

November 2015 Newsletter



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Address for the November Tasting:

The Garay Home
209 Harborview Dr.
Madison AL

Reservation
Form on
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November Event: Sparkling Wines

Hosted By The Garays, November 15, 2015, 3:00 pm

The holidays will soon be here; a time to celebrate with friends and family, and what better way to celebrate than with sparkling wines. As is our NAAWS tradition, we end our 2015 tasting on 15 November with a carefully selected assortment of sparklers that are sure to please. This year's tasting is hosted by Bob & Beth Garay and feature the following wines, with a selection of food that pairs well:

Bodegas Naveran Brut Cava 2013; Spain.

Bodegas Naveran has a great tradition of crafting Cavas that are superb expressions of clean, bright, citrus-inflected aromas and flavors with the all-important tiny bubbles. The Brut Cava is a vintage sparkling with strong aromas of yeast and smoke and fruit sourced from very old vines. It has a bright yellow color and a supple tasty palate, with well-integrated bubbles, good acidity and freshness.

R. Stuart "Bubbly" - Brut Sparkling Wine; McMin-ville, Oregon.

It's 100% Chardonnay – what's known as a Blanc de Blanc in the Champagne world. As the charming little fairy who graces the bottle

suggests, this wine will be a sure hit at your next party – the social butterfly. Created by the wine-maker to be a bubbly that was just light and lovely, perfect for those times when less is more; definite lemon and pear flavors with honey crisp apple on the nose. It is dry and light, but with an unmistakable creaminess on the mid-palate.



Scharffenberger Brut Excellence; McMin-ville, Alexander Valley, California.

This wine is made by the traditional *methode champenoise* process, made from its own 120-acre vineyards in the Anderson Valley. In addition, Scharffenberger Cellars has long-term contracts with select vineyards in the greater

Mendocino County. With this type of vineyard selection, it allows Scharffenberger to produce their trademark cuvée. The wine is approximately 60% Chardonnay and 40% Pinot Noir. The full malolactic style adds a vanilla cream character producing a round and full-bodied wine. After approximately two years on the lees, there are notes of freshly baked bread and pastry that enhances the more fruit forward style of the wine. Finally, after several months on the cork, the wine develops caramel and hazel complexity.

Bailly Lapierre, AOC CRÉMANT DE BOURGOGNE, Brut Pinot Noir; Aint-Bris-Le-Vineux, France.

A "Blanc de Noirs", this is Bailly Lapierre's hallmark wine – a white made from black Pinot Noir grapes. In the village of Aint-Bris-Le-Vineux, sparkling wines are traditionally made from this grape variety that is so wonderfully at home there. A Crémant of great character, its style full, deep and powerful, with a fruitiness in the mouth that conjures up a red hand-picked grapes.

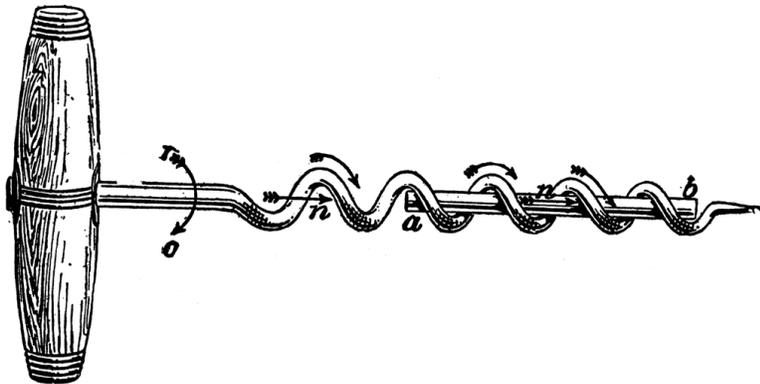
November Tasting Continued.

BARNAUT NV Grande Réserve Brut Grand Cru; Bouzy, France.

