



PITTSBURGH EAST CHAPTER

FOUNDED MARCH 1998

A Tribute to Jess Jackson - Kendall Jackson Winery - Sonoma, California

Once upon a long, long time ago there was a man who shared his love of wines through wonderful stories. These stories were very detailed, they educated and intrigued everyone who was fortunate enough to be within earshot. These stories would take the listener all around the world, including information about the culture of the people, the soil, climate, grape variety, wine making process, and matching of foods to enhance the wines. If you are very lucky you will have the privilege of hearing these stories... it is a rare opportunity that shouldn't be missed.

Please join the AWS Pittsburgh East Chapter on November 4th when we welcome **Mr. John Eld - Wine Educator Extraordinaire**. John will be leading our group on a fantastic night of tribute to Jess Jackson, founder of one of America's largest winery, Kendall Jackson of Sonoma County California.

Every year we ask John to present a program to our group, and lucky for us he usually fits us into his schedule. John's programs are one of the best attended meetings

of the year. Make your reservations early; it will be a fun night of sampling a variety of the wines from the Kendall Jackson collection. According to Jess Jackson, "Wine celebrates friends, family, and love - all of the best things in life."

Plan to celebrate with us on November 4th.

Reserve your place for \$21.00 **per person** for members and \$24.00 **per person** for guests.

The reservation deadline is

Monday October 31st

Please have your reservations mailed to Karen Wayner by the deadline to reserve your place.

See You There!



Inside this issue:

Notes From The Chair	2
Board Members	2
Glass Washing List	2
Guests	4
Meeting Reservation Form	5
Meeting Notice	6

Special points of interest:

- *Mark you calendars for the November 4th Meeting*
- *In The News*
- *Notes From The Chair*
- *Save The Date Saturday December 3rd Christmas Party*

The Grapevine

Volume 14, Number 9

November 2011

Notes From The Chair

November we will be electing our new board for the upcoming year. There are several positions open - please share your talents to keep this chapter strong. It takes very little effort - we only have 10 meetings per year - and you will be greatly rewarded through lots of fun times shared with your wine friends.

In October we were very lucky to have Carol Pascuzzi "Dear Heart" the famous cheese expert from Penn Mac in the Strip to present five wonderful cheeses from her inventory of over 400 cheeses. Carol's knowledge and enthusiasm is contagious - and her

love of people is very apparent. As a group we made a donation of \$203.00 to Carol which she forwarded to the Autism Society of Pittsburgh. Thank you for your generosity.

Thank you to our hosts for our October meeting. Jane and Chris Tower and Susie and Gil Cuffia who generously shared their time and talents as our hosts. The Wine and Cheese program was enhanced with delicious fall fruits, breads, and chocolates. The wines we enjoyed were great examples from Burgundy, Bordeaux and Chateaufort du Pape from France.

Also I would like to thank our wonderful board of officers, they have really stepped it up over the last few months and filled in for me when I needed help. Great job all! There were 60 members and guests in attendance to enjoy this wonderful evening.

Looking forward to a great night November 4th - I hope you are too.

Karen Wayner



Save The Date - Christmas Party Saturday December 3rd



It's A Date!

The AWS Pittsburgh East Christmas Party

It will be held at our usual meeting place Lions Hall in Trafford PA. We hope you will attend and bring guests. The more the merrier.

So please save the date, **Saturday December 3, 2011**, for an enjoyable and festive evening. Additional details will be announced in an upcoming mailing..

Wine Glass Washing List

Case 1	Diana and Daryl	Case 10	Long
Case 3	Pedley	Case 11	Sam Cuffia
Case 5	Yeager		

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

Chair
412-795-8192

Karen Wayner
dewkew@aol.com

Treasurer
724-744-4372

Faye Wilson
faygrace@comcast.net

Communications
412-871-3515

Angelo Baiocchi
angelo.baiocchi@comcast.net

Vice-Chair
724-387-1121

Curtis Skerl
skerl18@comcast.net

Glass Coordinators **Don/Marty Baer**
724-733-3038 dbaer5@windstream.net

Secretary
724-744-2962

Karen Hanks
khanks1013@aol.com

Membership
724-265-2965

Sam/Marsha Cuffia
woodhillwines@gmail.com

Host Coordinator
412-798-3723

Liz Pedley
lizben321@verizon.net

October Meeting

It was an exciting meeting with one of our favorite presenter, Carol Pascuzzi, from Penn Mac reviewing an assortment of cheeses especially selected for the wines being tasted. As usual Carol provided a wealth of information about the cheeses along with other insights into the storage, manufacture, purchase and preparation of these and a variety of other palate satisfying favorites.

