



# PITTSBURGH EAST CHAPTER

FOUNDED MARCH 1998

## The Women of the Wine World

After 7,000 years of mostly male involvement with grapes and wine, in the last generation we've seen enormous contributions and participation by women in the fields of viticulture, enology, management, sales, marketing, academia, the media and public relations all over the world.

More and more women are working in the wine industry, and are rising to the top of the ranks. Women are making inroads into all aspects of the wine industry. These women have made a lasting mark on the history of wine, and have shaped its future. Experts agree that women actually have an edge as far as tasting and subtleties because anthropologically, women are super tasters. They have heightened sensitivity to taste and smell. Having that advantage, they are able to maintain more subtle aromas." This is a large advantage and has contributed to the success of women on the wine industry today.

We searched the world over and found the perfect woman to present information to our chapter on "The Women of the Wine World", we are so excited to have Barbara Johns as our speaker for the evening. Barbara's talk promises to be fun and informative.

Barbara is a member of the American Wine Society, and previously served several years as the Program Chair and Vice President of the Pittsburgh Chapter. As we know, the American

Wine Society (AWS) is a national organization that promotes wine appreciation through education.

Barbara is also a certified wine judge, having completed the 3-year program through the AWS. She has also attended a number of wine education classes and conferences, and has conducted a number of wine lectures and wine competitions. Barbara enjoys wine tasting and touring, and has visited wineries throughout U.S. and overseas in Austria, France, Germany, Italy, and even China.

What she enjoys the most about wine is the unique experience that each bottle brings.



Also since we are all starting to think about the holidays and entertaining we are planning on serving some samples of new and different (to us) cheeses to accompany the wines. Cheese plates are an easy, always a ready and perfect accompaniment to a glass of wine. When the cheese is something unusual it makes the cheese plate a topic of discussion and enhances the wine experience.

We are sure you will enjoy this special program.

Plan to join us on **Friday, November 5th** as we welcome **Barbara Johns** and her presentation of, "**The Women of the Wine World**".

Members reserve your place at **\$20.00 per person. Guests are welcome at \$23.00 per person.** Please have your reservations mailed to Karen Wayner by **November 2<sup>nd</sup>**.

### Inside this issue:

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

### Special points of interest:

- Mark you calendars for the November 5<sup>th</sup> Meeting
- In The News
- Save The Date December 4<sup>th</sup> for The Annual AWS Christmas Party
- Pittsburgh East Chapter Wine and Beer Tasting Results
- Notes From The Chair
- Facts From The Wine Cellar

# The Grapevine

Volume 13, Number 9

November 2010

# Notes From The Chair

Live every day to the fullest...

When I think of Barbara Johns I think of someone who believes and lives every-day to the fullest and seems to enjoy every minute. I am very excited that Barb is going to visit our chapter or the November meeting and present our program. You will enjoy her talk because of her vivacious personality and her knowledge of wine. The topic "The Women of the Wine World" promises to be interesting. One of the reasons that I feel that I have been involved in the American Wine Society for so long is that there is so much to learn about wine and because the industry and wines evolve, grow and change from year to year the learning is never ending. Please plan to attend this meeting. You will enjoy it, I know you will.

We are busy planning for our Christmas Party. This year's theme is "**Home for the Holidays**". There is a change in the date from the date I announced at our last meeting. The party will be on Saturday December 4<sup>th</sup>, starting at 6:00 PM at the Level Green Lion's Community Center. This is where we have our regular monthly meetings - our "home" place. Mark your calendars now, save the date. Invitations with all the details will be sent out in November.

Also planning has begun for new programs for 2011. There are some new ideas and some traditional programs mixed in to the year's lineup. If you are interested in doing a program or have a guest speaker

that would be available for our first Friday night meetings please contact Doug Wayner.

I would like to voice my very special thank you to everyone that helped make the Oktoberfest meeting a great success. It was a really great night...full of good information, good wine, beer and foods. Our program chair Doug Wayner had a great night planned for the meeting including a very informative talk by Karen Kostishack about the culture of Germany and Oktoberfest activities, a subject she has a true love and passion to share, from her many visits to Germany. Karen also brought along some tokens of her travels for all to see...including a wine glass, beer stein, and wine bottles. Karen's enthusiasm about Germany was a great way to start the evening. Our next speaker was Matt Kristofik, our resident beer expert among his many talents. Matt talked about the beers of Germany and how and why he selected three very different German beers for our group to sample. I heard from many of my fellow wine lovers how much they enjoyed the beers. It was a great addition to the meeting.