All from Grand Cru vineyards of Bouzy, this champagne is two-thirds Pinot and one third Chardonnay, with balance and brightness to support its rich flavor. *"Barnaut's Grand Cru Grande Reserve reveals generous notes of apricots, honey, roasted nuts and smoke, showing*

Laetitia Vineyard & Winery Brut Rose; Arroyo Grande, California. Made from Pinot Noir grapes, this wine displays beads of tiny bubbles and aromas of flaky pastry crust and fresh herbs. Robed in lush cherries and citrus blooms mark the 2012 vintage of the Brut Rose. Crisp and celebratory, this sparkling is as beautiful as it is tantalizing, recognizable by its salmon-colored hue and its smooth, clean and dry finish.

2012 Inman Family Brut Rosé; Olivet Grange Vineyard, Russian River Valley, California. After fourteen months of bottle aging on yeast, one hundred and thirty-nine cases were disgorged March 3rd 2014 of this Pinot Noir Sparkling Wine. This wine has a luscious mousse and an extremely fine bead. The colour is the palest of pinks. The nose has all of the hallmarks of Olivet Grange fruit, including hints of fresh citrus, strawberry, tart cherry and brioche, a bright core of acid along with a rich mouthfeel and long finish showing great minerality that leaves a clean, crisp palette impression.



Know Someone Missing The Newsletter?

All NAAWS members should register at the website.

This will ensure that any changes in members' emails will be incorporated into the mailing list.

Please forward them your newsletter and remind them to "whitelist" the NAAWS newsletter address so it's doesn't land in their SPAM folder.

Education Section: Edwin Núñez, Certified Wine Judge

Champagne, the Drink of Gaiety

Champagne is known all over the world as the drink of gaiety, celebration, luxury and conspicuous consumption. Race drivers in Europe celebrate their victories by opening Magnum bottles of champagne and joyfully spraying everybody around. Baseball players do the same when they win the World Series. In the latest movie remake of *The Great Gatsby*, extravagant parties during the *Belle Époque* abound with frothy cups of this wine. Marilyn Monroe used to buy some 150 bottles at a time so she could bathe in it. Many jazz lovers in the US mainly drank Mumm champagne, while others swore Piper-Heidseck or Moët & Chandon were the appropriate brands to enjoy that kind of music. Even some non-joyful occasions were preceded by drinking Champagne. Louis XVI drank a bottle of Champagne just before facing the guillotine. During Prohibition days, the appeal and popularity of this wine did not diminish but actually increased. We may then ask: what has led people to associate prestige with this French wine?



As we have mentioned earlier in our Newsletters, France started as a unified country in the 5th century, when Clovis, king of the Germanic-origin tribes called the Franks, conquered all the Gaul tribes. At that time, Clovis converted to Christianity under the guidance of Bishop Remi of the city of Reims. From then on, Reims became a very important city since twenty-seven French kings were crowned in its cathedral. Since Reims is in the Champagne region, its wine quickly became associated with these important crowning events marked by power, royalty and great wealth.



At that time, however, the region did not produce sparkling wines. Its wines were still and mostly red. They were made then from Gouais grapes and called “*vins de la montagne*” (mountain wines) or wines from Fromenteau grapes called “*vins de la rivière*” (wines from the river bank). Their great sparkling wines were to be produced much later, in the 17th

and 18th centuries, when the second-fermentation technique was mastered. It also needed the use of reliable glass, able to withstand large pressures, and the cork seal, able to keep that pressure inside. But the region’s notoriety did not diminish as its wine slowly evolved since its prestige had been well secured from the beginning.

But, make no mistake about it, just this was not sufficient to continue the fame of Champagne over several centuries, even when the coronations moved to Paris. The producers of Champagne were always great marketers, ensuring through many generations its wine kept being associated with quality, luxury and gaiety. Napoleon’s armies were accompanied by champagne vendors, especially those of Moët & Chandon since he was great friends with its producers. Champagne even became the favorite of the Russian royalty and nobles. At that time, Russian opened a great market for “doux” Champagne, since they preferred it bubbly very sweet.



