



# PITTSBURGH EAST CHAPTER

FOUNDED MARCH 1998

## Chilly Nights

We begin another year with a perennial favorite, *CHILLY NIGHTS* and our *ANNUAL CHILI COOK-OFF*.

Once again we will be pairing the food with wines from Chile. Chile's geographic barriers - the Atacama Desert to the north, the Andes Mountains to the east, the Patagonian ice fields to the south, and the Pacific Ocean to the west - make Chile a veritable agricultural island. Chile's Mediterranean climate features the warm, dry summers and cold, rainy winters that vines love. Chile's climate varies from the heat of the arid, rocky, mountainous desert to the north and the icy, cold, Antarctic expanse in the south. With so much geographic variety, the Chilean landscape also offers a vast mosaic of terroirs and soil types. During the day, sea breezes carried by the cold Humboldt Current penetrate inland, and each night, cold air descends from the snow-covered peaks of the Andes. Chile's appellation system, known as Denomination of Origin (Denominación de Origen) or D.O. is divided into four major wine regions three



zones and thirteen sub-regions. There are six primary red grape varieties that include Carmenere, Chile's own signature grape as well as Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah and Pinot Noir. The primary white varieties are Sauvignon Blanc, Chardonnay, Riesling and Viognier.

Our *Chili Cook-off* will give the cooks in our club a chance to show their creativity and perhaps daring with chili recipes. They will all be sure to help warm our January Night. Come hungry . . . guests are welcome, but please no walk-ins.

**Note: Due to the New Year's Holiday the meeting will be held the meeting will be the 2nd Friday in January, not our normal 1st Friday. Reserve your place for \$20.10 per couple members and \$20.10 per guest couples. What a bargain!**

We will have a champagne toast to the NEW YEAR and a chance to visit with our friends. It Is A Tasting You Don't Want To Miss.

Please send your reservations to Karen by January 2nd. Remember the Holiday so mail early. See You There !

### Inside this issue:

Notes From The Chair	2
Board Members	2
Guests	3
Glass Washing List	2
November and Christmas Party Wines	3
In The News	4
Wine Judge Training	4
Meeting Reservation Form	5
Meeting Notice	6

### Special points of interest:

- Mark your calendars for the January 8th Meeting
- In The News
- Notes From The Chair
- Facts From The Wine Cellar
- Time To Pay Your Dues
- Meeting Date Change

The Grapevine

Volume 13, Number 1

January 2010

# Notes From The Chair

Welcome in 2010 with a special Chilly Night Celebration - AWS style.



It is back with a new twist. This year we will bring back the Chili cook off contest with **Pittsburgh East Bucks** being awarded to winners in each of 4 categories. The Pittsburgh East Bucks can be used towards any future AWS Pittsburgh East event. The twist is that wine must be one of the ingredients in the chili. Entries will be divided into categories based on the wine grape and awards will be awarded per grape classification. We will award Bucks for Best Chili using Red Vinifera, White Vinifera, Native (red or white) or Hybrid Grapes as the category distinction. The recipe must include at least 1 cup of wine to qualify. We hope you enjoy this new twist. Since we are an educational group we thought it would make the competition interesting and also give us all a great opportunity to incorporate wine into our cooking, for some of us it will be a good learning experience. Practice

your recipes... January 8th is the showdown! Be part of the fun, bring a chili to share.

As we start this new year I would like to take this opportunity to thank everyone who helped make 2009 another great year for our wine chapter. Thank you to the people who washed glasses month after month, thank you to all our wonderful hosts throughout the year, thank you to our fantastic board of officers who are the backbone of our organization, and thank you to all that regularly support the chapter by attending the meetings. Being part of this club has been a great enjoyment for me, I hope that you will continue to enjoy it also.

As a little recap I would like to take us back to November when we had a great tasting of Bordeaux Values presented by Doug Wayner. Our hosts for the evening were the Cuffia's, Sam, Marsha, Gil and Susan. The wine's were perfectly matched with a variety of cheeses, breads, olives, mushroom pate, and apricot torte. Thank you for a great job, eve-

rything turned out great.

Also I would like to thank everyone involved in planning the Christmas Party on December 12th at Jaden's on Route 22 in Monroeville. The evening started with a sparkling wine reception and continued with a delicious dinner and matching wines keeping with our theme a "Tuscan Christmas". The party was fun and everyone seemed to enjoy the more casual atmosphere at the restaurant. DJ Joe enhanced the evening with a selection of Christmas, Italian, and dancing music.

Looking forward to the future year I ask everyone to continue to be active members in the club. Encourage new members, it is really rewarding to share our interest in wine socially and having new friends is a great side benefit.

See you on January 8th, 2010... send in your reservation today.

**Remember it is only \$20.10 per couple.**

Karen Wayner

## Wine Glass Washing List {November}

Case 1 Clean	Case 10 Bob Putignano
Case 2 Katelan	Case 11 Byers
Case 3 Ron Yeager	Case 12 Gil Cuffia
Case 4 Al Yeager	Case 13 Clean
Case 5 Cunkelman	Case 14 Clean
Case 6 Clean	Case 15 Clean
Case 7 Clean	Case 16 Clean
Case 8 Tranquil	Case 17 Clean
Case 9 Kostishack	

If you are unable to return the glasses for the next meeting, please call Don or Marty to make other arrangements. Don't forget to sign the glasses out when you take them and again when you return them.

