



Promoting appreciation of wine through education

The American Wine Society



Pittsburgh, Pittsburgh East and Alle-Kiski Chapters

Invite Wine Appreciators, Winemakers & Wine Novices to our



Pittsburgh Wine Conference & Amateur Winemaking Competition

2012

Additional Sponsors:



**CONSUMERS
PRODUCE**
THE FRESHNESS
PROFESSIONALS



PRESQUE ISLE
WINE CELLARS

WHAT: Seminars, Tastings, Demonstrations, Showcase of Wines, Exhibits

WHEN: SUNDAY, March 4, 2012 12:30 PM to 6 PM

WHERE: Masonic Center, 3579 Masonic Way, North Hills, Pittsburgh, PA 15237

DIRECTIONS: Route 279 North, Exit 12 Perrysville Ave. (Old Exit 19), at the traffic light, go straight onto Cemetery Lane. Masonic Center is 0.7 miles on right.

CONFERENCE ATTENDEE COST:

\$ 45.00 per person Advance Registration by February 29, 2012

\$ 55.00 per person AFTER February 29, 2012

Fee includes: Souvenir wine glass, Seminars, Showcase of Wines

CHECKS- Make checks payable to: ***AWS, Pittsburgh Wine Conference.***

WINE COMPETITION COST

Entry fee is \$15.00 for each wine entered.

Only one (1) bottle per entry is required.

Important entry information follows at end of this notice.

Make checks payable to: ***AWS, Pittsburgh Wine Conference***

We look forward to seeing you at this great Wine Conference.

Enjoy a day of Wine Seminars, Exhibits, and
the "Showcase of Wines" Walk-Around Tasting.

WINE CONFERENCE SEMINARS

Select one seminar from each hour by entering the appropriate ID number in the registration form.

- | | | |
|-------|---|---------------------------------------|
| 1 PM | 1a. "The Use of Elagitannins in Winemaking" Doug Moorhead, Presque Isle Wine Cellars | <i>Winemaking</i> |
| 1 PM | 1b. WinePicks! Mark Zappala, CEO-WinePicks Get personalized wine recommendations on your computer or iPhone for restaurants and wine stores near your current location. Free software. | <i>Educational</i> |
| 1 PM | 1c. "Blending in the Zinfandel Patch - 15 years of Tony's Red" Tom and Jan Cobett Wine Educators and Winemakers | <i>Tasting</i> |
| <hr/> | | |
| 2 PM | 2a. "Wine Acidity: A Basic Understanding and Correction Techniques" Gary Seraly (Vineyard owner) | <i>Winemaking</i> |
| 2 PM | 2b. "A is for Argentina" John Eld Wine educator | <i>Tasting/Educational</i> |
| 2 PM | 2c. "New World vs. Old World Showdown" Heather Abrams, Southern Wines and Spirits | <i>Tasting/Educational</i> |
| <hr/> | | |
| 3 PM | 3a. "The Importance of Getting the Best Quality Grapes to the Winemaker" Ron Lanza, Lanza vineyards | <i>Winemaking</i> |
| 3 PM | 3b. "Do I Match the Wine with the Food, or Food with the Wine?" Sally Frey, Certified Wine Judge, Sommilier | <i>Tasting/Food Pairing</i> |
| 3 PM | 3c. "The Seventy-Eight Percent" Walt Vinoski Winemaker, Greendance Winery | <i>Tasting/Educational/Winemaking</i> |

4 - 6PM **SHOWCASE OF WINES:** Sample wines from wineries and distributors throughout the U.S.

Mail in reservation forms to reach us by February 29th. No refunds after March 1, 2012. Send completed conference and competition registration forms as noted. Every attempt will be made to accommodate your 1st selection requests. Seminars will be filled on a first-come-first-served basis of the reservations.

| | |
|---|---|
| AWS, PITTSBURGH WINE CONFERENCE SEMINAR REGISTRATION FORM Mail to: AWS, Pittsburgh Wine Conference, 2777 Leechburg Rd., Lower Burrell, PA 15068 One name per form. PLEASE PRINT (This form may be copied.) | |
| Name _____ | |
| Address _____ | |
| Email: _____ Phone: () _____ | |
| Seminars I wish to attend: (Choices honored by date received.) 1 PM 1 st choice _____ 2 nd choice _____ 2 PM 1 st choice _____ 2 nd choice _____ 3 PM 1 st choice _____ 2 nd choice _____ Seminar \$45 (or \$55 if after 2/29/12).....\$ _____ Wine Entry (@ \$15 each).....\$ _____ TOTAL DUE: (Do Not send cash or Money Orders).....\$ _____ Checks are payable to: AWS, Pittsburgh Wine Conference CC# _____ - _____ - _____ Expires _____ Signature _____ | For Conference Use Only : Date Rec'd. _____ 1 PM _____ 2 PM _____ 3 PM _____ Total: \$ _____ Check # _____ CC _____ Reg. # _____ |