When you consume Champagne, you are saying, I can at least have some of the pleasures of the rich and famous.

Education Section Continued: Tokay



Mercier's wine barrel at the 1889 Universal Exposition in Paris. It could hold 220,000 bottles of wine. It was pulled through the streets of Paris into the Exposition by twenty-four white oxen.

Learn the Nomenclature

Legally, you can only call **Champagne** those sparkling wines made in the Champagne region of France. To be called Champagne, the grapes must come from that region, must be made using the “**méthode champenoise**,” and comply with the strict aging rules established for the region. (Ageing “**sur lies**” [on the dead yeasts] is absolutely required.) If the wine is made in another region of France, it must be called “**Crémant**.” Even if the same method is used as in Champagne to make the wine, it must be called “**méthode traditionnelle**” or traditional method. Outside of France the bubbly wines must be called sparkling wines, cristal, cava, prosecco or some other local term. If some wines in the US use the term “Champagne” it is because they were grandfathered in because they had used the term for many years before the commercial treaties were signed.

If the Champagne has no vintage (**NV**), it is because it consists of a blending of wines from several years. Champagne houses maintain scores of wines fermented during different years and conditions. Their winemakers assure the same uniform quality and taste by the combination of these wines from many vintages. An NV Champagne gives you a taste of vintages from many years. Although they are not really better, some bottles have a vintage year. This Champagne gives you a snapshot of the wine in a particular year. Only years with nearly ideal conditions are selected for a vintage Champagne.

Most Champagne houses have what is called their prestige cuvee, “**tête de cuvée**” or “head of the blend.” This is their best and most prestigious wine. For example, the “tête de cuvee” for Moët & Chandon is Dom Perignon and for Veuve Clicquot is La Grande Dame. Your Champagne may also be called a “**Blanc des Blancs**” or “white of whites.” This just means that it is a white Champagne made from white grapes. If a white Champagne is produced from red grapes it is called a “**Blanc des Noirs**” or “white from blacks.” You should also be aware that some Champagnes can be rosé. They are made by a maceration that leaves the skins of red grapes in short contact with the juice.



Cristal, Louis Roederer's “tête de cuvée.”

You may also find three levels of classification for the Champagne. They are in ascending level of quality: **Cru**, **Premier Cru** and **Grand Cru**. You must be a little careful with this classification. It reflects that the wine was produced in a region classified accordingly **BUT** not all vineyards in the region are of similar quality. However, the wine is classified as the region is, even if it comes from a lower or higher quality vineyard or grapes. Such are the intricacies of classifications and AOCs!



National Tasting Results

Our thanks to Greg and Meredith Kilby for hosting us at their home for the September National Tasting of Hungarian and Austrian wines. Everyone in attendance brought delightful food and paired wines.

0. Apertif - Szigeti NV Sparkling Gruner Veltliner
Delicate yet complex, with a mellow citrus color- appealing peppery note, elegantly fresh fruit and fine Mousse with an invigorating finish.
1. HUGL Gruner Veltliner
Full-bodied dry wine with a firm mineral backbone.
2. Royal Tokaji Furmint
On the nose it has charming grape flowers and fruit (gooseberry/lime) with a hint of nuts. On the palate the wine is dry and sleek.
3. Neumeister Grauburgunder
Nutty and herbal aroma of pomme fruits and melons with earthy overtones and bread-yeast notes. In the mouth again yeasty-covered, spicy flavors, straight yellow fruit, nutty, caramel and vegetal notes, lively acidity, earthy and mineral notes in the background, sustainable and creamy, attractive to good, just a little rougher finish.
4. Egervin egri Bikaver Bulls Blood
The color is a medium ruby, with aromas of black pepper, fallen leaves, dark fruits, and ripe plum. The acid is high .
5. Iby Blaufrankisch
Dry, with a mild acidity, juicy tannin and tempting to drink.
6. Sattler Burgunland St. Laurent
It has a dark purple color with a fine and fruity nose. The structure of this wine is elegant with flavors of Morello cherry.
7. Eszterbauer Kadarka Nagayapam
Flavors of spice, nice, fresh, crunchy red fruit. Relaxed, refreshing summer drink reminiscent of raspberry syrup to easily and quickly sip.



