

THE AMERICAN WINE SOCIETY

wineJournal

SUMMER 2017

SICILY
PART 2

DELICIOUS DISCOVERIES
IN IDAHO

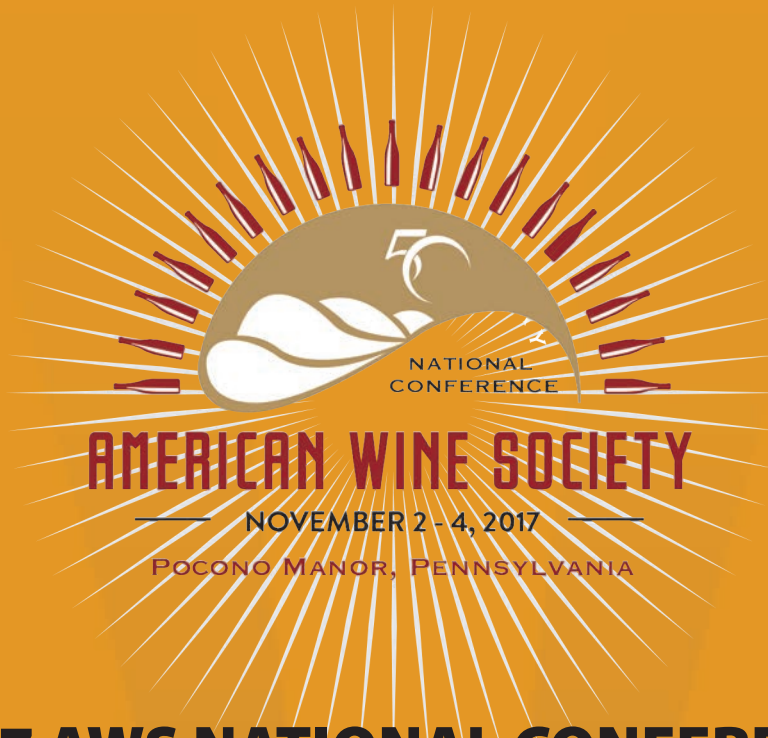
WOMEN
WINEMAKERS

PH - THE POWER
OF HYDROGEN

TERROIR
OF CONTRASTS



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**2017 AWS NATIONAL CONFERENCE
& 50th Anniversary Celebration**



**Kalahari Resort
Mt. Pocono, Pennsylvania**

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The Big Six of Grapes: A Crash Course Part Four: Pinot Noir

Grape number four in our crash course is Pinot Noir (PEE-noh-NWHAR). Ahhhhh, Pinot Noir, the "heartbreak" grape, the Holy Grail of winemakers the world over.

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Cognac is still something of a mystery to most people. Yes it is brandy, distilled wine, and like Port and Champagne it is also a region, specifically in the Western part of France located north of Bordeaux, and a three-hour train ride south from Paris.

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Reaching for the Top at Tel Aviv's Blue Sky Restaurant

Getting off the elevator at Blue Sky, the rooftop restaurant in Tel Aviv's Carlton Hotel, the first thing you notice is the wonderful informality of the eatery.

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21 Wines to Watch

In her continuing column, Ellen Landis selects 21 wines for you to enjoy with any occasion or celebration.

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New or Noteworthy

Coming to book stores in July: *In Vino Duplicitas: The Rise and Fall of a Wine Forger Extraordinaire*. This is the complete story of Rudy Kurniawan, the man behind the biggest wine con in history.



editor's

LETTER

JIM RINK

*The only thing I throwback on
Thursdays is a glass of wine*

— unknown

This year the Society will celebrate its 50th anniversary in style at the Pocono Manor in Pennsylvania during the national conference in November. Of course, there is a reason to celebrate this storied achievement during every season as our favorite beverage makes its journey from grape to glass.

In this issue of the *Journal*, contributor extraordinaire Roger Morris gives us a preview of Pennsylvania with his article on Lehigh Valley — *Terroir of Contrasts*. Roger found a diverse countryside and diverse, award-winning wines in this state with “grape” possibilities.

Another state on the move — one more generally associated with a starchy tuber — is Idaho. Our favorite certified sommelier Ellen Landis provides an in-depth look into the wines of Idaho (the first grapes were planted here in the 1860s), including tasting notes from select wineries and sightseeing and dining recommendations. Further to the east, in Connecticut, a small group of women winemakers has come together to form the Women Winemakers of Connecticut (WWoCT). Group creator Christina Musto shares her story of they collaborate to create a new culture.

Across the pond, Sicily gets a second turn as Eric Miller returns with Part 2 — the Wines of Sicily. According to Eric, right now, “natural wines” are part of today’s trendy Sicilian scene.

We all know that pH in wine is an important winemaking standard. Kristine Austin provides some background and tips on how to tame the power of hydrogen. Part 4 in our crash course on “The Big Six of Grapes” features Pinot Noir, courtesy of Michael Schafer, CSW.

