



**Monthly Tasting**  
**Theme: France's Beaujolais Region: this ain't Nouveau**  
**January 25, 2014, 3:00 pm**



*Come join us and participate in our January Tasting, taking place at the home of  
Edwin and Marisol Núñez*

**Beaujolais nouveau** is a red wine made from Gamay grapes produced in the Beaujolais region of France. It is the most popular *vin en primeur*, fermented for just a few weeks before being released for sale on the third Thursday of November. Although that is the best known wine from Beaujolais, this region realized that many of its traditional and serious wines not receiving their due attention. This Sunday's tasting will try to set the record straight, showing Beaujolais is MUCH MORE than "nouveau".

*Reservation Form is on page 11 of the newsletter*

**DIRECTOR'S SECTION**  
**(Tim Suttles, Director / Bob Garay, Director Elect)**  
**North Alabama American Wine Society**



Happy New Year! As we begin the New Year we would like to take a quick glance back and then give all a preview of some of the great things that await us this year. Last year was truly a banner year for our Chapter and none of it would be possible without the sacrifice, leadership, and dedication of all those who have served as on the board and/or stepped up to host one of our successful tastings in past years...Cheers to you all! Last year we celebrated our 20 year anniversary which gave us a chance to reflect and honor those founding members, some still with us today. The future looks as bright as ever with 2015 tasting all booked (see program section) and Walt Collier (our new Programs Chair) already recruiting for 2016. As you can see we have Edwin and Marisol Nunez hosting France's Beaujolais wines this month with Steve and Beth Young on deck for a vertical tasting of the popular date night Cabernets for February, great way to start the year. We also have our popular auction celebrating our members, national tasting, annual dinner, and our National AWS convention in Tyson's Corner just outside of Washington DC in Virginia. As a New Year's resolution, I challenge you to take advantage of all the benefits our Chapter and National AWS have to offer.

**Anniversary Wine Glasses**

We still have a few of the 20<sup>th</sup> Anniversary Wine Glasses remaining for those who wish to buy extras for \$5 per glass. To buy a glass, please e-mail Tim Suttles. If you did not attend the wine dinner and have yet to pick up your glass, they will be available for pick up at next few monthly tastings.

**Annual Membership**

AWS Memberships are due to be renewed by the end of January. If you have not have not renewed your AWS annual membership by the end of January, you will not be able to attend monthly chapter tastings after February unless you renew your AWS membership. This limitation is due to insurance restrictions.

**EDUCATION SECTION**  
**(Edwin Núñez, Education Chair,**  
**AWS Certified Wine Judge)**

**Beaujolais and Semi-Carbonic Maceration**

**Introduction**

Many of the wines produced in the Beaujolais region of France use a particular type of maceration that intends to help preserve the aromas and flavors expressed in the fruit. It is called *semi-carbonic maceration*. Although this process is used for Beaujolais Nouveau, it is also frequently used for many other of its more traditional and “serious” Beaujolais wines. This particular type of maceration is also widespread around the world, where consumers have responded to the quality of wines produced with this method. The first thing coming to mind is the peculiarity of the term: why carbonic?, and even more interesting, why is it semi-carbonic? Let’s see what it really entails.

**Semi-Carbonic Maceration: First Alcoholic-Fermentation Stage**

Before picking the grapes, the winemaker must plan carefully how she is going to conduct the process and all its steps, as an error can have undesirable consequences. Since it involves CO<sub>2</sub>, a gas that displaces air and the oxygen it contains, workers must be careful.

The grapes in Beaujolais are usually hand-picked and put in tanks without discarding the bunches’ stems. These grapes go into tanks but they are neither pressed nor crushed. As more grapes accumulate in the tank, the sheer weight over the bottom grapes will make them burst or open. Juice from these grapes will start accumulating at the bottom of the tank.