For the NAAWS chapter tasting, our chapter overwhelming favored the Neumeister white.

For the reds, the Sattler was a slight winner over the Iby.

Chapter AWS Educational

September Tasting:

Total # of attendees: 29

Education fund: \$57 from reservations and contributions, raffle \$130 (includes \$10 for hosts)

Contribution from Dilworths \$2000.

Contribution in memory: \$25

Our scholarship support remains robust. We thank you for continuing to support the future of wine quality by supporting education.

Please note that the proceeds from the October silent auction support the general membership.



Monthly Tasting Raffle

We hold a raffle at each monthly tasting to help increase our annual contribution to the AWS Educational Foundation (AWSEF). We assist gradu-

ate students in continuing their studies that support the American wine industry. 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.



The AWSEF Purpose



Operating separately from its parent American Wine Society organization, the American Wine Society Educational Foundation (AWSEF) is designed to aid men and women entering the wine industry by providing supplementary financial resources. It is the Foundation's premise that there is an acute need for the professional development of qualified scientists and educators to ensure the growth of the American wine industry. Because of this, we urgently need trained professionals to undertake studies in enology, viticulture and health aspects of food and wine.

<http://www.awsef.org>

2016 Programs: *Walter Collier*



You can talk to me during the tasting. 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 each October; one host is randomly selected for a very nice gift as an added incentive.

Please note that there will be no tasting in December.

2015 & 2016 Calendar

2015			Capacity
Nov 15	Sparkling Wines	Garay	40
Dec N/A	No Tasting	N/A	
2016			Capacity
January	30 Degree South Latitude Wines: Australia vs. South Africa	Peirce/Zafadil	40
February		Lindelow/Coddington	40
March	Wines From Spain	Garay/Zappata	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	Hernandez	40
October	Annual Dinner	Programs	50
November	Sparkling Wines		40
December	No Tasting	N/A	



We're On The Web!

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

Don't forget to volunteer to host an upcoming program. The only requirement is a welcoming heart.



Find us on:
facebook®

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!



Chapter 2015 Board of Directors

Director	Tim Suttles
Director Elect	Bob Garay
Secretary	Steve Peirce
Treasurer	Jodi Stephens
Programs	Walter Collier
Education	Edwin Núñez
Newsletter	Paula S.W. Laurita
Webmaster	Chip Boling

Board Election

*Officers for the 2016
NAAWS Board
were elected at the
October Dinner.*

*Contact information
will be included
in the December
newsletter.*

National Tasting Recipes

Amaretto Peach Cheesecake

Crust: 3 T butter, 1/3 cup sugar, 1 egg, 3/4 cup flour.

3- 8oz packages of cream cheese	3/4 cup sugar
3T flour	3 eggs
1 1/2 cans of peach halves drained and pureed	1/4 cup of Amaretto

For the crust - combine butter and sugar until light and fluffy and then add the egg. Add the flour and mix well. Spread dough on bottom of springform pan and bake at 450 for 10 minutes.

Combine cream cheese, sugar and flour (cream cheese at room temp) in an electric mixer until well blended. Add eggs one at a time mixing well after each (on low so as to not introduce a bunch of air into the batter). Add peaches and liquor and mix well. Pour over crust.

Preheat oven to 450. Place springform pan in a water bath (need to wrap the pan in foil (no seams!) to keep water from the crust) Bake for 10 minutes at 450 and then lower the temp to 350. Bake for 30 minutes. Shut oven off for 30 minutes. Turn oven back on at 280 for final 30 minutes. Turn oven off and use a knife to cut around the pan and then leave the cake in the oven to cool with the oven door open. All this prevents cracks in the cheesecake. (Actual instructions say to bake at 450 for 10 minutes and 350 for an hour but then you always have cracks).