The Cheeses

Stella Asiago - US produced from cows' milk. Slightly sweeter, smoother and nuttier than Parmesan.

Goat Beemster - Dutch, aged goat's milk cheese.

Vallee D'Aspe - Aged goat's milk cheese from the Basque area of the Pyrenees.

Lou Bergier Pichin - Aged raw milk cheese from Italy's Piedmont region is produced with dried thistle flowers rather than rennet.

Campo de Montalban - A semi-firm to firm Spanish cheese made from a blend of cows', sheeps' and goats' milk in La Mancha.



The wines for the evening were selected by Karen Wayner and matched with cheeses selected by Carol Pascuzzi. The favorite wines were the two Chateauneuf du Pape. There were 19 votes for the Reserve des Olivers 2008 which was a chairman's selection purchased at the Waterworks store. This wine is un-oaked, and fruit driven. It is the first vintage of La Reserve des Olivers. Described as supple and rich. Soft tannins. Fruit is first and last impression of this wine.

The 2nd favorite wine was the Chateau Cabrieres 2007 with 12 votes. According to Robert Parker 2007 was the vintage of a lifetime in France. This wine was rated 92 points in the Wine Spectator. Described as Deep ruby color. Ripe cherry and dark berry aromas are complimented by black tea and fresh lavender. Bright cherry and minerals on the palate with a refreshing mineral undertone and a late kick of licorice. Tightly focused with a zesty cherry skin quality lingering on the finish. Overall very young, but this wines energy and balance bode well.

The Wines

Wine	Year	PLCB Code	Price
Remy Pannier Loire France Sauvignon Blanc Welcome Wine	2010	18298	\$11.99
Joseph Drouhin Burgundy Chorey-Les-Beaune	2007	32006	\$15.99
Bourgogne Hautes Cotes de Nuits Mongeard-Mugere	2008	18288	\$19.99
Seigneur de Fontimple Vacqueyras	2009	32153	\$13.99
Rand Vin de Bordeaux Chateau de Paillet-Quancard (1.5 L)	2008	18248	\$23.99
A Favier Reserve des Olivers Chateauneuf du Pape	2008	32268	\$29.99
Chateau Cabrieres Chateauneuf du Pape Tradition	2007	15227	\$33.99



In The News

Click on the [underlined](#) links below to read more...

[Cool California weather keeps winemakers waiting](#)

The take is anticipated to be smaller than normal, due to heavy spring rains and the second summer in a row of cooler-than-normal temperatures

[Appeal court upholds Red Bicycleette sentences](#)

The French appeal court in Montpellier has upheld the sentences handed down in the notorious Red Bicycleette fake Pinot Noir case

[New Poll Shows Broad Support for Wine Truth-In-Labeling](#)

"Leadership from 15 of the world's premier wine regions came together along with renowned chefs from around the globe to call on policymakers to heed growing consumer demand for wine truth-in-labeling."

[Wine industry could reap major savings from Alka-Seltzer](#)

Alka-Seltzer has been soothing human indigestion and heartburn for years. Now, it's helping out the wine industry.



Carol Pascuzzi visiting with AWS members



Member Jerry Pompa receives the Best of Show Award from Karen Wayner for his Cabernet Sauvignon submission in the 2011 AWS Regional Competition earlier this year.



October Guests

A Warm Welcome to our Guests:

David and Kathy Markus & Bob and Pat Majcher Guests of Art and Carol Byers

Whitney Martin Guest of John and Deana Foley

John Cook Guest of Susan Coville

Houston Marshall Guest of Rob Marshall

Lynn Waltenbaugh

John and Judy Esposito Guest of Vinny and Louise

Jerry Knutson Guest of Curt Skerl



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 meetings.



