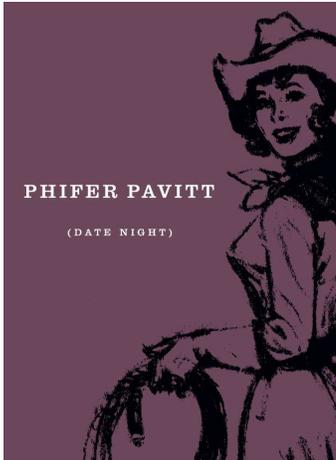




Monthly Tasting

Theme: Vertical of Date Night Cabernet

February 22, 2015, 3:00 pm



Come join us and participate in our February Tasting, taking place at the home of Steve and Beth Young

Date Night – The TASTING: Steve and Beth have been members of the PHIFER PAVITT Wine Club (The Verona Society – named after the home of a famous couple) since the winery’s first vintage was released. When we attended the AWS Conference in Sacramento we took a week’s vacation prior to the conference and toured Napa and Sonoma. Since the conference was in November, the weekend before turned out to be the Date Night release party and Suzanne invited us to attend. We liked the wine and the people so much Steve arranged for it to be distributed in Alabama. So Steve will be sharing with us every vintage that has been released – from 2005 through 2011. Sauvignon Blanc will be served as the aperitif. Below are some notes about the Cabernet.

- The Cabernet is predominately Cabernet Sauvignon with a touch of Petit Verdot (1-4% depending on the vintage).
- The fruit is organically grown on Temple Family Vineyards in Pope Valley (northern Napa County).
- “Wild” yeast fermentation takes place after an extended cold soak.
- “Wild” malolactic fermentation takes place in French oak barrels (65 to 80% new, depending on vintage) and remains in the barrel seventeen to nineteen months.
- The wine is racked only once and not fined, based on a philosophy of minimal intervention.

Steve will make you work at the tasting – we will be tasting them blind. All seven wines will be poured (yes that’s a lot of glasses) and you will try to pick which vintage is which. To be fair, Steve will provide tasting notes for each vintage, vintage reports for Napa Valley for each year, and Wine Spectator’s 2014 rating of each vintage. The tasting will be strictly limited to 26 people (182 wine glasses take up a lot of space).

PHIFER PAVITT DATE NIGHT...

Date Night – The Story:

This is the story of city boy meets country girl. What you may not know is that every country girl that has ever successfully worked her way out of the country life has worked exponentially harder than any city boy could imagine. What you probably already know is that every idealistic city boy has absolutely no clue just how challenging country life can be. Sounded like a great idea to Shane, who grew up in the town of postage stamp lots, Manhattan Beach, CA. Move to the country, breathe some fresh air and sloooow down. Scared the H-E-double-hockey-sticks out of Suzanne. Move away from the city (“you gotta be kidding me!”), hour plus drive from any reasonable shopping, holy smokes she was closer than that growing up in rural Ringgold, Georgia. Every big decision Shane and Suzanne ever made together was on their once a week “Date Night”. The should-I-take-that-job decision happened on Date Night. The let’s-make-babies decision happened on Date Night. And the decision to put an offer on what would become the Phifer Pavitt property happened on Date Night. From their perspective, every decision they made together on Date Night gave them results that exceeded their expectations. So it should come as no surprise that the decision to make Phifer Pavitt Date Night Wine happened on Date Night. Shane and Suzanne fully believe that the enjoyment of the night led us them making the best decision. So this is their offer to us...cherish those moments together, because life doesn’t come with a pause button. Date Night is not just our wine, it’s a way of life.”

DIRECTOR’S SECTION

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



C’est l’amour! Et c’est du vin! Ah love...Oh la la...wine! What better way to celebrate the month of love than with a Steve Young hosted tasting for the amazing Phifer Pavitt Date Night wines! Also what better way to follow January’s Edwin and Marisol’s beautiful Beaujolais hosted tasting? Like last month, space is extremely limited and the early bird gets the wine, so please register early and understand if you don’t make the list...We had board members who were bumped due to space. Member-hosted tastings have been one of the hallmarks of our Chapter’s success. We are closely tracking the number of members

turned away and if it becomes a trend we will adjust the size of the venue. So plan and register early and prepare for a great tasting!