Garnish with Peaches and toasted Almond slices.

Stuffed Mushroom Parmesan

12 extra large mushrooms	2T butter
3 medium onion	3 ounces diced pepperoni
1/4 cup chopped green pepper	2 cloves garlic minced
1/2 cup ritz crackers crunched	3T parmesan
1 T dried parsley (or 2T fresh)	1 T Oregano
1/4 t crushed red pepper	1/3 cup chicken broth

Clean mushrooms and remove stems.

Finely chop (or food process) onion, pepper, mushroom stems, green pepper, garlic and sauté hard until they start to dry out. Add dried or fresh spices (parsley, oregano, crushed red pepper) Stir and cook another minute or two.

Put mixture in a bowl and add parmesan cheese, ritz crackers, and chix broth. Mix to the right consistency. Do not want it too runny but don't want it dry.

Stuff the mushrooms heaping the filling on the caps. Place caps in a jelly roll pan and pour water in the bottom of the pan. Cook at 350 for 20-30 minutes. Remove with a slotted fork, dry on paper towels and plate. Good warm or at room temp.

Apple Strudel

For each strudel (went through 4 at the wine tasting) :

2 apples - granny smiths, peeled, cored, and chopped	
1/2 lemon juiced	1 T lemon zest
1 t ground cinnamon	1/2 cup packed brown sugar
1/2 cup crushed shortbread cookies	1/4 cup chopped pecans
2 T butter cut into pieces	5 sheets of phyllo dough
2 T butter melted for brushing phyllo	1 T granulated sugar

Frosting: Confectioners sugar, butter, milk

Preheat oven to 350. Combine apples through pecans in a bowl and mix well. Remove phyllo dough from box. Put one sheet on the work surface and brush with melted butter. Get second sheet and repeat up to 5 sheets. Make sure you cover the phyllo with a moist towel between each so it does not dry (and break). Place filling on 1/3 of dough. Fold into a burrito-like shape and roll so the seam is down. Transfer to a baking sheet, brush with melted butter and sprinkle granulated sugar on top. Bake for 30 minutes.

Make glaze and drizzle onto the pastry.

(Sometime folks add raisins to the first step. If so, heat 1/2 cup of raisins in 1/4 cup of brandy or apple juice in the microwave on high for 45 seconds let sit and then add the other stuff. In my experience with strudel, I have always found that raisins tend to migrate to the borders of plates so I no longer put raisins in strudel).

Deviled Eggs

Eggs, minced onion, yellow mustard, mayo, sweet relish, salt, pepper, bacon, smoked paprika
Hard boil eggs, peel, half. Mash yolks with other ingredients and fill. Garnish with bacon and paprika.

Cheeses (all available at Fancy Kroger (72 and Slaughter—not available at Madison Kroger:

Mild Wisconsin Cheddar, 1 Year Smoked Gouda, Cambozila Black Label Blue

Shrimp cocktail platter and Chocolate Cake were carefully prepared by Costco.

Curried Pork Bites: <http://www.recipe.com/curried-pork-bites/>

Asparagus wrapped in Prosciutto: <http://www.finedinings.com/Asparagus-wrapped-in-Prosciutto.htm>

Beef Salpicao: <http://www.sheknows.com/food-and-recipes/articles/1076033/garlicky-beef-tenderloin-tips-recipe>

Beef Tenderloin Crostini with caramelized Onions: <http://www.williams-sonoma.com/recipe/peppered-beef-tenderloin-crostini-with-caramelized-onions.html>

Hungarian Goulash: <http://allrecipes.com/recipe/19954/hungarian-goulash-i/>

Pork Tenderloin with grilled pineapple:

http://www.simplyrecipes.com/recipes/grilled_pork_tenderloin_with_orange_marmalade_glaze/

Beef Tenderloin Scallion Rolls: <http://www.marthastewart.com/339341/beef-and-scallion-rolls>