

*I heard it through the ...*

<http://awspittsburgheast.org>

American Wine Society  
Pittsburgh East Chapter

# GRAPEVINE

Volume 8, No. 11

Founded March, 1998

November, 2005

## EXECUTIVE BOARD OFFICERS

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## MUMM'S THE WORD

**YES - The long awaited "SPARKLING SURPRISE" is finally here !!!** I told you in September you don't want to miss a month. We were able to secure from Mumm Cellars, 2005 winery samples of their 3 cuvee's. Mumm, located in California, is considered one of the top champagne houses. **Our THANKS to Mumm** for their help. Many of you remember the program we did on blending - where we took 3 samples (Cabernet Sauvignon / Merlot / Cabernet Franc) and experimented with the blending ratios. We are going to do the same type of program this month, but with the 3 classic components of fine champagne - Chardonnay / Pinot Noir Blanc / Pinot Meunier.

**IN ADDITION > > >** we will sample some of the finished sparkling wines Mumm has to offer. This alone would be a **GREAT EVENING > > > BUT > > >** this is the Pittsburgh East Chapter. Along with the sampling of fine sparkling wines and our blending exercise, we will be treated to a visit from **Dave Desimone**, wine writer and radio host on KQV. Those of you that enjoyed the meeting Dave did last year know that it is always a fun and informative evening. We are happy to welcome Dave as he guides us through our tasting of sparkling wine, just in time for the Holiday Season.

I know we say this every month, but this is one meeting you don't want to miss. This is a great opportunity to sample some high-end sparkling wines and develop a better understanding of how sparkling wine is made and why it is blended. Those of you training in the wine judge program will find this an

## MEETING ANNOUNCEMENT

**Date:** November 11, 2005  
**Time:** 7:30 PM  
**Place:** Lions Hall  
Murrysville-Trafford Road  
Level Green, PA

**Members:** \$22.00      **Guests:** \$25.00

**Deadline:** Monday, November 7, 2005

Lion's Club Pay Phone Number  
724-372-7910

excellent opportunity to understand the effect of each component. What a great way to end the 2005 program year !!!

**Reserve your place for \$22.00 per person for members and \$25.00 per person for guests. IT IS A TASTING YOU DON'T WANT TO MISS !! We welcome guests, but due to the nature of this meeting, we need a reservation. NO WALK-INS. Please send reservations by November 7<sup>th</sup>.**

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### COMMENTS FROM THE CHAIR !!!

Our November meeting will be **NOVEMBER 11<sup>th</sup> – Veteran's Day**. The program will be a celebration of our freedoms and thanksgiving. In our "wine lovers" way we will celebrate the evening featuring CHAMPAGNE and SPARKLING wines. The evening will be both educational and informative as we explore finished champagne and the individual components of the wines.

In addition to great wines we will have a great speaker - Dave Desimone. Dave is well known in the Pittsburgh area for his "In the Wine Cellar" articles in the Pittsburgh Tribune Review and on KDKA radio. Dave will amuse and inform us with his knowledge of sparkling wines and help identify the special nuances of these wines. Dave has traveled several times to France, and will share some stories based on his first hand experience. This is the sparkling program that "Mr. Programs" – Doug Wayner has been working on for a few years... it will be fantastic – don't miss it. **Remember MUMM's the word.**

### **Buon Cibo, Buon Vino, Buoni Amici!**

Good Food, Good Wine, Good Friends is a very good description of our fantastic October Nationality Night featuring the "ABC's of Italian Wines". What a wonderful night!

**Buon Cibo** - The good food was from everyone attending! What a delicious spread of Italian specialties from soup to desserts.... Thank you for your wonderful participation. October's nationality night is always a favorite meeting, now you know why. Also a very special thank you to Sam, Marsha, Gil and Susan Cuffia – our hosts for the evening. We appreciate all you're sharing and preparations – the homemade

cavatelli and meat sauce were perfect. All the food was all delicious!

**Buon Vino** - Amarone, Barolo, and Chianti - FANTASTIC! Vic Qualigia thank you for an informative and enjoyable presentation. You are always a welcome presenter – please come back again. The wines average price was \$51.00 per bottle, how could we go wrong? What a great wine experience!

**Buoni Amici** – WELCOME to all the new members and guests! We are happy you are joining our group. I hope that you have as much fun as I have with the American Wine Society ..... for almost 20 years!

See you on the 11<sup>th</sup>!

Karen

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### ELECTIONS

Normally our October meeting features nominations to the Board of Directors, and the vote is taken at the November meeting. There was a motion passed at the October meeting to accept the nominations, close them and to take the vote. So alas the board was appointed, nominated and elected. The following is a listing of the officers for 2006.

- Chair - Karen Wayner
- Vice Chair - John Liotta
- Secretary - Francine George
- Treasurer - Chris Anderson
- Programs - Doug Wayner
- Membership - Sam & Marsha Cuffia
- Communications - Karen Hanks

- And accepting positions;
- Glasses - Don & Marty Baer
- Winemakers Roundtable - Dave Chase & Don Anderson

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### HOSTS NEEDED

Hosts needed for the November meeting - Please offer your help! We need a few people to set up the room, serve some bread and cheese and help

clean up. Please call Karen Wayner at 412-795-8192 or send an email to dewkew@aol if you will help.