Anniversary Wine Glasses

We still have a few of the 20th Anniversary Wine Glasses remaining for those who wish to buy extras for \$5 per glass. To buy a glass please e-mail Tim Suttles at director@naaws-hsv.com. 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.

EDUCATION SECTION

This month's education article provided by Steve Young (AWS Certified Wine Judge, Chapter Member and the tasting host this month)

What happens when a wine ages? There are many changes that happen when a wine ages. Some are imperceptible, others are very noticeable. Most wines today (95%) are made to be drunk when released, so these changes may not be a good thing. We'll review some of the good things that can happen to those few wines that can age well. In this case we'll limit the discussion to red wines, since that is what we will be tasting this month. The bulk of this article is taken from a University of Iowa article, so there is a bit of technical jargon, but I decided to leave it in since we've got so many engineers among us.

Color: In young red wines, the bright red (with purple tint) color is due to monomeric anthocyan pigments which are extracted from the skins during fermentation. During maturation, these pigments are progressively replaced by the polymeric form, which results from the combination of anthocyanin pigments with tannin.

During maturation, the wine is exposed to air. Oxygen plays an important role in the condensation reaction between anthocyanins and tannins, which results in the gradual loss of free anthocyanins and the formation of stable polymeric (anthocyanin tannin) pigments. It has been observed that the polymeric pigments account for 50% of the color density in one-year-old wine. As the wine matures and more polymeric pigments are formed, the color shifts from red to orange and brick red.



Taste and mouth feel: With proper maturation and aging, the wine becomes mellower and smoother, and acquires a richer mouth feel. Many compositional changes contribute to the improved taste. The important changes include polymerization of phenolic compounds and reduction in acidity. Phenolic compounds play an important role in the taste and flavor of wine. Bitterness and astringency are primarily attributed to flavonoid phenols. The monomeric flavonoids are more bitter than astringent. As flavonoid phenols polymerize, they become less bitter and more astringent. With further polymerization, the molecules become too large, and finally precipitate. This leads to a reduction in phenolic compounds and also in astringency. During maturation, oxidative and non-oxidative polymerization and precipitation of phenolic compounds (of larger molecules) occurs. This results in a wine with reduced astringency and a smoother, softer taste. Maturation, therefore, plays a key role in improving wine's sensory appeal.

Another factor contributing to improved taste is loss of acidity. This occurs due to acid precipitation and ester formation. Acidity enhances the astringency and loss of acidity makes wine taste less astringent and more mellow.

Aroma: Significant changes in wine aroma occur during maturation and aging. These include the loss of certain grape or yeasty aromas, retention of the varietal aroma, formation of new aromas, and above all, integration of all flavors to produce a harmonious and pleasing fragrance. Many esters and higher alcohols formed by the yeast's metabolic activity contribute to the fermentation aroma. During wine storage, the esters are hydrolyzed and the fresh and fruity aroma is lost.

Even more details on aging affects on wine can be found at: <http://www.extension.iastate.edu/wine/w-aging>

Chapter Member Section:

Tennessee Viticultural & Oenological Society (“TVOS”) (Judithann Ortiz, Chapter AWS member)



The Tennessee Viticultural & Oenological Society (“TVOS”) held its annual amateur wine contest at Country Cascade Hotel, Pigeon Forge, Tennessee on January 31. This annual competition, which has been held since about 1978, serves to support, educate and promote private citizen grape growers and winemaker hobbyists.

Seasoned Alabama wine judges Marj Ducote, Steve Young, Kristen Lindelow, and student judges Scott

Montgomery, Jaime Zapata, and Judithann Ortiz were glad to be welcomed as wine judge participants. This year the current WJCP students were invited to participate and came from Kentucky, Georgia, and New York to further their judging skills. The group had a great weekend of bonding, team work, storytelling, and laughter.... well, and of course, “bottoms up” all weekend long! They also had a chance to meet and greet old AWS friends from other states who return to participate in wine competitions year after year. As the saying goes, “Wine and friends... the older the better.”

