



## Monthly Tasting

### Theme: At the Auction Celebrating our Members

### August 23, 2015, 3:00 PM

*Come join us and participate in our August AWS Wine tasting: This is a FREE tasting that we do once a year to celebrate our members and raise some money for the education fund.*

In recognition of another outstanding year for the North Alabama Chapter of the American Wine Society, your board of directors decided once again to give back to the members. What better way to appreciate our members and the wines they love than a free tasting. Next month's tasting will be hosted at the Wilson's home, and will be a chance for members to explain a little about the wines they brought, have some potluck appetizers, and raise some funds. Here's the deal:

- To sign up to attend email either: [programs@naaws-hsv.com](mailto:programs@naaws-hsv.com) or [director@naaws-hsv.com](mailto:director@naaws-hsv.com)
- Bring two bottles of the same wine (one to drink and one for people to bid on); provide a note with your name, tasting notes if you like, and what food you brought to pair with the wine
- Bring a food pairing for the wine you chose (if you are venturing beyond cheeses or cold cuts please specify if you need electricity for a Crockpot or food warmer)
- Enjoy sampling your fellow members or guests wine and food
- Bid on the wines you'd like to take home

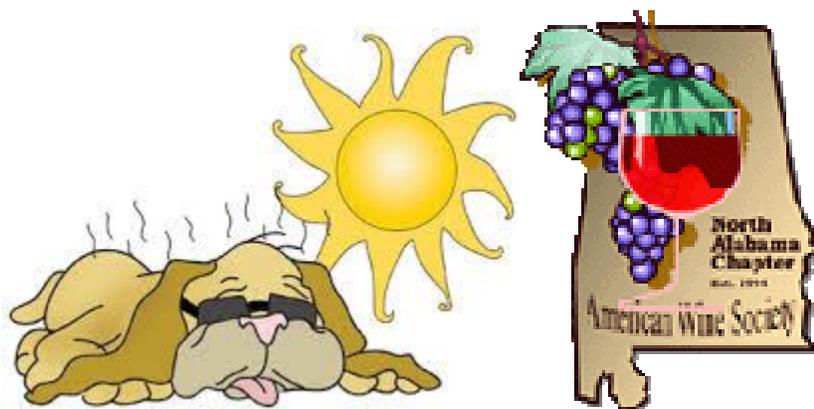
The tasting is open to both members and their guests and is an excellent opportunity to introduce new people to our chapter of AWS. Same rules apply to guest as members with regard to bringing wine and a food pairing. Your first bottle will be sampled by the members/guests and the second eligible for auction. The wines to be auctioned will be selected from the second bottle each member/guest brings and the bidding will begin at \$5 and go up in \$1 increments, with all proceeds going to the AWS scholarship fund.

The tasting will be held at the home of Jay and Gisele Wilson, 9031 4007 Hawks Way, Huntsville, 35811.

**Directions:** From I-565 E, continue onto US-72 East; Turn right onto Epworth Dr NE; Turn left onto High Mountain Rd NE; Turn left onto Red Tail Ln NE; Turn Left onto Hawks Way NE (house is on the left).

***No Reservation Form Required this Month, BUT Remember to RSVP by EMAIL!***

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



The dog days of summer are here and we are definitely feeling the heat! I know all enjoyed last month's tasting at the Wine Cellar and look forward to this month's Wine Walkabout at the Wilson's. August has been our member appreciation, member mixer, wine auction, no cost tasting for the past several years. The format is simple, signup and bring two bottles of wine (one to taste and one to auction), bring some light food pairing, and walk around to sample other member's food and wine...it is always a fun time and gives all a chance to mingle with fellow wine lovers. All proceeds for the wine auction go to the education foundation and last year we raised over \$600. Jay and Geisel Wilson's home is a wonderful venue for this event. Please sign up early and let them know if you need electricity for a warming plate/crock pot or any other special requirements. If you are getting this newsletter you must be registered and I thank you very much. We have the vast majority of our members online and hope to continue to progress more into the 21st century. I look forward to seeing all at this month's tastings...Cheers!