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**SAVE THE DATE!!!!**

**Christmas Party - Alcoma Country Club -  
Friday, December 9th**

It is going to be an elegant traditional Christmas celebration featuring wonderful wines, foods and friends in a beautiful atmosphere. The menu is being finalized, the wines procured, and the music revved up for a fantastic evening. Please plan to join us. **I'm dreaming of a wine Christmas ...**

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**Wine Judge Training Class**

The program is designed to prepare students for the national testing for certification held yearly at the AWS National Conference. This year we have 4 local students participating in the testing. Good luck to all.

The preparation classes will resume in January. Watch your upcoming newsletters for more info!

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**WINE GLASS WASHING LIST**

Case 1 Clean	Case 10 Clean
Case 2 Mangon	Case 11 George
Case 3 Clean	Case 12 Clean
Case 4 Clean (Partial)	Case 13 Clean
Case 5 Yeager	Case 14 Clean
Case 6 Clean	Case 15 Clean
Case 7 Clean	Case 16 Hauser
Case 8 Hanks	Case 17 Tranquil
Case 9 Paluselli	

**Important Wine Glass Information**

If you have taken wine glasses for washing, please either bring them to the November meeting or call the Glass Washing Chairpersons, Don and Marty Baer, at 724-733-3038, to make other arrangements. Be sure to record both your name and the box number in Don's binder when taking glasses home or returning them to the meeting.

**MORE GLASS INFORMATION:**

All new members as well as the current members are reminded that we **STILL** have AWS logo glasses available for sale. They are sold with a minimum of six glasses and are very reasonably priced. Chris Anderson and Karen Wayner both have a supply. You may call either of them to arrange for acquisition or see them at the meeting.

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**ABC's of Italian Wine - Review**

Every so often you come across a wine tasting that cannot be explained. **IT MUST BE SAMPLED.** That certainly was the case with the October program. **The flight of wines was JUST THAT GOOD.** It was a pleasure to see the large turnout and judging from the comments, we may want to make a "premium tasting" a yearly event. The food made by the members enhanced the evening and really brought out the best of the wine. **WE HAVE SOME REALLY GOOD COOKS** in our organization.

Each wine did score better than 16 points, but we were able to come up with 3 favorites. The first flight was the Chianti's. The 2000 Castello di Fonterutoli Classico edged out the 1999 Castello di Volpaia Riserva. Both Chianti's exhibited the best of Chianti, but the finish was slightly smoother with the Fonterutoli.

Moving to the Barolo for our second flight, the 2000 San Rocca edged out the 1999 Prapo. The body of the San Rocco was more complex, although each wine had enough muscle to continue to age. Each would make a great addition to anyone's collection. Tasting these in a few years would make a great evening. If anyone is going to try this, please call me...I can attend.

Rounding out the evening were the Amarones. What the Rhone Valley is in France, I think these are the best wines of Italy. The cherry fruit was balanced with body and layers of other aromas...leather, spice...and it just kept going on in the aftertaste.

The 1999 Allegrini edged out the 1997 Bertani as the favorite, but really it came down to flipping a coin. Again, each wine would be a great addition to anyone's collection.

**Our thanks to Vic** for an **outstanding** selection of wine and a great visual tour of the regions. I heard many great comments on the slide show. We were able to observe different styles and it was nice having the Italian food...Italian wines are definitely made to accompany food.

**All** of the wines used were purchased through the PLCB. Vic now works at the Cranberry store. Stop in to see him—he is always willing to offer a great suggestion and the selection at Cranberry is GREAT!!

DEW

#### **WELCOME NEW MEMBERS:**

Jim and Barb Putignano  
Bob and Tyna Putignano  
Mark and Lee Ann Ferita

#### **THANKS FOR VISITING:**

Michelle Spehle  
Holly McFarland  
Tom and Natalie Kelly  
Ron Mangon  
Matt & Laura Applegate

(Please notify Editor of additions or corrections to status or spelling of names.)

DID YOU KNOW ...

#### **The History of Veterans Day**

World War I – known at the time as “The Great War “ – officially ended when the Treaty of Versailles was signed on June 28, 1919, in the Palace of Versailles outside the town of Versailles, France. However, fighting ceased seven months earlier when an armistice, or temporary cessation of hostilities, between the Allied nations and Germany went into effect on the eleventh hour of the eleventh day of the eleventh month. For that reason, November 11, 1918, is generally regarded as the end of “the war to end all wars.”

On May 13, 1938, an Act of Congress made the 11<sup>th</sup> day of November of each year a legal holiday – a day to be dedicated to the cause of world peace and to be thereafter celebrated and known as “Armistice Day.” Armistice Day was primarily a day set aside to honor veterans of World War I, but in 1954, after World War II had required the greatest mobilization of Soldiers, Sailors, Marines and Airmen in the Nation's history, after American forces had fought aggression in Korea, the 83<sup>rd</sup> Congress, at the urging of the veterans service organizations, amended the Act of 1938 by striking out the word “Armistice” and inserting in its place the word “Veterans.” With the approval of this legislation on June 1, 1954, November 11<sup>th</sup> became a day to honor American veterans of all wars.



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