



Monthly Tasting Theme: Old World Special Summer Wine Tasting July 26, 2015, 3:00 PM

Come join us and participate in our July Tasting, taking place at The Wine Cellar starting at 3:00 PM

Tasting Information: In the June NAAWS Newsletter, we told you that the July tasting would be at Mezza Luna Restaurant in Jones Valley; however, due to some unforeseen circumstances we have had to change the venue. Fortunately for us, The Wine Cellar - where the event was hosted last year - has graciously stepped up to host us again at the normal time of 3:00 PM. The tasting will be presented by Lisa Adams of International Wines, and will include a special selection of European "Old World" style wines to go with your favorite summer foods. In fact, this tasting will include a catered food pairing carefully selected to complement the wines that we will taste included in the cost. Here is the list of the wines:

- ***Aperitif: NV Neirano Prosecco, Italy***
- ***Wine #1: 2014 Richou Anjou Blanc "Chauvigne" (Chenin Blanc), Loire~France***
- ***Wine #2: 2013 Louis Latour Pouilly Fuisse (Chardonnay), Maconnais~France***
- ***Wine #3: 2014 Cune Monopole White Rioja (Viura), Rioja~Spain***
- ***Wine #4: 2010 Ramoino Rossese Di Dolceacqua (Rossese), Liguria~Italy***
- ***Wine #5: NV Locations E-3 (Tempranillo, Garnacha, Carignan) Priorat, Jumilla, Toro, Rioja, and Ribera del Duero~Spain***
- ***Wine #6: 2004 Felsina Vin Santo (Trebiano, Malvasia, Sangiovese), Chianti~Italy***

This is going to be a great tasting that you will not want to miss! We will have the Wine cellar all to ourselves to discuss and enjoy the wines and food pairing, and you will be able to order any of the wines. This tasting is limited to 40 people, so be sure to get your reservation form in early. The cost of this special event is \$35.00 per person.

The Wine cellar is located at 2304 Whitesburg Dr SW, Huntsville AL

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 Birthday United States! What better way to celebrate the birth of our great nation than with food and drinks with friends. Unfortunately, Air Force duty has called me away this summer and I missed the May, June, and will miss the July tastings. This goes to show the depth and breadth of the board and many thanks to Bob Garay, Jay Wilson, and the board for picking up my slack. It is critical to make sure you create your AWS account on our website at www.naaws-hsv.com since we have switched to publishing the newsletter via the chapter website. Hopefully, soon we will also be able to do other AWS functions online via the chapter website.

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. Please e-mail Tim Suttles at suttlest@gmail.com to buy a glass. 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 has now reached about two-thirds of our membership households with approximately 15 more to go. Signup is easy and it will allow you to modify your email subscription list should you change employers or internet providers. For purposes of security and to decrease my own personal workload, members are responsible for the maintenance of their own email address.

If you already have an account, log in and you should see a 'My Account' link a few lines above the SEARCH button. Click on the *My Account* link and your internet browser should take you to your main account profile. On this profile page, there will be an edit tab. Select the edit tab and then change your email address in the textbox provided for it. You do not need to fill in any of the other fields unless you want to change them as well. Once you put your email address in, just scroll to the bottom of the page and select 'SAVE'.

If you do not have an account, just go to: <http://naaws-hsv.com/login> and select the 'I want to create an account' button. Once you set the account up, it will send you a confirmation email to make sure it gets through any spam filters. When you see it, just click on the confirmation link and that is all there is to it.

REMINDER: If you do not get a verification email within 5-10 minutes (usually almost immediately) 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@lindelowlkoon.com with any suggestions, comments, or questions about the FB page.



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

Barolo: The Great Italian Wine

Ask any wine lover to name the some of the best Italian wines and you will invariably get Barolo named in the answer. Many will call it the “King of Italian wines.” You may or may not agree with this judgement, but Barolo is definitely amongst the most famous and quality-oriented wines.

Origins

This wine is produced in Piedmont and made from the Nebbiolo grape. This grape is believed to be indigenous to Piedmont, although some studies of the grape’s DNA suggest it may have originated in Lombardy. The grape’s name is thought to have its roots in the word “*nebbia*” which means “*fog*.” Apparently, the region of Langhe where the grape is widely planted, is characterized by heavy fogs during the mornings when the grape is harvested. As with many other things related to wine, other attributions are also possible. The origin of Nebbiolo was traced to a crossing between two grapes characterized by their aromatic characteristics: the *Freisa* grape from Piedmont and the Rhône grape *Viognier*. Nebbiolo is a difficult grape to grow.



