



# PITTSBURGH EAST CHAPTER

FOUNDED MARCH 1998

## Rhône Wines and The Rhône Rangers

We are pleased to have one of our members and a certified wine judge conducting this month's meeting. Paul Zanella graciously volunteered to present his program titled "Rhône Wines and the Rhône Rangers".

It will be a comparative of Rhône and Rhône blends in America. The Rhône Rangers are a group of wineries that produce Rhône blends.

Many wineries in the United States have adopted the varietals and methods of the Rhône Region of France. One group in particular calls themselves the "Rhône Rangers". Paul's program will introduce these wineries and Rhône region of France. Paul will discuss, compare and contrast these areas and we will taste wines from both areas.

This may be the first time that AWS Pittsburgh East has had the opportunity to explore these wines in this context. I hope you will all join us for this special evening.

**Based on the lack of interest in volunteers for the vacant Board positions, this may well be our last meeting.**

**Because of that reason this month's admission for members will be FREE!**

*No, It is not a typo!* admission for the March meeting will be **free** for all members.

**Reserve your place**  
**FREE for members**

**and**

**\$18.00 per person for guests**

Seating will be limited so you must send your reservations to

Angelo Baiocchi by **February 25<sup>th</sup>**.

We Hope You Will Join Us!



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### Special points of interest:

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The Grapevine

Volume 15, Number 3

March 2012

# Notes From The Chair

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Last month at our meeting I presented the state of our chapter to everyone in attendance. I also asked for volunteers to fill our vacant positions. I followed that with an email to all members asking for everyone to consider making the choice to help keep the chapter going. Unfortunately only a few have offered their talents and time.

Without volunteers this chapter cannot continue to exist!

All positions are available especially the Chair, Vice Chair and Program Director. We must have the open positions filled before March 31st. We have reached the critical point and what happens between now and the March meeting will determine the fate of the chapter.

It's in your hands now.

Angelo Baiocchi  
Acting Chair




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## Wine Glass Washing List

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Case 1	<b>Gil Cuffia</b>	Case 7	<b>Byers</b>
Case 4	<b>Yeager</b>	Case 11	<b>Baer</b>
Case 6	<b>Pedley</b>		
Case 5 Flute	<b>Sam Cuffia</b>	Case 11 Flute	<b>Hoffman</b>

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.




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## Board Members

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<b>Chair</b>	<b>Vacant</b>	<b>Vice-Chair</b>	<b>Vacant</b>	<b>Secretary</b>	<b>Karen Hanks</b>
<b>Treasurer</b>	<b>Faye Wilson</b>	<b>Programs</b>	<b>Vacant</b>	724-744-2962	khanks1013@aol.com
724-744-4372	faygrace@comcast.net	<b>Glass Coordinators</b>	<b>Don/Marty Baer</b>	<b>Membership</b>	<b>Sam/Marsha Cuffia</b>
<b>Communications</b>	<b>Angelo Baiocchi</b>	724-733-3038	dbaer5@windstream.net	724-265-2965	woodhillwines@gmail.com
412-215-0744	angelo.baiocchi@comcast.net			<b>Host Coordinator</b>	<b>Liz Pedley</b>
				412-798-3723	lizben321@verizon.net

## February Meeting

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Greg Hazuza owner of Greenhouse Winery presented selections of his locally produced wines. Greenhouse Winery has locations in Rillton PA and Irwin PA. The Rillton location offers a patio and occasional musical entertainment for relaxing and enjoying wine and is available during the spring and summer months. The Irwin outlet is located in Jacktown Plaza. Greg learned to make wine from his grandfather and along with his fiancée Cindy Helinski have been carrying on the tradition since 2007.

These wines were a good example of handcrafted Pennsylvania wines. At the end of the evening a quick vote determined that Merlot was the overall favorite.

### The Wines

<b>Wine</b>	<b>Price</b>
Hoe 'N Garden (Semi-Sweet Red Blend)	\$10.99
Merlot (Lightly Oaked)	\$18.99
Cabernet Fran (Medium Oaked)	\$16.00
Dan Good Wine (Red Blend)	\$12.50
Chardonnay	\$13.25
Riesling	\$15.00
Diamond (Sweet Wine)	\$11.99
Chocolate Cherry (Dessert Wine)	\$18.00

Our Hosts for the evening were Paul and Donna Papa. They served an excellent selection of cheeses along with bread, fruit and chocolate.

### The Cheeses

Raw Goat Milk Gouda (Pennsylvania)	12.99/lb
Fiore Sardo (Italy)	11.99/lb
New York Sharp Orange Cheddar	6.99/lb



## In The News

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

### [Bomb squad destroys WWII wine cache](#)

A cache of pre-World War II wine found in a suburban garden was destroyed by the British army bomb squad, a reader recounts in this month's issue of Decanter magazine.

