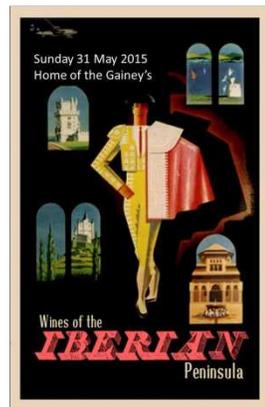




Monthly Tasting
Theme: Wines of the Iberian Peninsula
May 31, 2015, 3:00 pm

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



Wine tasting with friends is great, wine tasting with friends at a vineyard even better! Thanks to the Collier's for making this possible by hosting April's tasting. This month (May) we will venture to the home of the Gainey's on 31 May where we will taste Wines of the Iberian Peninsula... ¡Qué bueno! Our chapter continues to grow adding new members each month, so please be sure to register early for the wine tastings and don't forget to create your AWS account on our website at www.naaws-hsv.com. I look forward to seeing all at this month's tastings... Cheers!

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.

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

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

The membership signup on the website has taken off and have accounts for about 50% of the Chapter membership. If you have not yet signed up for an account, please remember to do so at your earliest convenience. While we have imported the newsletter email list into the website so that everyone should be receiving a newsletter sent by the website, having your own account will allow you to change your email at any time should you need to do so.

If your AWS membership is for two people in your household, feel free to sign up both members under separate accounts if you wish. And as always, after creating your account, you should receive a confirmation email within a few minutes. Please click on the verification link to confirm your account within 3 days. This extra step helps to verify that email sent from the website can reach your inbox and also helps me to automatically delete accounts created by spammers and internet bots.

NOTE: If you do not get a verification email within 2-15 minutes of creating your website account, you may want to check your spam and junk mail folders to see if it was classified improperly.

NAAWS Facebook Page



Our North Alabama Chapter has its own Facebook page: American Wine Society – North Alabama Chapter. This is a “closed” group to keep it for our members only, so click on the “Join Group” button at the top and we’ll add you to the group. This is our page--add info about wine events, photos from your wine trips, comments on a great new wine or winery you’ve discovered, etc. Check out all the pictures from previous tastings, too! Feel free to email me at Kristen@lindelowkoon.com with any suggestions, comments, or questions about the FB page.



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



SPAIN

Introduction

Two countries make up the Iberian Peninsula: Spain and Portugal. The name Iberia comes from the Greek while that of Hispania is the way Romans called the peninsula. This most southern peninsula of Europe has a very long tradition growing grapes and making wines. When Rome controlled Hispania, its wines were as popular as the ones from Italy. Evidence of the consumption of Hispania wines has been found in Germany and in Britain.

During the phylloxera epidemic, many French winemakers decided to cross the Pyrenees and settle in

Rioja, Navarra and Cataluña. They brought along their grape varieties and winemaking practices. By the time phylloxera arrived in Spain in 1901, the solution to the problem had already been found: grafting the vines into resistant North American rootstock.

During the 20th Century, Spain suffered tremendous political instability which culminated in a bloody and destructive civil war followed by the 36 year dictatorship of General Francisco Franco. During that time, Spain was practically closed to outside influences, a fact which was reflected in the deterioration of its wine industry. Once Franco died in 1975, Spain opened quickly to the rest of the world and joined the European Union in 1986. Its wine industry has gained strength and notoriety in the years since. Wines now show more fruit and freshness due to the use of fermentation techniques in temperature-controlled stainless steel tanks.

Grape varieties

The central part of Spain, the Meseta Central or Central Plateau, is fairly arid. Its eastern coast's climate is influenced by the Mediterranean while the Atlantic Ocean impacts conditions on its north and western side. The Pyrenees and the Cordillera Cantábrica also have an important influence in the north and north-west. Consequently, these areas are wetter. Several important rivers contribute to make the climate of different regions more complicated.

All in all, some 600 varieties of grape are cultivated, although only a few of those are of commercial importance. Airén is the most widely planted grape. This is due to its resistance to drought conditions. This is the grape used to make brandy. Its use, however, is being reduced. Next comes Tempranillo, a grape that everybody identifies with Spain. This grape is also known by other names in different regions: Tinto Fino, Cencibel and Ull de Llebre. Widely planted are also the red



www.winesfromspain.com

grapes Garnacha (Grenache), Monastrell (Mourvèdre), Cariñena (Carignan), Mencia, and Bobal. The most important white grapes are Albariño and Verdejo.

In Spain, a sparkling wine is known as a Cava. For this wine style, the following grapes are used: Macabeo, Parellada and Xarel-lo. The grape used for its famous Jerez (Sherry) is the Palomino.

Classification by Region and Style

Wines are classified according to the place or region of origin and style and also according to the time spent in oak barrels. American oak is the preferred wood. Let’s look first at the classification related to place of origin and style.

