

July 2016 Newsletter



July Event: Pink Party

Director 2 Wine Rep Event
 2016 Board 2 July 17, 2016, 3:00 to 5:00 pm

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 Eric is an Internati
 Guild Certified Somm
 worked and studied i
 world's finest viney
 France, and Napa Val

It was decided that
 ing on the patio wou
 without a wonderful
 gladly invite you to
 which will include botn old and new
 world Rosé wines accompanied by
 small plate food pa
 Chef Daniel.



Tasting Location
 2120 County
 Madison, A

Some of you may have
 Eric's Wine Dinners
 you're in for a treat
 is your first experie
 you are in for a treat
 limit on attendance,
 perfect event to int
 the joys of NAAWS and

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This month we will have our July tasting and Eric, General Manager, is an International Sommelier Guild Certified in some of the world's finest vineyards in Party" lineup of wines accompanied by small plate

Alma Negra Sparkling Malbec
Mendoza, Argentina

Dom de Pallus Chinon Rosé of Cabernet Franc
Loire Valley, France

Honoro Vera Rosado of Mourvedre/ Syrah
Calatayud, Spain

Colterenzio Rosé of Lagrein
Alto Ridge, Italy

I hope you will plan to attend this special event and sampling some of Cork & Crust's delicious food.

On another note, I wanted to make mention of the farms in and around the Tennessee Valley, so if you know please provide the information to me or directly to

Bob
NAAWS Director

Chapter 2016 Board of Directors

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Education Section: Edwin Núñez, Certified Wine Judge

Rosé Wines | The Three Methods

Being neither white nor red

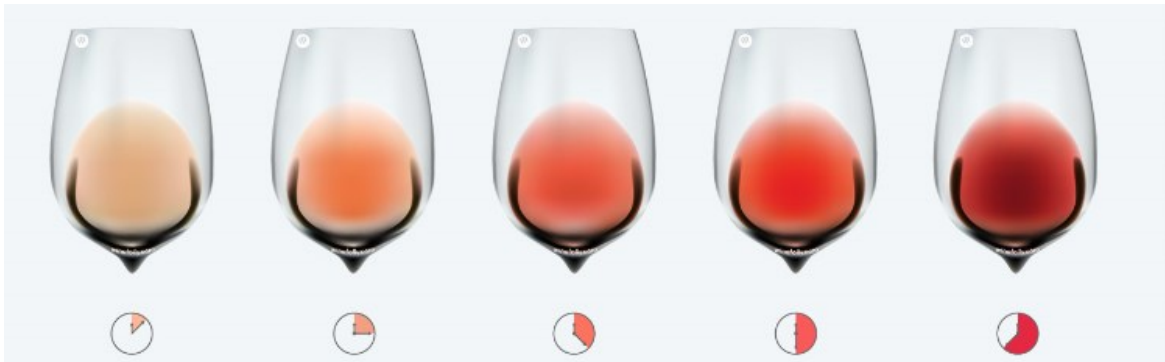
Being neither white nor red, many are disdainful of rosé. That attitude is absolutely incorrect. Wine experts through red and white counterparts. Moreover, those who never taste a cellar without rosés says more about your limitations than the wine.

In rosé wines you should expect to taste strawberry, honeysuckle, the zest of citrus like oranges, tangerines and lemons.

This month you will experience a very good tasting dedicated to the varied rosés from diverse regions in the world, the ones that they deserve greater attention. Bear them in mind when you visit.

Almost all the grapes you are familiar with

Almost all the grapes you are familiar with, have a white fruit. Chardonnay, a Viognier or a Sauvignon Blanc fruit will be white or a Pinot Noir grape. So where does the red color come from? wine acquire the red color then? Generally, it comes when the juice during maceration and fermentation. The longer the wine is in contact with the grape skins, the more color it acquires. This is dependent on the grape species. Some species like Cabernet Sauvignon have a pigment to color the wine juice. Pinot Noir and Gamay will naturally color the wine.



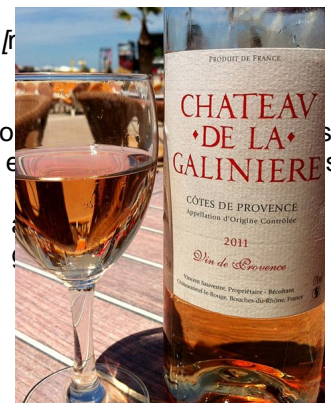
Lightest to darkest rosé wine colors and their corresponding red grape juice percentages.

Rosé wines can have a very light color like those typical of the Napa Valley.

There are three specific methods

There are three specific methods to produce rosé wine: direct pressing, saignée, and maceration. Each method involves different techniques for extracting color from the grape skins.