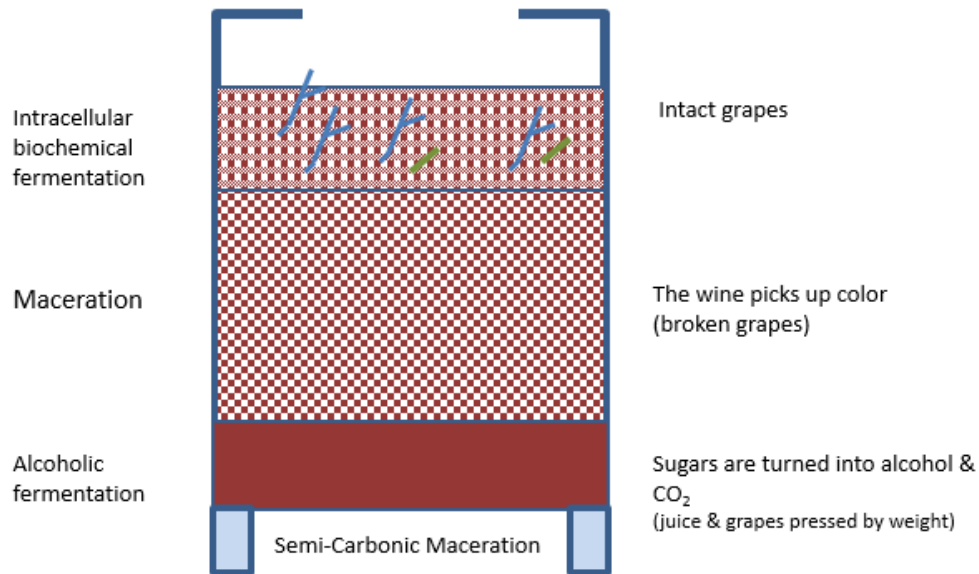
Natural yeasts on the grape skins will immediately start a normal fermentation process on the juice. Since this is the well-known and usual fermentation process, CO<sub>2</sub> will be produced. Since the density of CO<sub>2</sub> is higher than that of regular air, it accumulates in the tank’s bottom and drives away the normal air in the tank. This creates an anaerobic environment for the middle and lower parts of the tank. Yeasts carrying out the alcoholic fermentation at the bottom of the tank need oxygen to perform their work. As oxygen disappears, they die off and the alcoholic fermentation ceases.

It is worth noting that some winemakers attempt to have a better control of the process by adding CO<sub>2</sub> directly into the tanks when they consider the alcoholic fermentation has reached the stage they desire.

Now, the free-run juice at the bottom of the tank, the one that has undergone a traditional alcoholic fermentation through yeasts is racked off and collected.

**Semi-Carbonic Maceration: Enzymatic Fermentation Stage**

The anaerobic environment then starts an enzymatic and biochemical fermentation process *inside* the grapes that are intact. This enzymatic fermentation creates a small amount of alcohol but through a completely different set of chemical reactions: some 2% of the malic acid in the grapes is converted to ethanol. This gives the juice a smoother taste, as the malic acid tends to give it a rough, strong feeling in the palate. Additional compounds are also created that give the wine an aroma and taste of candy, raspberry, cranberry, bananas and pears.



**Semi-Carbonic Maceration Method: Second Alcoholic Fermentation Stage**

The grapes that have undergone the intra-berry enzymatic fermentation are then collected and pressed. This creates a second volume of juice, but this one is different since it contains less malic acid—remember it was converted to alcohol—and a substantial amount of sugars.



The free-run juice that underwent the first alcoholic fermentation is now blended with the newly-pressed juice and they undergo a traditional alcoholic fermentation. This new fermentation will be done by yeasts and will have no contact with the grape skins. This process creates a light wine with powerful aroma and flavors of fruits and flowers. It will be characterized by lighter tannin content.

**Semi-Carbonic Maceration Method: Final Stages**

At this point, what happens to this wine depends on the desire of the winemaker. Usually the wine goes through malolactic fermentation, where more of the malic acid in the wine is converted into lactic acid. This softens the wine more. However, malolactic fermentation is different since it is a process driven by bacteria and **not** by yeasts. The wine may then be set to age either in oak casks or, more frequently in Beaujolais, in concrete or stainless-steel tanks. Aging may be carried out on its lees, if the winemaker wants to add that flavor to the finished product.



### **Semi Carbonic Maceration: Now You Know**

We hope that by now you know: it is carbonic because **carbon** dioxide (CO<sub>2</sub>) plays an important role in causing one of the fermentations (the enzymatic fermentation) and stopping another (the first alcoholic fermentation). It is **semi**-carbonic because only one of the two-fermentations is caused by the CO<sub>2</sub>. And it is a maceration process because most of it happens when the skins and the juice are in contact.