**Anniversary Wine Glasses**

We still have a few (~6) 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 [suttlest@gmail.com](mailto:suttlest@gmail.com). We are also looking at purchasing some regular red wine glasses with the North Alabama AWS logo for sell in the future.

**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)

## 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](mailto:Kristen@lindelowlkoon.com) with any suggestions, comments, or questions about the FB page.



**EDUCATION SECTION**  
**(Edwin Núñez, Education Chair,**  
**AWS Certified Wine Judge)**  
**Appellations: Some of their History and Raisons d'Être**

**BACKGROUND**

Amongst the first things we encounter when learning about wines is the series of frequently unusual names associated with the classification of wines: Champagne, Graves, Saint-Émilion, Napa Valley, Mendocino, Willamette Valley, etc. They are called **Appellations d'Origine Contrôlée** (Appellations of Controlled Origin) or AOCs when using their acronym. Usually they refer to places, sometimes encompassing larger regions and others referring to much smaller places like a single vineyard. An example of the first is the *Bordeaux Supérieur AOC* and of the second is the world famous *Clos de Vougeot AOC*, where a “clos” refers to a fenced vineyard, generally made out of stone. Sometimes the AOC refers to the type of wine made in a region and at other times it may indicate the quality of the wine made, as is with the case certain Grand Cru appellations. An AOC is not just a name. Backing and giving meaning to it are a series of laws and requirements that tell the winemaker what he needs to do to be worthy of using the AOC in the wine label. It also announces to the careful consumer the flavor profile she should expect according to the wine’s “terroir,” the expected quality of the wine and how carefully it was made.

By now you should be coming to the realization that understanding the AOCs in the different countries of the world and in the different regions of each country is definitely NOT an easy task. It requires long



hours of study and dedication and a lot of memorization. It also would take many, many pages of explanations. But, fear not, we will only present a brief explanation of why AOCs became indispensable in the wine business.

**Cheating and the Development of AOCs**

For a long time, one of the most lucrative activities surrounding wine has been that of cheating. The first stories written in the English language and in the literature of other places indicate that once a wine re-



gion acquired a name, it became profitable to bottle cheap wine and sell it as coming from Burgundy or Champagne. In a tavern you could offer a port wine or a sherry that was merely a concoction brewed the previous month by an associate.

The problem intensified as phylloxera devastated the vineyards in France and other European countries. Wine became very expensive and the allure of profits from false wine even more appealing. Raisins could be imported from Spain, Algeria or Italy, boiled and the juice fermented. The wine could then be labeled as Bordeaux or something similarly expensive.

This problem of passing cheap wine as genuine became quite acute in France. As is true even today, the French population rioted to call the government’s attention to the counterfeit wine problem. Only then the politicians started to take action. Initially a few simple laws were enacted locally and later at the national level. Some were as simple as stating the wine had to be made from the fermentation of fresh juice ex-



tracted from fresh grapes. The next step consisted of the delimitation of regions, so that a wine called Bordeaux had to come from the region delineated as such.

### **Roquefort Cheese Leads the AOC Way**

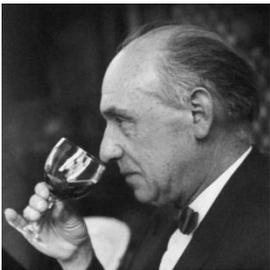
Strangely enough, further development in the wine laws was due to Roquefort cheese. That cheese had been protected by indicating the region it should come from. However, nobody had bothered to specify it had to be made from ewe's milk. They soon corrected the mistake. When a lawmaker named Capus saw that, he immediately appropriated the concept for wine. He added to the laws delimiting regions a clause specifying the wines should use only grapes "hallowed" by local and established custom. The

foundations for an AOC system were thus set. But it would still take time for it to develop fully.