The Barolo name comes from the name of one of the villages that produces it. The villages are: Barolo, La Morra, Castiglione Falletto, Serralunga d'Alba and Monforte d'Alba with the subzones Diano d'Alba, Grinzane Cavour, Novello, Cherasco, Roddi and Verduno. The combination of soils and different micro-climates shows up in the wines as they express their terroir. For example, wines from Monforte d'Alba are deemed as the most intense and concentrated. Those from La Morra are considered softer and the most aromatic, while those from the Barolo commune are more robust and layered with earthiness.



Barolo received a *Denominazione di Origine Controlata* (DOC) classification in 1966. It got the higher quality certification as a *Denominazione di Origine Controlata e Garantita* (DOCG) in 1980. To be labeled as Barolo, the wine must be aged a minimum of at least thirty-eight months after harvesting. During the aging process before release, at least eighteen months of these must be in wood. A Barolo *Riserva* requires aging of at least five years before release.

Barolo's evolution

Surprises are inevitable when we study history. Things don't generally did not happen the way we imagined nor were things similar to the way they are at present. Barolo's history provides us with such surprises. This red wine, known at present for its tannins and body, used to be a sweet wine up to the mid-18th century. Since Nebbiolo is a late-ripening grape, by the time the fermentation process was taking place, winter low temperatures would stop the wine fermentation. Not all sugar had been turned into alcohol and the result would be a sweet wine.

This was not to the liking of the mayor of Grinzane, Camilo Benso. He decided to invite the great French enologist Louis Oudart to help the region's winemakers improve the quality of the wine. Oudart recommended many changes in practices, leading to greater hygiene in the cellars. It became possible to consistently produce dry Barolo wines. Not long afterwards, this dry Barolo wine was the favorite of the Turin nobility and the royal house of Savoy.

In Modern Times

Since the grape juice is kept in contact with the skins for a long time and Barolos are aged in oak for extended periods of time, Barolos have been known as tannic "big wines." In the 1970s and 80s, US wine drinkers started to have a significant effect on worldwide winemaking. Our taste demanded wines that were more fruit forward and less tannic. In general, the US wine drinker had little patience for storing wines some 8 or 10 years in a cellar so they matured and integrated the tannins.

Some Barolo producers, led by the house of Ceretto, Paolo Cordero and Elio Altare and Renato Ratti, started making more modern Wines. These international styles of Barolos used methods including shorter periods for maceration and fermentation, and less time aging in new small oak barrels. This was considered as "anathema" by many of the Barolo traditionalists, who could not contemplate substantial changes in their traditional wine style.



Conclusion

As for us, we should help solve the controversy. Let's get several bottles of each Barolo style and conduct a series of experiments, drinking them to decide who is right. We will be quite pleased to know that science can be fun!

Chapter Member Section:

Voting for AWS-Educational Foundation Trustee

In the next several weeks, all AWS members will be receiving an email from the AWS-Educational Foundation with a survey for voting on three trustees to its Board of Trustees. I have submitted my qualifications and will be on the ballot along with several others. Our chapter has been a big supporter of the Foundation and I'd like to play a bigger part in that support along with Karl Starkloff –who, as you know, has been a Trustee for a number of years. I am asking for your vote when the email survey comes out. Many thanks... Kristen Lindelow

Note: The AWSEF election via Survey Monkey will be around the 1st of August and no later than the 15th. Voting will continue through 30 September.

2nd Annual Big Spring Crush Wine Festival Sip. Rinse. Repeat.

Tickets for the Second Annual Big Spring Crush wine festival to be held Saturday, September 26 from 4:00 - 9:00 PM in the renovated Big Spring Park East are going fast.

VIP-day tickets have sold out; there are some VIP-weekend pass tickets still available that include the Friday night wine reception. The first 300 reduced price general admission tickets are also sold out. Regular-priced general admission tickets are still available for \$55.

AWS members get a discount! Use the promo code "AWS" at check-out to receive an additional \$5 off your general admission price.

This year's festival will have more space in the renovated Big Spring Park East, more wines, more food trucks, a larger VIP area, more ticket gates, and more music. Alabama wineries will be showcasing their award-winning wines in a special area. This is a not-to-miss event!