## **Chapter Member Section: Shipping Wine to Alabama (Chip Boling, Webmaster)**

After visiting a winery in Georgia over Valentines weekend (2014) and checking on shipments to Alabama, it appears that many wineries still do not know that it is legal to ship wine to Alabama, they just have to send it to a State Store of the customer's choosing instead of the customer's residence. When I have visited wineries and mentioned that they can ship the orders with just the addition of one extra page of information, they have always been most receptive and shipping is no longer an issue. Below is some information that I hope will be useful to both the Chapter Members and representatives of wineries that are interested in shipping wine to Alabama for personal use.

First the facts:

In early 2005, the Alabama ABC board revised its regulations and procedures to allow for the direct import of alcoholic beverages to residents of Alabama after the U.S. Supreme Court ruled that states could not discriminate against out-of-state wineries that wanted to ship wine directly to consumers. Originally, in Alabama, a form had to be faxed from the Montgomery office of the ABC Board to the consumer who would then forward this to the winery. This quickly became so cumbersome for the state that they eventually made the form available online for the consumer to fill out. The form is for table wine (wine with alcohol content of 24 % or less). To purchase other alcohol that is not available inside Alabama, the consumer will need to visit a State Store and have them order it.

**Ala. Code §28-1-4 (b)** It shall be unlawful for common or permit carriers, operators of trucks, buses or other conveyances or out-of-state manufacturers or suppliers to make delivery of any alcoholic beverage from without the state of Alabama to any person, association or corporation



within the state, except to the Alabama Alcoholic Beverage Control Board and to manufacturers, importers, wholesalers and warehouses licensed by the Alabama Alcoholic Beverage Control Board to receive the alcoholic beverages so delivered.

The key phrase to note is that this prohibits *direct* shipments to *individuals* but does allow for shipping of wine to Alabama if it is consigned, with freight charges prepaid, directly to the individual in care of an ABC Store where the individual can pick it up.

**Taxes:** [Section 38-7-16 of the 1975 Code of Alabama](#) states that the tax on one liter of wine containing 16.5% alcohol or less is \$0.45 and for wines greater than 16.5%, the tax is \$2.42 per liter. So for a typical case of 750ml bottles, you are looking at not much more than \$3. In general, expect about 27 cents per bottle regardless of size (375ml, 750ml, or 1 liter).

**NOTE:** All taxes are paid by the customer when they pick up their wine, not by the winery.

What a customer should provide to the winery representative

Here are a few things a consumer can do before they order any wine online or visit a winery and ask them to ship to Alabama:

Download the latest copy of the [Direct Import Authorization](#) form the [ABC Board Website](#) and have it ready to hand or email to the winery. The state changes the form every few years, so if you have not checked to see if you have the latest form, please do so before ordering.

Always check the [ABC Board Website](#) for the latest list of State Store supervisors and shipping addresses.

If visiting the winery, provide them with two copies of the form. One for inside the case and another to put with the shipping label.

Write down the link to this website and have it ready for the winery. If they have any questions, hopefully this webpage will have enough information to help them feel comfortable about sending wine to Alabama

When the ABC Store gives you a call, try and pick up your wine as soon as possible. Depending on the time of year, the ABC Store may have limited space to hold your wine. If you are traveling and will not be home before the wine arrives, ask the winery to delay shipping so that it will arrive after you return home.

Order, drink, repeat :-)

Tips for the winery in shipping

Place a customer supplied Direct Import Authorization form in the shipping/packing pocket if possible as well as inside each case of wine.

If space allows on the ship label, include the customer name and then the State Store supervisor and address such as:

Joe Customer

c/o

ABC Supervisor John Smith

ABC Store # 1234

Huntsville, Alabama 35801

Broken website links

Hunting down all of the information on shipping wine to Alabama on the various state websites can be difficult. Maintaining the links to those documents is also challenging at times. It seems that every year or

two, the websites are updated without maintaining link integrity. If one of the links above is not correct, please send [me email](#).