### **The Baron**

Enter now Baron Pierre Le Roy de Boiseaumarié (1890-1967), known as Baron Le Roy. He was a decorated First World War fighter pilot with five confirmed aerial victories. Among his honors were the Medaille Militaire, Croix de Guerre and the Légion d'honneur. He owned vineyards in Cheateauneuf-du-Pape and produced the Chateau Fortia wine. He advocated that only "suitable land" in the delineated areas should be allowed to use the local area name. Baron Le Roy was also instrumental in the creation of the *Comité National des Appellations Contrôlées*, now called the *Institut National des Appellations d'Origine*. In France, this is the utmost authority in setting and changing the AOC regulations. He also made sure the region where he made his wine, Chateauneuf-du-Pape, was among the first to be honored with an AOC. We don't want to finish this article without providing a more formal definition of an AOC. This is how the French Wine Society defines it. An **AOC** is a *clearly defined area of origin from which a specifically named product can be created and labeled under strictly controlled production methods*.

### **Good or Bad?**



Some people view the AOC system as over protectionism of established products. They point out that it hinders innovation and creativity. Without belittling such criticism, I personally think the advantages cancel the alleged disadvantages. When you buy wine under an AOC you are guaranteed a product of great quality and consistency. The probability of cheating becomes substantially smaller.

## **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.

### **2<sup>nd</sup> 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's Inaugural Commercial Wine Competition**

Steve Young, as Director, organized and held the Inaugural Alabama Commercial Wine Competition Saturday, August 8 at 1892East Restaurant. Several of our members volunteered, either as a judge or as "pit cru" and the day was a resounding success.

Half of the state's wineries submitted multiple entries each. Beth Young and Joy Suttles spent their Friday afternoon organizing and setting up for Saturday's judging and on Saturday, table captains Edwin Núñez and Marj Ducoté guided their judging panels through the multiple flights of Alabama wines. Kristen Lindelow, as Chief Judge, selected a panel of ten judges: in addition to Edwin and Marj, we had Steven Bunner, celebrity chef of 1892East; Dan Thompson of Asian Rim; Eric To of Cork & Crust Pizzeria; Matt Mell of Church Street Wine Shoppe; Dan Johnson, amateur winemaker of Trinity; Bill McCollum, amateur winemaker of Birmingham; and our own Scott Montgomery and Jaime Zapata.

Our pit cru consisted of AWS members Beth Young, Marisol Núñez, Cathy and Jim Baltar, Helen Conover, Rob Minor, Susan Coddington, and Phillip Koon. Adriane Van Kirk and Jeremy Pope with Big Spring Crush volunteered, and Charles Bennett with the Alabama Wine and Grape Growers Association drove from Birmingham to help out.

A total of 33 gold, silver, and bronze medals were awarded and the winners have been notified. The top awards of “best of” categories, Wine of the Year, and Winery of the Year will be awarded at the VIP Reception the night before Big Spring Crush. Agriculture & Industries Commissioner, John McMillan, will be on hand to award the Commissioner’s Cup to the Wine of the Year, and the gold medal wines will be available for tasting at Big Spring Crush wine festival on September 26.



ACWC Pit Cru 2015



ACWC Judges 2015

*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](mailto: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
Sept 20	National Tasting	Kilbey's	40
Oct 9	Annual Dinner	Programs	60
Nov 15	Sparkling Wines	Garay's	40
Dec N/A	No Tasting	N/A	

2016			Capacity
January		Pierce/Zafadil	40
February		Hernandez	40
March		Garay	40
April		Suttles / Russell	40
May		Williams	40
June		Garza	40
July	Wine Rep Event (Local Venue)	Programs	40
August	At the Auction Celebrating our Members	Wilson	40
September	National Tasting		40
October	Annual Dinner	Programs	50
November	Sparkling Wines		40
December	No Tasting	N/A	

### **Tasting Notes from the July 2015 Chapter Tasting**

The July tasting on 26 July was held at The Wine Cellar and was a little different twist than our standard tasting in that Lisa Adam, of International wines, provided an explanation of each of the wines poured. This was a sit-down affair with food paired to the wine. There were 27 members present and all seemed to really enjoy the presentation, the excellent wine selection, and of course the delicious food. The following is the list of wines tasted and the pairing:

Aperitif: NV Neirano Prosecco, Italy. Made from the Prosecco grape that is indigenous to the Veneto region, this sparkling wine has subtle flower and fruit aromas that make the palate deliciously light and playful. This was paired with assorted Italian meats and cheeses.