The Denominación de Origen (DO) refers to a defined, well-delineated geographical region of origin and style. This is similar to the Appellation d’Origine Contrôlée (AOC) in France and the Denominazione di Origine Controllata (DOC) in Italy. The DO was specifically made for Rioja in the early part of the 1930’s. A more prestigious classification exists now called Denominación de Origen Calificada (DOCa). This classification corresponds to the Italian Denominazione di Origine Controllata e Garantita (DOCG). Only the Rioja and the Priorat regions have been granted use of the DOCa classification. For wines that reflect the characteristics of a whole region like Andalucía or Cataluña there exists the Vinos de la Tierra (VT) classification. This is similar to the Vin de Pays classification in France and the Italian Indicazione Geografica Tipica (IGT). Corresponding to the French Vin de Table classification, Spain has the Vino de Mesa (VdM). These wines are made using unclassified or intentionally declassified grapes.

Two additional categories also exist. The Vino de Calidad con Indicación Geográfica (VC) is similar to the French Vin Délimité de Qualité Supérieure (VDQS). This classification ceased to exist in France and is no longer used there. In Spain it is used to indicate the wine is on its path to acquiring the DO classification but is not there yet. The last category is Vino de Pago. This classification is used for single estates that deserve recognition but are outside the boundaries of a DO region or do not qualify for a DO for other reasons. The Vino de Pago classification does not have any similar correspondence in the French or Italian classification schemes.

The following table summarizes the information in the previous paragraphs.

Classification	Requirement	Corresponding Classification in France	Corresponding Classification in Italy
Denominación de Origen (DO)	Wine from a well-defined geographical region and style	Appellation d’Origine Contrôlée (AOC)	Denominazione di Origine Controllata (DOC)
Denominación de Origen Calificada (DOCa).	More prestigious classification with stricter requirements	No similar classification	Denominazione di Origine Controllata e Garantita (DOCG).
Vinos de la Tierra (VT)	Wines reflecting the characteristics of a whole region	Vin de Pays	Indicazione Geografica Tipica (IGT)
Vino de Mesa (VdM).	Wines with no specific classification	Vin de Table	Vino da Tavola
Vino de Calidad con Indicación Geográfica (VC)	Indicates wine is on its path to acquiring DO classification	Vin Délimité de Qualité Supérieure (VDQS) No longer used in France	
Vino de Pago (VP)	Wines from single estates that deserve recognition but are outside the boundaries of a DO region or do not qualify for a DO for other reasons	No similar classification	No similar classification

Classification by Aging in Oak

An additional criterion for classification also exists in Spain: aging time spent in oak. The table below provides an explanation of the different classifications.

Category	Aging for reds	Aging for whites & rosés
Vino joven (young wine)	Little, if any oak aging	Little, if any oak aging
Crianza	Aged for at least <i>two years</i> of which a minimum of <i>six months</i> is in oak	Aged for at least <i>one year</i> of which a minimum of <i>six months</i> is in oak.
Reserva	Aged for at least <i>three years</i> of which a minimum of <i>one year</i> is in oak	Aged for at least <i>two years</i> of which a minimum of <i>six months</i> is in oak.
Gran Reserva	Aged for at least <i>five years</i> of which a minimum of <i>18 months</i> is in oak and <i>36 months</i> is in bottle	Aged for at least <i>four years</i> of which a minimum of <i>six months</i> is in oak



The picture is not complete if we don't mention that these terms imply stricter requirements in certain regions. Crianza reds from Rioja, Ribera del Duero and Navarra have to spend at least twelve months in oak instead of six. Gran Reserva reds from these regions have to spend at least 24 months in oak instead of 18 months.

Regions in Spain

We just want to mention the regions in Spain producing quality wines. Providing additional information on them will have to wait for another opportunity due to lack of space. The most famous wine-producing regions in Spain are: Galicia, Castilla y León, Rioja, Navarra y Somontano, Priorat, Penedès, and Castilla-La Mancha.

PORTUGAL

Introduction

Most people associate Portugal with Madeira and Port wines. The country, however, has been gaining fame for well-made fruity table wines. Antonio de Oliveira Salazar's thirty-six year dictatorship isolated Portugal from the rest of the world, just as Spain remained in isolation. The Portuguese wine industry languished during that period. An unintended benefit of this lack of exchange of ideas with other wine countries was the conservation of many of the native grape species. In 1986, Portugal joined the European Economic Community. Its *quintas* (single estates) started to flourish as temperature controlled fermentation and use of stainless steel tanks started to be used.