I've found the most useful way to track this down legal information (in the case you are a winery and want to verify that you can ship to Alabama) is to enter the following term in a Google Search: [Code of alabama personal import of alcohol](#) That should provide quite a few selections to choose from. If you are wanting to purchase wine and need the import form or a list of ABC Store supervisors and shipping address, visit the [ABC Board Website](#) and look for the *Online Services* menu tab. There should be an entry labeled something like *Direct Import Authorization*. Also, the FAQ section (currently on the left side of the ABC Board website) has as it's first question *How can I order a product that is not carried in the ABC Stores*. The first paragraph addresses what local wine & liquor stores should do, the second addresses what an individual can do and will have a link to the *Direct Import Authorization* form. To locate a currently list of Stores Supervisors, the main menu should have a *Stores* tab with a entry in its drop down menu titled *Phone List*.

#### Comments

If you have any comments or corrections, please send [me email](#) and I will try and address them the best I can. Keeping this webpage up to date and accurate is in the interest to both wine lovers in Alabama and the fine wineries we wish to purchase from.

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*Note: if you have an event or other interesting item that you think would be of interest to our chapter members and would like it included in the newsletter, please send it to me. We will vet it with the directors and if it is appropriate we will include it in the member section of the news letter. Ideas – wine events, trips to wine regions, wine educations events, etc.*

### NAAWS Facebook Page



Are you new to Facebook? Or do you have a page already? If so, join us on the [American Wine Society – North Alabama Chapter](#) page. Go to the page by clicking the link in the previous sentence then click the “Join Group” button and, very shortly, one of the page administrators will approve your request. We must keep the group as “closed” to keep out



hackers and solicitations. Once you are a member, please remember, this is your page! Add info for wine events, pics from wine trips, comments on a great wine you’ve just discovered, etc. Our newsletter is still our primary source of communication for the Chapter, but FB is an easy way to share more info during the rest of the month.

## Chapter Web Site

<http://www.naaws-hsv.com>

**(Chip Boling, Webmaster)**

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

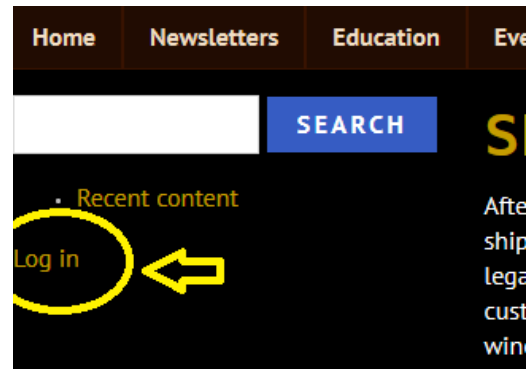
The first significant change is the enabling of user accounts for the website. The base software that powers the website has the capability to publish newsletters, send emails, and provide e-commerce capabilities and much of this is provided through the user account system.

For the time being, to log in or create an account, visit the *Log in* link located on the front page.

Your privacy is my primary concern and any email address that you use for an account will be kept confidential and will only be visible to chapter board members. If you have any questions or concerns, please feel free to send them to me at [webmaster@naaws-hsv](mailto:webmaster@naaws-hsv) and I will try to respond to them as best I can.

Over the next year, I hope to have newsletter or website articles describing the new capabilities of the website.

Besides enabling accounting, one new addition that I added last month is a section that will appear at the top of the homepage on the day of each tasting (about 9AM) with directions to the tasting in case you are on the road and need the address. To help keep hosts information private, the information will only have directions (no phone numbers) and will automatically un-publish itself 2 hours after the event/tasting has started. This will be available without having to log into the website since it is intended for people on the road. Just remember to pull over to a safe location before trying to type on your smart phone or tablet.



## Chapter 2015 Board of Directors

Director – **Tim Suttles**, [director@naaws-hsv.com](mailto:director@naaws-hsv.com)

Director Elect – **Bob Garay**, [director.elect@naaws-hsv.com](mailto:director.elect@naaws-hsv.com)

Secretary – **Steve Peirce**, [secretary@naaws-hsv.com](mailto:secretary@naaws-hsv.com)

Treasurer – **Jodi Stephens**, [treasurer@naaws-hsv.com](mailto:treasurer@naaws-hsv.com)

Programs – **Walter Collier**, [programs@naaws-hsv.com](mailto:programs@naaws-hsv.com)