To buy tickets, go to <http://www.homegrown.events/>

Interested in volunteering? There are many opportunities to volunteer this year! Interested persons should contact Jaime Zapata prior to purchasing a ticket.



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: \$50

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 walter.e.collier@saic.com 256-355-2506 (home) or 256-476-3724 (cell). 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
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 June 2015 Chapter Tasting



The June tasting theme was Styles of Zinfandels hosted by the Williams at their home. We explored 6 different Zinfandels in two flights. The first flight was the lighter style of Zinfandals with a 2010 Apollonio Primitivo Terragolo Zinfandel, 2013 Dry Creek Vineyard Heritage Zinfandel, and finally a 2011 Renwood Winery Premier Old Vine Zinfandel. The favorite was the Renwood. The second flight included a 2012 Earthquake Zinfandel, 2012 Seghesio Old Vine Zinfandel, and a 2008 Rancho Zabaco Sonoma Valley Monte Rosso Toreador Zinfandel. The favorite was a tie between the Earthquake and Rancho Zabaco. The overall fa-

favorite was the Renwood. As a special treat, the Williams provided a Terra d'Oro Port made from Zinfandel. All the wines cost less than \$35.00.

The food pairings included sliced roast pork tenderloin, meatballs, and barbecue wings along with homemade salsa, an assortment of cheese, bread, vegetables and crackers. Desserts included chocolate truffles and flourless style cake.

*Thanks again to the Stan & Lisabeth Williams
for hosting an amazing tasting!*

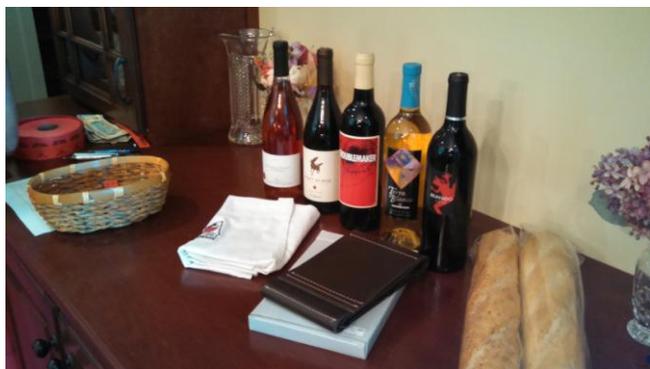


We hold a raffle at every tasting



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!

June 2015 Raffle Results (Joy Suttles, Raffle/Auction Chair)



Despite a smaller attendance at June's tasting, we had an excellent selection of seven donations. Special thanks to the following members who donated items for the raffle:

Marj Ducote – wine bottle hanger and AWS embroidered apron; Tim & Joy Suttles – Troublemaker Red Blend; Karl and Judy Starkloff – 2013 Williamette Valley Vineyards Rose; Jay & Giselle Wilson – 2005 Terra Blanca Sauvignon Blanc; David & Kim Russell – 2010 Frogtown Bravado Red Blend; Bill & Jennifer Drake – 2012 Light Horse Pinot Noir.

Winners were: Tim and Joy Suttles, Greg and Meredith Kilby, Marj Ducote, Jodi Stephens, Bonnie Gardner, Stan & Lisabeth Williams, Bill Drake.

We raised \$65 for the AWS Education Fund with this month's raffle activity. Ten (\$10) in tickets were donated to the hosts Stan & Lisabeth Williams. 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.

Chapter AWS Educational Foundation (AWSEF)

<http://www.awsef.org>

For May, the chapter raised \$109 through raffle, donations, and tasting attendance fees for the chapter education fund. The current balance in the chapter's AWSEF fund is \$1607.

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.

AWSEF Scholarship update:

The AWSEF has awarded a new scholarship funded by the chapter to PhD candidate Mr. Cain Hickey. Mr. Hickey is attending Virginia Tech University. This scholarship is the 6th scholarship that the chapter has funded. We will post additional information about Mr. Hickey as it becomes available.

Below is the notification provided by Bonnie Huber, AWS President

"I'm very pleased to inform you by email that you are a winner of an American Wine Society Educational Foundation (AWSEF) scholarship for 2015! Your scholarship was funded by the North Alabama Chapter of the American Wine Society. Thus the name of your award is "North Alabama AWS Chapter Scholarship". The AWSEF Board of Trustees is proud of your accomplishments and wishes you the very best in pursuit of your PhD degree at Virginia Tech, and the wonderful career ahead of you!" – Bonnie Huber, AWS President.