Thanks.



## Board Members

<b>Chair</b> 412-795-8192	<b>Karen Wayner</b> dewkew@aol.com	<b>Vice-Chair</b> 412-443-7776	<b>Jim Putignano</b> jjim@putignano.us	<b>Secretary</b> 724-339-4787	<b>Sherri Mangone</b> sherrilynnem@hotmail.com
<b>Treasurer</b> 724-744-4372	<b>Faye Wilson</b> faygrace@comcast.net	<b>Programs</b> 412-795-8192	<b>Doug Wayner</b> dewkew@aol.com	<b>Membership</b> 724-265-2965	<b>Sam/Marsha Cuffia</b> woodhillwines@gmail.com
<b>Communications</b> 724-392-4022	<b>Angelo Baiocchi</b> angelo.baiocchi@comcast.net	<b>Glass Coordinators</b> 724-733-3038	<b>Don/Marty Baer</b> dbaer5@windstream.net	<b>Host Coordinator</b> 412-798-3723	<b>Liz Pedley</b> lizben321@verizon.net

## November and Christmas Party Wines

---

November provided an opportunity to sample reasonably priced wines from the Bordeaux region of France.

### The Wines

<b>PLCB Code</b>	<b>Wine</b>	<b>Price</b>
008703	Lafite Barons de Rothschild Collection – Reserve Speciale (60% Semillion 40% Sauvignon Blanc )	\$13.99
020288	Chateau de Paillet Quancard (80% Merlot 15% Cabernet 5% Cabernet Franc)	\$23.99
019710	Chateau Lamothe de Haux Grand Vin De Bordeaux 05 (60% Merlot 30% Cabernet 10% Cabernet Franc)	\$13.99
008986	Château Simard Saint-Emilion 1998	\$27.99
018809	Chateau Manoir du Gravoux Cot.D.Castillon 06 (88% Merlot 12% Cabernet Franc)	\$20.49
020539	Chateau Belles Graves Lalande De Pomerol 06	\$28.99
019406	Chateau Senejac Haut Medoc 05	\$31.99
020754	Chateau Bastor-Lamontagne Sauternes 05	\$29.99

Our Christmas party meeting “Tuscan Christmas” similarly offered a tasting of mostly Italian wines.

### The Wines

<b>PLCB Code</b>	<b>Wine</b>	<b>Price</b>
006575	Gloria Ferrer Sonoma Brut	\$17.99
N/A	Vernaccia di SanGimignano Pietrafitta, 2008	N/A
N/A	Poggio al Tufo Vermentino, Maremma Toscana, 2007	N/A
N/A	Rosso di Montalcino Casisano – Colombaio, 2007	N/A
024214	Modus Toscana Ruffino, 2006	\$19.99
026108	Garnacha Tres Picos Borsao, 2007	\$16.99
010068	Araldica Palazzina, Moscato Passito, 2003	\$13.99

---

## November Guests

---

### **A Warm Welcome to our November Guests:**

Rita Landsberg - Guest of Barb Jones

Eileen Keppel - Guest of Liz and Ben Pedley



Guests are non-dues paying participants in AWS – Pittsburgh East and visits are limited to Three Lifetime Visits. Guests must join after the third visit to continue attending the meetings.

## In The News

---

### **Christmas Party**

Our annual Christmas party meeting was a more casual event this year. Based on the success and turnout we are considering hosting a similar Christmas meeting next year. If you have suggestions we would love to hear from you.

### **Sonoma winery harnesses wind power**

Plenty of North Coast wineries turn to the sun for power, but a Sonoma winery buffeted by coastal breezes appears to be the first in Northern California to harness the wind to make wine.

<http://www.pressdemocrat.com/article/20091217/ARTICLES/912179940/1339/BUSINESS?Title=Wind-powered-winery>

### **Obama Makes Peace With Robert Mondavi Cabernet**

In Oslo, Norway, the Nobel Committee awarded the peace prize to President Barack Obama for "his extraordinary efforts to strengthen international diplomacy."

<http://www.winespectator.com/webfeature/show/id/41411>



### **North Carolina Has First Solar Winery**

New technology reduced costs and materials for RayLen's thin-film panels

<http://www.winesandvines.com/template.cfm?section=news&content=69633&htitle=North%20Carolina%20Has%20First%20Solar%20Winery>

### **Study: Wine tastes better in red, blue rooms**

Wine doesn't just taste good because of its grapes or vintage -- it might also have something to do with the room you're sitting in.

<http://www.cw23.com/dpps/news/offbeat/study-wine-tastes-better-in-red-blue-rooms-lwf-dpgo-3131884>

---

## It Is Time To Pay Your Local Dues

Local AWS Pittsburgh East Dues will remain at \$20.00 per residence, whether that is one person or more. Due to increasing costs we might have to raise the price in 2011 but for now we will make the \$20.00 work again for 2010. National Dues are \$62.00 and can be paid online at the AWS National website by visiting [americanwinesociety.org](http://americanwinesociety.org). If you are a new member, see Sam and Marsha for an application. Remember, you must belong to National to be a member of any local Chapter.