Education – **Edwin Núñez**, [education@naaws-hsv.com](mailto:education@naaws-hsv.com)

Newsletter – **Dave and Kim Russell**, [newsletter@naaws-hsv.com](mailto:newsletter@naaws-hsv.com)

Webmaster – **Chip Boling**, [webmaster@naaws-hsv.com](mailto:webmaster@naaws-hsv.com)



## 2015 Programs (Walter Collier, Programs Chair)

You can talk to me during the tasting or contact me at any other time at [walter.e.collier@saic.com](mailto:walter.e.collier@saic.com)  
256-355-2506 (home) or 256-476-3724(cell)

**Below is the calendar for the remainder of 2015:**

2015			
Feb	22	Vertical of Date Night Cabernet	Young's
Mar	29	TBA	Luvender's
Apr	26	TBA	Collier's
May	17	TBA	Gainey's
Jun	28	TBA	Williams'
Jul	26	Wine Rep Event (Local Venue)	Programs
Aug	23	At the Auction Celebrating our Members	Wilson's
Sep	20	National Tasting	Hernandez's
Oct	TBS	Annual Dinner	Programs
Nov	15	Sparkling Wines	Garay's
Dec	N/A	No Tasting	N/A

### Tasting Notes from the November Sparkling Wine Tasting

The Final NAAWS Event for 2014 was the Sparkling Wine Tasting on November 23, 2014 at 3:00 pm, once again hosted by Walt and Therise Collier at their Creekside Plantation in Historic Mooresville AL. The Northern Alabama American Wine Society (NAAWS) Chapter, on 23 November, forty four members and two guests participated in the tasting of seven Sparkling wines and one aperitif. Everyone had a fantastic time. Below are the results of the tasting:



First Flight (3  
1. The Langguth  
Germany tied the  
Mendoza,  
2. The third wine  
2005, Vouvray and  
Second Flight (2  
1. Albrecht

France (won by 1 vote!)

2. Mailly, Grand Cru Blanc de Noirs (\$49.99), Champagne, France

Third Flight (2 wines)

1. Frank Bonville Grand Cru 2008, Blanc de Blanc (\$54.99), Avize, France (landslide win)

2. Montaudon Brut 2002 (\$44.99), Reims, France

Overall winner to include the Chambord sparkling (5 wines)

1. Albrecht Cremant Brut Reserve, Alsace, France

2. Chambord with the Cava

wines)

Dry Sekt (\$14.99), Ruwer Valley,  
Finca Flichman Extra Brut (\$15.99),  
Argentina.

was the Domaine Huet Brut (\$27.99),  
was second.

wines)

Cremant Brut Reserve (\$19.99), Alsace,

3. Frank Bonville Grand Cru 2008, Blanc de Blanc
4. (tie) The Langguth Dry Sekt, Ruwer Valley, Germany and Finca Flichman Extra Brut, Mendoza  
*Thanks again to Walt and Therise for setting the bar unbelievably high...amazing tasting!*

## **We hold 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!

## **November 2014 Raffle Results (Stephen R. Peirce, Secretary)**

The review of the Sparkling Wines at Walt and Therise Collier at Creekside Plantation at Mooresville raffle was outstanding this month with nine (9) donations. Special thanks to the following members who donated items for the raffle:

Walter and Therise Collier – Brolio Barone Ricasoli 2012 Italy, Kristen Lindelow and Phillip Koon – Le Prince Cotes du Rhone 2012, Dave and Kim Russell – Paso Port 2012, Tim and Joy Suttles – The Chook Sparkling Shiraz 2013 Australia, Marj McCulley Wine Case, Art and Susan Scott – Naked Syrah 2012 Oregon, Steve and Beth Young two (2) donations – South Coast Winery Sparkling Gewurtz Gewrtzramnet new vintage California, & Isabella-Bellhurst Rose Blend new vintage New York, Tom and Suzanne Gainey – Tommy Bahama Bottle Stopper.

Winners were: Tim and Joy Suttles, Walter and Therise Collier, Ray and Leslie Garza, Greg and Meredith Kilby, Marj McCulley, Jim and Cathy Baltar, Kristen Lindlow and Phillip Koon, Art and Susan Scott, Steve and Beth Young.

We raised \$165 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 Walter and Therise Collier. 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 and gifts for the raffle.