Doug talked about German wines and presented five wines for our festival. All the wines were very good representations from German wines available to us through the PLCB and went well with the theme for the evening. Then we had food - wonderful homemade German/Oktoberfest foods. What a fantastic job by our host

team! The wurst were all shipped in especially for us by Usingers in Milwaukee. We had the best of the wurst, bratwurst, knockwurst, and weisswurst all simmered in pork and sauerkraut. Three imported German mustards were served to accompany the wurst. Mary Eld, thank you for making your wonderful sauerkraut with pork simmered in Reisling. We also enjoyed wonderful home-made spatzle from Carole Katelan and Metha Hillard., crunchy cucumber salad by Sally Cunkelman and freshly baked soft pretzels from the Pretzel Shop located on Carson Street in the South Side which were a real find. Thank you Matt and Carol Kristofik for finding them for us and doing all the driving to bring them to our meeting. The pumpernickel breads were from Breadworks. Thank you Katelans for insisting on the best and bringing them. To finish the evening we had wonderful authentic apple strudel imported from Germany for dessert. It was one of those meetings that will be remembered for years to come. Thank you all sincerely for a wonderful night.

So much fun to have - so many wines to share.

See you in November.



Karen Wayner

## Wine Glass Washing List

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.

Case 2	<b>Varley</b>	Case 7	<b>Pedley</b>
Case 3	<b>Ryba</b>	Case 9	<b>Wilson</b>
Case 4	<b>Cuffia</b>	Case 13	<b>Varley</b>
Case 6	<b>Kostishack</b>		

Thanks.



## Board Members

**Chair**  
412-795-8192

**Karen Wayner**  
dewkew@aol.com

**Treasurer**  
724-744-4372

**Faye Wilson**  
faygrace@comcast.net

**Communications**  
724-392-4022

**Angelo Baiocchi**  
angelo.baiocchi@comcast.net

**Vice-Chair**  
412-443-7776

**Jim Putignano**  
jim@putignano.us

**Programs**  
412-795-8192

**Doug Wayner**  
dewkew@aol.com

**Glass Coordinators**  
724-733-3038

**Don/Marty Baer**  
dbaer5@windstream.net

**Secretary**  
724-339-4787

**Sherri Mangone**  
sherrilynnem@hotmail.com

**Membership**  
724-265-2965

**Sam/Marsha Cuffia**  
woodhillwines@gmail.com

**Host Coordinator**  
412-798-3723

**Liz Pedley**  
lizben321@verizon.net

## Oktober Wines and Beers

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The wines tasted for the evening were all purchased from the Pennsylvania Liquor Control Board Wine and Spirits Store. In keeping with the theme of the meeting all wines were German Rieslings. In addition to the wine we were also treated to several delicious German beer imports. These were purchased from the “6 And Save” beer merchant located in New Kensington PA.

Doug Wayner

### The Wines

Wine	Appellation/Style	PLCB Code	Price
Kreusch Zeller Schwarze Katz Mosel 2009 (1.5L)	Qualitatswein QbA	8853	13.99
Pfeffingen Dry Riesling 2007	Qualitatswein QbA	25511	20.99
Studert Prum Riesling Wehlener Sonnenuhr Kabinett 2008	Mosel-Saar Kabinett	18200	13.99
Fritz Windisch Niersteiner Spiegelberg Riesling Kabinett 2007	Mosel-Saar Kabinett	20521	11.99
Dr Fischer Ockfener Bockstein Riesling Spatlese 2009	Mosel-Saar Spatlese	30930	14.99



### The Beers

Spaten Optimayor	Spaten-Brau, Munich, Germany	\$3.00 per bottle
Hofbrau Original	Hofbrauhaus, Munich, Germany	\$3.00 per bottle
Ayinger Oktoberfest Marzen	Ayinger, Germany	\$4.00 per bottle




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## Oktober Guests

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### A Warm Welcome to our Guests:

Russ and Linda Boyd - Guest of Bob and Faye Wilson

Jesse James - Guest of John and Beth Hoffman

Marilyn Joller - Guest of Colleen Lissy



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

# In The News

## Some Brief Information of Women and Wine

### Web Links

#### International Associated Women In Wine

A federation of associations of women related to wine from all over the world

<http://www.iawiw.com/>

#### National Women's Wine Competition

The Women Winemaker's Challenge is open ONLY to wines made by women and judged entirely by women

<http://nwwc.info/>

### Books

#### Women of wine: the rise of women in the global wine industry

Explores women's increasingly influential role in the wine industry, traditionally a very male-dominated domain.

Ann B. Matasar

#### Women of the Vine: Inside the World of Women Who Make, Taste, and Enjoy Wine

The remarkable stories of twenty dynamic women in the world of wine.

Deborah Brenner, Gina Gallo

#### Wine for Women: A Guide to Buying, Pairing, and Sharing Wine

This book scraps the stuffy wine-speak and deals with what women really want to know about wine.

Leslie Sbrocco



## A Toast To Women

She is an inspiration.

She is dignity.

She is courage.

She is strength.

She can teach by her wisdom

And lead by her grace.

She is a warrior.

She is a goddess.

She is everything in between.

She is laughter.

She is vibrant.

She always radiates life.

She is real.

She is tenderness.

She is hope.

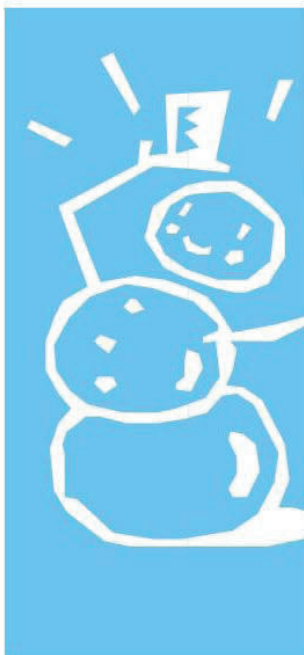
She is a wife, a mother,  
a grandmother, a daughter,  
an aunt, a sister, a best friend.