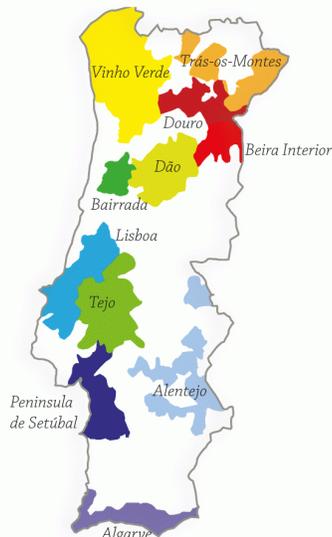


Its wine appellations resemble those used in other European countries. *Denominação de Origem Controlada* (DOC) and *Indicação de Proveniência Regulamentada* (IPR) are used to designate quality wines. *Vinho Regional* and *Vinho de Mesa* are used for table wines. There are fourteen *Vinho Regional* designations. These grasp the interest of experimental winemakers who innovate wine styles under those appellations.

Wine Regions

Vinho Verde DOC borders Spain on the north and is delimited by the Minho River. This region cultivates its grapes in pergolas to prevent rotting due to frequent rains. Vinho verde means green wine, referring to the youthfulness of the wine produced. In the last few years this wine is not only white but also red and rosé.

REGIONAL MAP



The Douro DOC is especially noted for its Port wines. Nowadays about half of its production is dedicated to table wines using the same grapes as for Port: Touriga Nacional, Touriga Franca, Tinta Barroca, and Tinta Roriz (Tempranillo). Blending is widely practiced in the Douro DOC.

Dão is to the south of Douro with most of its vineyards planted along the Dão River. It has a mild climate with long dry summers and wet winters. Its most important grape is the Touriga Nacional and is mostly a producer of red wines.

Bairrada DOC derives its name from the Portuguese word for clay (*bairro*). This region is still recovering from the effects of an 18th century order by the

First Minister of Portugal, the Marquês de Pombal. Since Bairrada wines were being passed as Port or blended with Port, he ordered the uprooting of all vines in that region. Its principal grape is the Baga, well-known as a late ripener.



Ribatejo DOC means “banks of the Tagus or Tajo River.” It lies to the northeast of Lisboa. It is divided into six sub-regions and each can append its name to the appellation. Its principal red grape is the Castelão (Periquita) which yields wines of acidity, spice and red berries. Any wines elaborated there using internationally known grape varieties is considered outside of the appellation.

Alentejo DOC means “beyond the Tagus or Tajo River.” This region is famous worldwide for its production of cork. It is known at present as an Old World region producing New World wines. The principal red grape varieties are Tinta Amarela (Trincadeira), Tempranillo (Aragonez) and Castelão (Periquita), The principal white grapes are Roupeiro, Antão Vaz, and Arinto. This DOC has eight sub-regions which can append their name to the appellation.

Chapter Member Section:



ALABAMA COMMERCIAL
WINE COMPETITION

We are excited to announce the inaugural Alabama Commercial Wine Competition will be held August 8, 2015!

Did you know Alabama is home to 17 licensed wineries boasting more than 230 different wines? Unfortunately that is not common knowledge. This competition has been created to help recognize and promote the wineries in the state and to educate consumers on top quality Alabama wines.

The Alabama Wineries and Grape Growers Association, Big Spring Crush Wine Festival, the Alabama Tourism Department and the American Wine Society have all come together to help make this event happen. But it can't be successful without your support.

You can help make this event successful by:

Volunteering. Support on the day of the competition by helping out behind the scenes making sure all the wines are poured and the scores are recorded properly.

CONTACT - Steve Young, Competition Director: stephenyoung@comcast.net

Be a judge for the event. If you would like to be considered as a judge, please send a CV of your wine experience. CONTACT - Kristen Lindelow, Chief Judge: kristen@lindelowlkoon.com

Financial Contribution. The Alabama Tourism Department has provided a matching grant to get the ACWC established, but we must raise the matching funds. Your generous donation will be tax-deductible and the competition will recognize three levels of donors on the website:

Gold: \$100

Silver: \$60

Bronze: \$25

Please mail checks to:
Alabama Commercial
Wine Competition
Attn: Steve Young
1104 Shades Circle SE
Huntsville, AL, 35803

Payable to:
Alabama Commercial
Wine Competition

*Please provide your return
address. You will receive
a letter recognizing your
tax-deductible donation.

Become a Sponsor. There are many ways to become a sponsor and we are happy to discuss options. CONTACT - Steve Young, Competition Director: stephenyoung@comcast.net

Thank you for your support,

Steve Young, Competition Director

VISIT OUR WEBSITE
FOR MORE INFORMATION:

ALABAMAWINE.ORG

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.