The most used around the world is maceration. Once the grapes are crushed, they are left in contact with the skins for a varying period of time. The amount of time depends on the winemaker. After the desired time in contact with the skins, the juice is separated and fermented. Provence and the Languedoc region are well-known for using this method.



Education Section Continued



Another way of obtaining rosé is by saignée. This method basically obtains two wines from a single crush. The skins are left in contact with the juice for a short period, then the juice is bled out (taken out) to another vat. The juice left in the original vat, which will now have a larger portion of tannin and flavor, is treated as a red wine and its tannin and flavor profile is different from the rosé.

The characteristics of the saignée method, by which only a small portion of rosé is produced, are different from the winery's main production, which is about 10% of the total production. Napa and Sonoma wineries use this technique.



Another method of producing rosé is by blending red and white wine. This can produce a rosé wine by just blending both: essentially, two wines. How deeply colored the rosé is will depend on the amount of red wine used to produce the rosé. The amount of red wine used is usually small, so the rosé is small, so the amount of red wine used is usually Pinot Noir.

It is about time we all stop treating rosés as a class of wine.



Second Alabama Commercial Wine Competition: Steve Young, Certified Wine Judge



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z Did you know that there are now
breweries making cider in the S
z Did you know these wineries mak

If you didn't don't feel bad, alm
competition is all about. It will
consumers to know where they can

Alabama Wineprofit, a nonpøratìon established to promote
Alabama Wine is the organizer of this event. The competitì
sanctioned American Wine Society competition, and we are
area, as well as local sommeliers and wine professionals.

You can help make this event successful by:

- z Supporting the competition on the day of the competitì
wines are poured for the judges and the scores are reco
please contact StephenYoung@comcast.net
- z Provide a tax deductible financial contribution to supp
Donors on the web site:
 - » Gold \$100
 - » Silver \$50
 - » Bronze \$25

Of course if you want to provide additional support both
sponsor of the Event. Please provide checks, payable to A
Young at:

Steve Young
1104 Shades Circle SE
Huntsville AL, 35803

You will receive a -lde t ue r t i b e l e o g r o i n z a i t n i g n t h f e r t a t x p u r p o s e s .

Thank you for your support, Steve and Kristen will keep y



Italian Wine Specialist Class: Steve Young, Certified Wine Judge

I have organized the Italian Wine Specialist Class offered by the North American Sommelier Association (NASA) here in Huntsville

To highlight a few things that will be covered:

- z In person instruction by a Certified Sommelier
- z Tasting of wines from Italy
- z Professional Book by the instructor to study material



The course will be offered in two parts: Saturday / Sunday October 15 and 16. There will be a proctored exam at the end. The plan is to offer the Course at Church Street Wine Shop in Huntsville.

To ensure the quality of the learning experience, the fee is \$650, which includes all materials and wine. The fee is non-refundable.

For more information and to sign up for the course: <http://www.nasommelier.com/adults/italian>
Look for Huntsville in the list of cities where the course is offered.



TENNESSEE VALLEY
WINE ACADEMY

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An in-depth exploration of Italian wine - from the terroir (geology, geography, history, tradition, nuances, and uniqueness) of each region, taught by an Italian sommelier.

This intense course will be taught in four sessions: September 10 and 11 and October 15 and 16 and will include over 20 examples of some of the best Italian wines. The classes will be held at Church Street Wine Shop in Huntsville.

Complete information available at <http://www.nasommelier.com/adults/#huntsville>

or contact Kr Ksrtiesnteln@tdnecolliotvawta.com
Tennessee Valley Wine Academy 256

Programs: Augie Hernandez

Included here is the list of 2016 and 2017 Programs you would like to host. Please consider hosting a scholarship for those that seek to educate themselves.

2016 & 2017 Programs Calendars

2016			Capacity
August 21	Old & New World Cabernett/Financ	Witt	40
September 18	National Tasting	Hernandez	50
October 16	Annual Dinner	Programs	50
November 20	Sparkling Wines	Kilbeys/Peices	40
December	No Tasting	N/A	
2017			Capacity
January	Cider	Minor	40
February	Bulgarian Wines	Starkloff	40
March	Portuguese Wines	Collier	40
April			40
May	At the Auction Celebrati	Whigson	Members
June			40
July	Wine Rep Event (Local Venues)		40
August			40
September	National Tasting	Hernandez	50
October	Annual Dinner	Programs	60
November	Sparkling Wines		40
December	No Tasting	N/A	

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Unfortunately, Arrington Vineyards is unable to accommodate through their winery each Saturday and, in order to get in line with everyone else. If there is interest in the future.

On the other hand, Church Street Wine Shoppe owners are planning to offer a few "field trips" this summer. Details are on [Chamber's Website](#) for the page.

Kristen Lindelow,
Regional Vice President