AMATEUR WINE COMPETITION RULES

1. Entry deadline (wines received), February 24, 2012
2. **Entry fee is \$15.00 for each wine entered.** Only one (1) bottle per entry is required. Make checks payable to: AWS, Pittsburgh Amateur Wine Competition.
3. An amateur winemaker makes wine either alone or in collaboration with other amateur winemakers. If there is collaboration, all persons involved must be named on the entry form and are considered as one entrant. No individual or any member of the group shall be directly involved with a commercial winemaking establishment.
4. Wines may be dropped off **WITH PAYMENT** at the following two locations starting February 1, 2012:

Pittsburgh Area

Consumers Produce, Business Entrance
One 21st Street
Pittsburgh, PA
(412) 281-0722 (dial "0" for Operator)
Monday through Saturday
5:00 AM to 3:00 PM

North East/Erie Area

Presque Isle Wine Cellars
9440 West Main Road
North East, PA
(814) 725-1314
Monday through Saturday
9:00 AM to 5:00 PM

Alternately, wines may be mailed to:

AWS, Pittsburgh Amateur Competition, 432 Chester Drive, Lower Burrell, PA 15068

5. Amateur winemakers may not use the products, other than juice (which may be sulfited) or facilities of a commercial winery during any stage of wine preparation or wine storage.
6. Wines entered in this competition must be free of artificial coloring and/or flavor enhancers other than oak.
7. The American Wine Society's 20 point evaluation system will be used. Gold, silver and bronze medals will be awarded to those wines meeting the judging criteria. All gold medal wines will be eligible for best-of-show.
8. Wine should be clear (no haze) and free of visible debris. One 750 ml bottle will be required for each wine being entered. Wine must be contained in standard Burgundy, Bordeaux, or Rhine shaped bottles. Screw capped bottles are permitted, but will be disqualified if sealed with a cork. Sparkling wines must be entered in a 750 ml champagne-type bottle and sealed with a cork or plastic closure secured with the proper safety wire or crown cap. Ports and Sherries may be entered in fortified wine bottles with "T" corks. Bottles must be free of labels, wax, capsules, etc. other than the entry label.
9. Registration of Entries: Please fill out the registration form completely and legibly and attach to bottle with transparent tape. (Labels may be reproduced as necessary.) Include name of grape or fruit used and percentages of each for blends. If you have any questions as to the class a wine should be entered into, please call Matt Kristofik at 724 339 4234 or e-mail @ pghwinecomp@comcast.net.
10. Results of the competition will be announced on March 4 at the end of the conference. Awards will be mailed to all awardees. (Awards are custom ordered and may take 4 to 6 weeks to receive.) Results will be e-mailed or mailed to all participants.

AMATEUR WINE CLASSIFICATION

| | |
|------------|---|
| Class 1 A | Red Vinifera – Varietal i.e. 75% of one grape |
| Class 1 B | Red Vinifera – Blends |
| Class 2 A | White Vinifera – Varietal |
| Class 2 B | White Vinifera – Blends |
| Class 3 A | Red Hybrid – Varietal |
| Class 3 B | Red Hybrid – Blends |
| Class 4 A | White Hybrid – Varietal |
| Class 4 B | White Hybrid – Blends |
| Class 5 A | Red Native – Varietal |
| Class 5 B | Red Native – Blends |
| Class 6 | Red or White Concentrates or Kits |
| Class 7 | Rosé/Blush |
| Class 8 | Fruit |
| Class 9 | Sparkling |
| Class 10 | Cider |
| Class 11 | Mead |
| Class 12 A | Red Mixed Species Blends (i.e. Native/Hybrid, Hybrid/Vinifera, etc.) |
| Class 12 B | White Mixed Species Blends (i.e. Native/Hybrid, Hybrid/Vinifera, etc.) |
| Class 13 | Novelty/Specialty/Dessert (i.e. Port, Sherry, sugar levels greater than 5% and non-traditional, i.e. tomato wine) |

Sugar Levels

| | | |
|------------|---|-----------------------------|
| Dry | = | Less than 1% residual sugar |
| Semi-Dry | = | 1% to 2% residual sugar |
| Semi-Sweet | = | 2% to 3% residual sugar |
| Sweet | = | Over 3% residual sugar |

AWS PITTSBURGH AMATEUR WINE COMPETITION

Winemaker _____

Address _____

City, _____

State, Zip Code _____

Phone _____

E-Mail _____

Class _____

Grape/Fruit (%) _____

Dry___ Semi-Dry___ Semi-Sweet___ Sweet___

Vintage _____

Kit Yes _____ No _____

Affix this label to your wine entry.

AWS PITTSBURGH AMATEUR WINE COMPETITION

Winemaker _____

Address _____

City, _____

State, Zip Code _____

Phone _____

E-Mail _____

Class _____

Grape/Fruit (%) _____

Dry___ Semi-Dry___ Semi-Sweet___ Sweet___

Vintage _____

Kit Yes _____ No _____

Affix this label to your wine entry.