### [How to Be Sure the Wine Matches the Label](#)

As the prices for fine wine have increased, so have fears about counterfeits.

### [Muscat Wines Steal Sauvignon Blanc's Slot](#)

Sweet, low in alcohol and low-priced, these varieties are cheap to grow



### [PLCB Modernization Makes Sense](#)

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## Pittsburgh Wine Conference and Amateur Wine Competition

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Rich Ryba, AWS Western Pennsylvania Regional Vice President is asking you to SAVE THE DATE of March 4<sup>th</sup>, 12:30 PM to 6 PM to attend the revived Pittsburgh Wine Conference and Amateur Wine Competition.

This event is sponsored by the AWS, Consumers Produce and Presque Isle Wine Cellars. The conference will feature amateur winemaking competition along with 9 seminars. These seminars will cover subjects on winemaking, wine appreciation and wine tasting followed by a two hour Showcase of Wines: a tasting featuring commercial wineries pouring their wines. The cost is \$40 per person, however if you are an AWS member and willing to volunteer, you will enter at no cost.

The event will take place at the Masonic Center in the North Hills section of Pittsburgh. A flyer with the seminar and wine competition entry forms was sent out by email to all AWS members in this region and can be found at our website [www.awspgheast.org/news\\_events.html](http://www.awspgheast.org/news_events.html). For questions, email Rich Ryba at [rybar@nb.net](mailto:rybar@nb.net)

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## February Guests

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

**Tom and Eileen Pike guests of Chris and Jane Tower**



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



# March 2<sup>nd</sup> 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: FREE per person \*Guests: \$18.00 per person**



**Deadline: February 25, 2012**

**Mail Reservations To:**

**Angelo Baiocchi**

**828 Sherwood Road**

**Pittsburgh, PA 15221-3724**

## 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 Events.

Guests must join local and national AWS after the third event 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.**

## Vinification

Winemaking, or vinification, is the production of wine, starting with selection of the grapes or other produce and ending with bottling the finished wine. Although most wine is made from grapes, it may also be made from other fruit or non-toxic plant material. Mead is a wine that is made with honey being the primary ingredient after water.

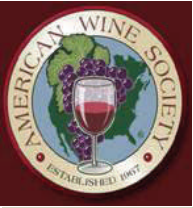


Winemaking can be divided into two general categories: still wine production (without carbonation) and sparkling wine production (with carbonation).

The science of wine and winemaking is known as oenology. A person who makes wine is traditionally called a winemaker or *vintner*.

As with the rise of brewing one's own beer, many people have taken on the rewarding hobby of amateur winemaking. Winemaking equipment can be purchased from homebrew and wine shops for around \$100, and winemaking kits derived from fruit juice concentrates range from \$70–\$200, depending on the varietal and region of the grape. These kits will make about 24 bottles of wine, at a price of about \$3–\$8 per bottle. Juices can be purchased in six gallon pails for forty five to sixty dollars a pail. Five pound bags of sugar can cost several dollars and yeast for about one dollar. Five gallon glass jugs can cost about thirty dollars along with a stopper and air lock.

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](http://www.awspgheast.org)

### MEETING ANNOUNCEMENT

**Date: March 2, 2012 Time: 7:30 PM**

**Place: Lions Hall 123 Murrsville Road Trafford, PA 15085**

**Deadline: February 25, 2012**

**Members: FREE per person Guests: \$18.00 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!**



## Rhône Wines

The Rhône wine region in Southern France is situated in the Rhône river valley and produces numerous wines under various *Appellation d'origine contrôlée* (AOC) designations. The region's major appellation in production volume is Côtes du Rhône AOC.

The Rhône is generally divided into two sub-regions with distinct vinicultural traditions, the Northern Rhône (referred to in French as *Rhône septentrional*) and the Southern Rhône (in

French *Rhône méridional*). The northern sub-region produces red wines from the Syrah grape, sometimes blended with white wine grapes, and white wines from Viognier grapes. The southern sub-region produces an array of red, white and rosé wines, often blends of several grapes such as in Châteauneuf-du-Pape.

*"Some say the Greeks were responsible for bringing the Syrah grape from the Persian city of Shiraz."*

The first cultivated vines in the region were probably planted around 600 BC. The origins of the two most important grape varieties in the northern Rhône

(Syrah and Viognier) are subject to speculation. Some say the Greeks were responsible for bringing the Syrah grape from the Persian city of Shiraz. Others say the grape came 50 years later when Greeks fled from the Persian king Cyrus I. Yet others say the grape came from the Sicilian city of Syracuse, whence circa 280 AD the Romans brought it and the Viognier grape. Meanwhile extensive DNA typing and viticultural research has led scientists to conclude that Syrah originated in the Rhône region itself.

Source: Wikipedia