Special thanks to TVOS Coordinators Larry Hutchison and Rick Harrison along with their amazing team for the opportunity, support, and trust.

Our Judges Help Introduce Wines to the Church Street Wine Club Members

(Edwin Núñez, AWS Chapter Member, Certified AWS Wine Judge)

Church Street Wine Shoppe, the most recent wine store in Huntsville, inaugurated its Wine Club with presentations from our North Alabama Chapter's certified judges Kristen Lindelow, Steve Young and Edwin Núñez. The store's owners, Matt and Stephanie Mell, have come up with a new concept for their tastings. Instead of showing up for individual tastings, they have established a Wine Club where you buy a yearly membership. Members are entitled to twelve tastings, one each month. The tastings are repeated three times per month and each wine tasted is paired with hors d'oeuvres prepared by the Eaves Restaurant.

To start the 2015 Wine Club activities this past January, Matt and Stephanie decided to have a varied selection of wines presented by our Chapter's wine judges. The wines were selected by the judges and the owners. For this inaugural month, they structured the tasting so as to give the Wine Club members a varied experience with several different wine styles from different countries. The wines presented were:

- Veuve Clicquot Ponsardin Brut Champagne NV
- Frog's Leap Chardonnay, Napa Valley (Carneros district)
- Chateau de Trinquedel rosé blend (Tavel, Southern Rhône, France)
- Napa Cellars Cabernet Sauvignon (Napa Valley)
- Felsina Badia a Coltibuono Vin Santo, Dessert Wine (Chianti, Gaiole district, Italy)

Steve Young presented the wines in the January 13 tasting. Kristen Lindelow and Edwin Núñez were responsible for the January 20 and 27 tastings, respectively. The judges introduced each wine, describing the wine style, details about its cultivation and method of production, many relevant facts about the winery's history and the winemaker's background. Stephanie explained the heavy hors d'oeuvre food pairing for the wines. Wine Club members asked many questions showing great interest in knowing more about the wines. Needless to say, the wine judges greatly enjoyed the opportunity to familiarize wine lovers with these different wine styles.

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)

The migration to support much of the chapter's communications has begun and the first significant change is to move the publication (emailing and archival) of the newsletter to the website. By using the capabilities of the website, we will be able to both send a copy of the newsletter to your email address and provide a backup copy with the tasting RSVP form. We have already imported our current mailing list into the subscription service and this was used to send a copy of this month's newsletter. Actually you probably received two copies of the newsletter, one from the web server and one from the newsletter's NAAWS newsletter account. We will also be sending newsletters next month this way as well so that as many people know of the switchover as possible.

The best way to insure that you have full access to the newsletter, please go to the website at <http://naaws-hsv.com> and select the *Log In* link. From there, you can use the *I want to create an account* button. Once you successfully create an account, a confirmation email will be sent to the email address that you provided. Once you confirm your email, that is all there is to it. If you later change your email address, just login and go to the *My Account* link and change there. This will automatically update your newsletter email address and you will hopefully never miss another newsletter.



Your privacy is a 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 and I will try to respond to them as best I can.

Chapter 2015 Board of Directors

- Director – **Tim Suttles**, director@naaws-hsv.com
- Director Elect – **Bob Garay**, director.elect@naaws-hsv.com
- Secretary – **Steve Peirce**, secretary@naaws-hsv.com
- Treasurer – **Jodi Stephens**, treasurer@naaws-hsv.com
- Programs – **Walter Collier**, programs@naaws-hsv.com
- Education – **Edwin Núñez**, education@naaws-hsv.com
- Newsletter – **Dave and Kim Russell**, newsletter@naaws-hsv.com
- Webmaster – **Chip Boling**, 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 programs@naaws-hsv.com

Below is the calendar for the remainder of 2015:

2015			
Mar	29	Merlot's from Around the World	Luvender's
Apr	26	TBA	Collier's
May	17	TBA	Gainey's
Jun	28	TBA	Williams's
Jul	26	Wine Rep Event (Local Venue)	Programs
Aug	23	At the Auction Celebrating our Members	Wilson's
Sep	20	National Tasting	Kilbey's
Oct	19	Annual Dinner	Programs
Nov	15	Sparkling Wines	Garay's
Dec	N/A	No Tasting	N/A

Tasting Notes from the JANUARY 2015



The North Alabama Chapter of the American Wine Society met on January 25 at the home of Edwin and Marisol Núñez in Huntsville. The theme of this first tasting of the year was, “The Beaujolais Region of France: This Ain’t Nouveau.” The idea behind this tasting was to show that Beaujolais can produce wines of character, elegance and depth, well beyond the youthful and simple characteristics of the now famous nouveau style. Thirty-one members and guests were present and shared the wine and food served. We decided to have a first flight of wines that included two of the most “unusual” wines of the afternoon.

The first wine was served as the apéritif. It was the Rosé de Folie (\$15) produced by Jean Paul Brun from the Gamay grape. Not many rosés are produced in Beaujolais. The second one in this flight was the 2012 Domaine Pral Beaujolais Blanc (\$15) made completely from Chardonnay. This wine is quite unusual as 98% of the Beaujolais region is planted to Gamay. The Beaujolais Blanc was voted the favorite of this flight.

The second flight consisted of three Gamay wines. The 2009 Domaine des Michelons, Moulin-à-Vent Cru Beaujolais (\$15) was served first, followed by the Château Thivin, Côte de Brouilly Cru Beaujolais (\$28). This flight finished with the 2011 Château des Déduits, Fleurie Cru Beaujolais (\$18). The favorite in this flight was the Château Chivin.

The last flight consisted of two Gamay wines, the 2010 Domaine des Mouilles, Chénas Cru Beaujolais (\$20) and the 2011 Domaine de la Chaponne, Morgon Cru Beaujolais (\$18). Favorite amongst these two was the Domaine des Mouilles.

As an overall favorite, the group selected the Château Thivin, Côte de Brouilly. It was in close competition with the Domaine des Mouilles, Chénas which came in second.

Note: Prices have been rounded to the next dollar and do not include taxes or shipping.

Thanks again to Edwin and Marisol for hosting an 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!

January 2015 Raffle Results (Stephen R. Peirce, Secretary)

The review of the France's Beaujolais Wines at Edwin and Marisol Nunez at their Huntsville home raffle was outstanding this month with fourteen (14) donations. Special thanks to the following members who donated items for the raffle:

Tim and Joy Suttles – Block Nine - Caiden's Vineyards - Pinot Noir 2013, Edwin and Marisol Nunez - Fero Vinyards – Dry Reisling 2013, Edwin and Marisol Nunez- Arundel Cellars – Traminette 2013, Edwin and Marisol Nunez – Lagone Tuscone - Aia Vecchia 2009, Jay and Gisele Wilson – Ca De Medici – Reggiano Lanbrusco 2009, Bob and Garay Ruggino Chianti 2012, Marj McCulley – Wine Drip Collar and a Wine Carrier, Steve and Beth Young – Raffaldini La Dolee Vinta 2011, Steve and Beth Young – Frei Brothers Reserve – Merlot 2012, Karl and Judy Starkloff - Adelsheim - Pinot Gris 2012, Margaret Fall - Pizzolato Fields Prosecco 2012, Jim and Cathy Baltar – Stonewall Creek - Cabernet Franc 2012, Frank Drake – Zios Albarino 2011.

Winners were: Frank Drake, Jaime Zapata, Tim and Joy Suttles, Bob and Beth Garay, Edwin and Marisol Nunez, Margaret Fall, Karl and Judy Starkloff, Jay and Gisele Wilson, Jim and Cathy Baltar, Peggy and Jim Bilbro, Stephen and Linda Peirce, Ron Sikes, Kristen Lindelow, Steve and Beth Young.

We raised \$120 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 and Edwin Marisol Nunez. 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.