2014 Richou Anjou Blanc “Chauvigné” (Chenin Blanc), Loire~France. The emphasis here is on freshness and minerality, with bright aromatics, lemon high tones, and richly long, elegant fruit. At around 1,700 cases, Chauvigné is the domaine’s largest production. This was paired with a mini frittata.

2013 Louis Latour Pouilly Fuisse (Chardonnay), Maconnais~France. This Pouilly-Fuissé has a beautiful pale gold color, with an intense nose of floral that reveals notes of honey and acacia. Nice minerality on the finish; it was paired with a light corn and shrimp chowder and special garnish.

2014 Cune Monopole White Rioja (Viura), Rioja~Spain. Made entirely from white Viura grapes and hand harvested at optimum ripeness, this wine is gentle pale yellow-green in color. This wine, the favorite of the whites for this tasting, was paired with homemade chicken salad crostini, with fig spread and almond topping.

For the red flight, the group enjoyed the 2010 Ramoino Rossese Di Dolceacqua (Rossese), Liguria~Italy. On the palate its light, and fresh, with rich sour cherry fruit supported by sour berry fruit acidity and sweet slight tannins that flow into a long warm lasting finish with slightest hints of sandalwood to provide depth. This was paired with duck skewers.

Next was the NV Locations E-3 (Tempranillo, Garnacha, Carignan) Priorat, Jumilla, Toro, Rioja, and Ribera del Duero~Spain. The entry, which was the favorite of the red flight, was rich with youthful berry compote, floral, and plum flavors, complimented with bright acidity. The finish is expansive and pleasing, and went beautifully with BBQ.

The final wine, which is a desert, proved to be the overall favorite of the group. It was the 2004 Felsina Vin Santo (Trebiano, Malvasia, Sangiovese), Chianti~Italy; a fabulous Vin Santo del Chianti Classico; reference point wine for the region, the 2004 captures the heart and intellect with its superb balance and pure pedigree; and was aptly paired with berries and creme anglaise with biscotti crumbles.

Overall, this was a wonderful tasting arranged by Bob and Beth Garay who worked closely with Lisa Adams and the Wine Cellar to pull off a fun, educational, and superb wine event.

*Thanks again to the Bob Garay for organizing 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!

### **July 2015 Raffle Results (Joy Suttles, Raffle/Auction Chair)**

We had an excellent selection of five wines and a wine bottle hanger. Unfortunately, I left my notes at the Wine Cellar and they got thrown out with the trash. So, from memory (my apologies if I left someone off the list) here's a special thanks to the following members who donated items for the raffle and congratulations to the winners:

Donators: Steve and Beth Young, Bob and Beth Garay, Joy Suttles, Bill Drake, Stan and Lisabeth Williams, Edwin and Marisol Nunez.

Winners: Bill Drake, Jim and Caroline Rountree, Bob and Beth Garay, Steve and Beth Young, Edwin and Marisol Nunez, Marj Ducote.

We raised \$75 for the AWS Education Fund with this month's raffle activity. Ten (\$10) in tickets were donated to the hosts, Bob & 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 and gifts for the raffle.

### **Chapter AWS Educational Foundation (AWSEF)**

<http://www.awsef.org>

For May, the chapter raised \$155 through raffle, donations, and tasting attendance fees for the chapter education fund. The current balance in the chapter's AWSEF fund is \$1762.

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 7<sup>th</sup> scholarship.