November 4th Meeting Reservation Form

Member Name(s): _____

Guest Name(s): _____




CHECK AND COMPLETE THE FOLLOWING ONLY IF INFORMATION HAS CHANGED:

Address: _____

City: _____ State: _____ Zip: _____

E-Mail: _____ Phone Number: _____

Members: \$21.00 per person *Guests: \$24.00 per person

 **Deadline: October 31, 2011**
Mail Reservations To:
Karen Wayner
609 Rockland Drive
Pittsburgh, PA 15239-2057

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.

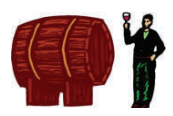


Facts From The Wine Cellar

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

Barrel alternatives

Oak chips in fermenting Chardonnay.



Although oak barrels have long been used by winemakers, many wineries now use oak wood chips for aging wine more quickly and also adding desired woody aromas along with butter and vanilla flavors. Oak chips can be added during fermentation or during aging. In the latter case, they are generally placed into fabric sacks and placed into the aging wine. The diversity of chips available gives winemakers numerous options. Oak chips have the benefit of imparting intense oak flavoring in a matter of weeks while traditional oak barrels would need a year or more to convey similar intensity. Critics claim that the oak flavoring from chips tend to be one-dimensional and skewed towards the vanilla extract with the wines still lacking some of the physical benefits that barrel oak imparts. The use of oak powder is also less common than chips, although they are a very practical alternative if oak character is to be introduced during fermentation. Oak planks or staves are sometimes used, either during fermentation or aging. Wines made from these barrel alternatives typically do not age as well as wines that are matured in barrels. Improvements in micro-oxygenation have allowed winemakers to better mimic the gentle aeration of oak barrels in stainless steel tanks with oak chips.

Prior to 2006, the practice of using oak chips was outlawed in the European Union. In 1999, the Bordeaux court of appeals fined four wineries, including third growth Chateau Giscours, more than \$13,000 USD for the use of oak chips in their wine.

Source: Wikipedia



**American Wine Society
Pittsburgh East Chapter
828 Sherwood Road
Pittsburgh, PA 15221-3724**

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



We're on the web
www.awspgheast.org

MEETING ANNOUNCEMENT

Date: November 4, 2011 Time: 7:30 PM

Place: Lions Hall 123 Murrysville Road Trafford, PA 15085

Deadline: October 31, 2011

Members: \$21.00 per person Guests: \$24.00 per person

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

CANCELLATIONS MUST BE MADE 48 HOURS BEFORE THE MEETING



**Important
DATE!**



Jess Jackson

Jess Jackson, visionary winemaker and founder of, was noted for popularizing Chardonnay with his Kendall-Jackson Winery and was one of the most successful independent winery owners in the world.

Known for his fearless, iconoclastic approach to business, Jackson became one of the world's most successful self-made men by taking chances in businesses that were anything but a sure thing. He started first by selecting grapes from the best vineyards in California and turning them into a

'... we simply wanted to create extraordinary wine from California's best vineyards, "

small bottling of Kendall-Jackson Vintner's Reserve that soon became the most popular Chardonnay in America. Later, he purchased two racehorses that are among the most lauded thoroughbreds in decades.

A one-time longshoreman and police officer who put himself through University of California Berkeley's Boalt Hall School of Law, Jackson became one of the best-known figures in American viticulture, as Kendall-Jackson became the best-selling Chardonnay in America for over two decades. He went on to found Jackson Family Wines, a winery holding company that, in

addition to Kendall-Jackson Winery, owns and operates more than 35 individual wineries located around the world.

"When my family and I founded Kendall-Jackson in 1982, we simply wanted to create extraordinary wine from California's best vineyards," Jackson wrote in his biographical notes. Today, Jess Jackson's proud legacy is carried on by his wife of twenty five years, Barbara Banke and his family.

Source: Kendall-Jackson website

Read more here:

<http://www.kj.com/a-family-legacy>