You may include your dues and send to Karen Wayner along with your reservations. Be sure to note you are paying your dues. You may also give a check marked LOCAL DUES to our Treasurer, Faye Wilson, when you check-in at the meeting.

---

## Wine Judge Training Information

If you are interested in preparing to become a Wine Judge or just want more extensive training about wine, see Doug or Karen or give them a call at 412-795-8192 to be added to the class. The class meets in Monroeville the third Friday of the month.



# January 8th Meeting Reservation Form

Member Name(s): \_\_\_\_\_

Guest Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

**Deadline: January 2, 2010**

E-Mail: \_\_\_\_\_ Phone Number: \_\_\_\_\_

**Mail Reservations To:**

**Karen Wayner**

**609 Rockland Drive**

**Pittsburgh, PA 15239-2057**

I **WILL** BRING CHILI  I **WILL NOT** BRING CHILI

Check to indicate change in address or other information:

Members: \$20.10 **per couple** \*Guests: \$20.10 **per couple**

Make Checks Payable to : AWS – Pittsburgh East Amount Enclosed: \_\_\_\_\_

\*Guests are non-dues paying participants in AWS – Pittsburgh East and visits are limited to Three Lifetime Visits.  
Guests must join after the third visit to continue attending the meetings.



## Meeting Date Change

**Due to the New Year’s Holiday the meeting will be held on January 8th which is the 2nd Friday in January, instead of our normal 1st Friday.**

## Facts From The Wine Cellar

**One of the missions of AWS is to educate its members on all aspects of wine.**

What can you learn from a Chilean Wine Label?

Wine labels must provide the information required by the country of destination, but generally speaking, Chilean wine labels will include:

**Winery Name (required)** This may be the official name of the company or a brand name.

**Varietal Name (optional)** The varietal name is not required, although it is common. For single varietal wines, Chilean law requires a wine to include a minimum of 75% of a varietal for it to appear on the label, although most producers hold to the 85% rule required by many destination markets. For blended wines, up to 3 varietals may be listed on the front label and must appear in decreasing order of quantity contained, and any varietal listed must comprise at least 15% of the blend. Chilean law requires that only *Vitis vinifera* grapes from a specific, OIV-approved list be used. Hybrid grapes are strictly forbidden.

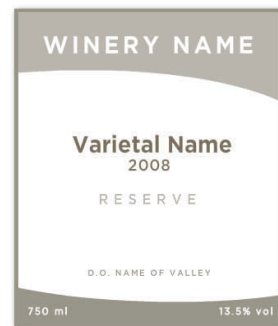
**Reserva (optional)** In addition to brand name, wineries may use the term “Reserva” to indicate a higher quality. The legal definition indicates that the wine has “distinctive organoleptic properties.” It must contain a minimum of 12° alcohol and may or may not have oak treatment.

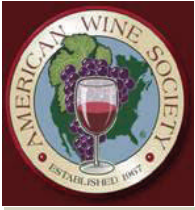
The term **Reserva Especial** indicates “distinctive organoleptic properties,” a minimum of 12° alcohol, and oak treatment.

**Reserva Privada** indicates “distinctive organoleptic properties,” a minimum of 12.5° alcohol, and optional oak treatment.

**Gran Reserva:** indicates “distinctive organoleptic properties,” a minimum of 12.5° alcohol, and oak treatment.

**More on Chilean label requirements next issue.**





**American Wine Society  
Pittsburgh East Chapter  
51 Barri Drive  
Irwin, PA 15642-9485**

*“May you never want for wine, nor for a friend to help drink it” -French Proverb*



**MEETING ANNOUNCEMENT**

**Date: January 8, 2010 Time: 7:30 PM**

**Place: Lions Hall Murrysville-Trafford Road Level Green, PA**

**Deadline: January 2, 2010**

**Members: \$20.10 per couple Guests: \$20.10 per couple**

**ALL RESERVATIONS MUST BE PAID FOR IN FULL TO RESERVE YOUR PLACE**



**Red Or White... How Do You Like Your Chili?**

**J**anuary 8th will be our *Chilly Nights and Chili Cook-off*. This program was requested to be repeated because it was so popular in years past. Bring your best chili to share with the group (we will all be judges). Red or White? How Do You Like Your Chili? All chili must include at least one cup of wine in the recipe. Prizes of



Pittsburgh East Bucks that can be used towards any future AWS Pittsburgh East event will be awarded in the following categories; Best Chili using Red Vinifera, White Vinifera, Native (red or white) or Hybrid Grapes as the category distinction. Participation is optional, for planning purposes please mark your

*'How do you like your chili...'*



reservation form if you will or will not bring chili. We have proven many times over the past years we have wonderful Chefs in our group. Plan to enjoy this casual evening together with us. Chilean winemakers have hundreds of years of experience – we will be serving a special selection to accompany the chili.