She is beautiful.

She is amazing.

She is you.

from [www.breastbuds.org](http://www.breastbuds.org)



SAVE THE DATE

Date: December 4, 2010

Time: 6:00 PM till ?

Place: Level Green Lion's Club

"Home For The Holidays"

AWS Pittsburgh East

Annual Christmas Party

Watch your mail for an invitation  
with all the details to be sent out in  
the next few weeks.



## 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.



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# November 5<sup>th</sup> Meeting Reservation Form

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

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


CHECK AND COMPLETE THE FOLLOWING ONLY IF INFORMATION HAS CHANGED:

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

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

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



 **Deadline: November 2, 2010**  
**Mail Reservations To:**  
**Karen Wayner**  
**609 Rockland Drive**  
**Pittsburgh, PA 15239-2057**

**Members: \$20.00 per person \*Guests: \$23.00 per person**

## CANCELLATIONS MUST BE MADE 48 HOURS BEFORE THE MEETING

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.

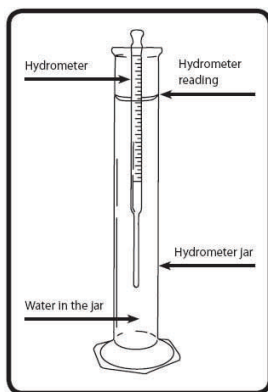
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## Facts From The Wine Cellar

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

The Brix scale is used to measure the sugar content in grapes. The unit degree Brix (°Bx) for specific gravity of liquids is named after Adolf Ferdinand Wenceslaus Brix a German mathematician and engineer. Brix prepared pure sucrose solutions of known strength, measured their specific gravities and prepared tables of percent sucrose by weight vs. measured specific gravity. Using a hydrometer with graduated scales corresponding to the specific gravities of these sucrose solutions it is possible to determine the weight of sugar per volume of solution at a given temperature.



A hydrometer is a device used to determine directly the specific gravity of a liquid. It usually consists of a thin glass tube closed at both ends, with one end enlarged into a bulb that contains fine lead shot or mercury to cause the instrument to float upright in a liquid. In the glass tube is a scale so calibrated that the reading on it level with the surface of the liquid in which the hydrometer is floating indicates the number of times heavier or lighter the liquid is than water, i.e., the specific gravity of the liquid. The hydrometer is based on Archimedes' principle. The level at which the hydrometer floats depends only on the density of the liquid. Hence this level can be used to measure both the density and the specific gravity, which is proportional to it. Hydrometers may be calibrated for different uses, such as a lactometer for measuring the density (creaminess) of milk, a saccharometer for measuring the density of sugar in a liquid, or an alcoholometer for measuring higher levels of alcohol in spirits.

Vineyards use the Brix scale to evaluate vineyard conditions. This measure is critical for both dry and sweet wine production. The Brix scale measures the percentage of sugar in grapes by weight. This is now measured by refractometry and is expressed in degrees Brix. At 25 degrees Brix, the grape has approximately 25 grams sugar per 100 grams liquid. Monitoring sugar content during grape maturation allows vineyard managers to efficiently manage their harvest teams.

Each vineyard has an optimum sugar level for harvest. This is dependent on a multitude of factors, but is generally between 19 and 25 degrees Brix. Sugar concentration is just one of the factors that vineyard managers must evaluate in determining proper harvest time, and contributes to the complexity of this process.

Sources: [www.calwineries.com](http://www.calwineries.com), Wikipedia, [www.encyclopedia.com](http://www.encyclopedia.com)



**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: November 5, 2010 Time: 7:30 PM**

**Place: Lions Hall 123 Murrysville -Trafford Road Level Green, PA**

**Deadline: November 2, 2010**

**Members: \$20.00 per person Guests: \$23.00 per person**

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

**CANCELLATIONS MUST BE MADE 48 HOURS BEFORE THE MEETING**



## The Phenomenon of Women and Wine

Whether it's the Internet, radio, television, magazine, newspaper or some social networking medium, Women and Wine are making news. A number of websites have been specifically designed to appeal to females. There are women only wine events and local groups and clubs specifically for women. Recent reports indicate that wine consumption among women is increasing. Women now make up 53 percent of wine drinkers in the United States are women, according

*"... Women and Wine are making news.."*

to the Wine Market Council. Until recently paintings showing women in settings with wine were rare. Today there is an increase in such art.

There have been an increasing number of health studies touting the benefits of wine consumption by women. These include wine's effects on weight loss, cardiovascular disease and improved brain function. It has been reported that light drinking during pregnancy is acceptable. Drinking one to two glasses of wine per week during pregnancy did not ad-

versely affect the children of those mothers according to a British study.

So let's raise a glass and make a toast to all the women in our life.