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. Please note that we are always looking for members who have not yet hosted to sign up for the 2016 schedule, which we will fill by the end of this year. There is plenty of assistance available to help select a theme and food pairing, so don't be intimidated. Please contact Walt Collier to select a date. Remember that, at our annual membership dinner is each October; one host is randomly selected for a very nice gift as an added incentive.

Below is the calendar for the remainder of 2015:

2015			Capacity
June 28	Zinfandel	William's	40
July 26	Wine Rep Event (Local Venue)	Programs	40
Aug 23	At the Auction Celebrating our Members	Wilson's	40
Sept 20	National Tasting	Kilbey's	40
Oct 19	Annual Dinner	Programs	60
Nov 15	Sparkling Wines	Garay's	40
Dec N/A	No Tasting	N/A	
2016			Capacity
January		Pierce/Wagner	40
February		Hernandez	40
March		Garay	40
April		Suttles	40
May		Williams	40
June		Garza	40
July	Wine Rep Event (Local Venue)	Programs	40
August	At the Auction Celebrating our Members		40
September	National Tasting		40
October	Annual Dinner	Programs	50
November	Sparkling Wines		40
December	No Tasting	N/A	

Tasting Notes from the April 2015 Chapter Tasting

Maysara Sparkling Pinot Noir Rose: A stunning sparkling rose made with 100% Pinot Noir grapes that is balanced with high tension acidity and minerality. The fine bubbles keep the aromatics light with a clean finish of dried cranberries, pomegranate and wild strawberries.

Willamette Valley 2013 Adelsheim Pinot Gris: You'll find hints of papaya, apples and pears. It pulls off the difficult feat of providing a gentle creaminess that lends a rich, mouth filling texture and long finish, yet still impressing as a wine that is crisp and clean.

Ghost Hill Pinot Noir Blanc 2012: Notes of apricot, lemon and cherry, with light caramel, and ground savory. The palate brings more apricot, Asian pear, sweet lime and fresh spearmint with delicious acidity and minerality. A tiny bit of residual sweetness emerges as the wine warms, which also lends the wine to seafood.

Pinot Noir Rose Wilamette Valley Vineyards: This delicious wine went into bottle in March 2014, yet it's already showing beautifully. This opens with vibrant aromas of fresh strawberry and cherry, followed

by flavors that include cherry, lemon, quince and caramel. It's a gorgeous wine for enjoying on a sunny summer day.

Anne and Amie Pinot Noir 2011: This is the winemaker's selection. Aromas with bright cherry, sweet tobacco, violet and milk chocolate. Flavors of tart cherries, forest floor, ripe strawberries and cloves. The finish has long feminine acidity and smooth tannins.

Estate Pinot Noir Willamette Valley Vineyards 2012: Deep purple in color with dark bramble fruit aromas complemented with notes of molasses and anise. On the palette, the wine is generous and full bodied with full bodied flavor boysenberries, chocolate, leather and coffee, accented by an integrated oak profile. Silky tannins and bright acidity provide an excellent dimension to ample fruit.

Hannah Pinot Noir Willamette Valley Vineyards 2011: No notes

*Thanks again to the Collier's and the Starkloff's
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!

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

Nine (9) items were donated at the April tasting raising \$88 for the AWS Education Fund. Ten (\$10) in tickets were donated to the hosts, Walt & Therese 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.

Special thanks to the following members who donated items for the raffle: Karl & Judy Starkloff – 213 Willamette Valley Rose; Walt & Therese Collier – 2010 Seven Vineyards Muller Thurgau; Steve & Beth Young – 2012 Arrington Vineyards Gewürztraminer; Bob & Beth Garay – 2013 Judge & Jury Red Blend; Marj McCulley – wine videos and ceramic cheese markers; Tim & Joy Suttles – 2012 Naked Winery Viognier; Tom & Suzanne Gainey – wine glass markers; John & Liz Luvender – 2007 Shadowood Cabernet Sauvignon.

Congratulations to the following winners: Jaime Zapata, Karl and Judy Starkloff, Steve and Beth Young, Jake & Liz Luvender, Chuck & Sally Zavadil; Walt & Therese Collier, Paul & Deb Williams, Bob & Teresa Stephens, Ray & Leslee Garza.

Chapter AWS Educational Foundation (AWSEF)

<http://www.awsef.org>

For April, the chapter raised \$179 through raffle, donations, and tasting attendance fees for the chapter education fund. The current balance in the chapter's AWSEF fund is \$1333.80.

Our chapter is committed to supporting the AWSEF. As most of you are aware, \$2 is added to every tasting attendance fee and is designated for the AWSEF. At almost every tasting we hold a raffle of items donated by the members. Additional donations to the AWSEF are accepted and can be added to the tasting fee as designated on the reservation form when you send in your reservation.

The AWSEF scholarship award amount is \$3,500; our chapter's has started raising money for our 7th scholarship.