As always, we have “21 Wines to Watch” by Ellen Landis, CS, CSW. In this issue, Ellen features wines from California and Italy. Bottle prices in this issue’s collection range from \$15 to \$350.

Stay thirsty,



wineJournal

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The AWS is the largest consumer based wine education organization in the U.S. A non-profit group, the AWS is devoted to educating people on all aspects of wine. Its members include wine novices, experts, grape growers, amateur and professional winemakers, chefs, wine appreciators, wine educators, restaurateurs and anyone wanting to learn more about wine.

AWS ACTIVITIES

AWS Chapters: Local community groups of AWS members sponsor programs, usually monthly. Activities include: tastings, dinners, lectures, picnics, winery tours, winemaking and cooking demonstrations, viticulture conferences, amateur wine-judging events, and other wine-related social events. Guests are welcome and novices have nothing to fear. Chapters are self-supporting, so expect a nominal charge to attend a tasting, dinner, etc. If a local chapter does not exist in your area, the national office will be glad to assist in forming a chapter. All that is needed are a few interested wine lovers. Meeting can be informal and held in member' homes or in other settings, such as restaurants and wineries.

AWS Regional Events: Organized by regional vice-presidents, include statewide wine judging, contests, special tastings, regional wine conferences, regional picnics and dinners.

AWS National Conference: Held each fall—a two and one-half day national conference and extravaganza of wine. Attendees become part of a tradition that has drawn wine-lovers, winemakers and gastronomes together every November for over 45 years. Prominent American and international speakers conduct seminars and lectures on all aspects of wine appreciation, wine production, grape growing and cuisine. Members experience fine food at connoisseur luncheons and dinners, tastings of hundreds of wines and royal treatment by the finest American hotels and resorts. The annual conference brings professionals, serious amateurs and novices together to discover what is new in wine.

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In Sicily Part Uno (*Journal Spring 2017 issue*) my goal was to give a sense of Sicily as a wine region, its climates, soils and grapes. Now it's on to (a few of) its wines!

two of those happily evaporated at dinner with the locals at Mercato Capo's street food night. Next day I hit the road.

the family's wines. Surrounding are 1,200 dizzy acres from 1,200 to 3,000 feet above sea level. We tasted through the five estates they farm across the island.

Sicily

by Eric Miller

Part 2: The Wines

My wine education started as soon as I arrived in Palermo at the Enoteca Picone wine bar and shop. Over about two hours, between waiting on customers, Lorenzo

Central Sicily

I immediately fell in love with The Regaleali estate and the Tasca d'Almerita



Amato tutored me in English, opening many bottles representing Sicily's sub-regions, indigenous grape varieties and styles of wine – all for the price of the four bottles I took with me. On the way home

family's faithful connections to culinary Sicily. This upscale agriturismo, about an hour and a half west, southwest of Palermo, also features the culinary talents of Anna Tasca Lanza, her cooking school, her beautiful edible garden and of course

They have been working with Milan University since the 1890s and have been on the cutting edge of the island's wine growing forever. They had a jump on the rest of the island's winemakers because 39 years prior to the legal cultivation of international varieties the son of Count Guiseppi Tasca had secretly planted a selection of French vines. They began radical renovations in 1990 by breaking up and replacing the old concrete tanks with state of the art stainless steel cooperage.



The Regaleali Winery

Now their large winery is replete with shiny new filters, pumps and exotic barrels. Ironically the family is now reinstalling fashionable concrete tanks!

Regaleali Wines

Lamùri, Nero d'Avola is deservedly Regaleali's best known red and the current 2014 is exciting. Aside from its modest price, its appealing deep blue red and Beaujolais-on-steroids cherry, bee's wax, fig and firm tannin grip is big love.

From their Sallier de La Tour estate the 2008 Syrah is dark, firm and rich with a concentrated fruit similar to the great northern Rhône.

I went head over heels for the 2014 Perricone, Guarnaccio. This variety, one of Sicily's oldest, represents some of the oldest on Regaleali. The color is deep red with a mix of dark fruit, chocolate and that cedar plank smell of a Kennett Square

mushroom house. I called it a gentle bulldozer in my notes.

Southeast/Vitoria

As thrilling as it was to find myself in the heart of citron and pistachio country there were heart-stopping moments coming around a blind corner to finding half the road overgrown by an impinging forest of cactus. The growing season is mighty dry. While visiting Feudi del Pisciotto, winemaker Dario Pistara was obviously torn between his incoming grapes and his boss, who must have told him to be nice to me (because I was writing this article for the AWS). It's worth noting that this impressive winery is being lovingly transformed from a huge old stone Palmento (press house) to an elegant Relais et Chateau-like hotel with a first rate restaurant.

We first barrel-tasted Dario's trim Burgundian-style Chardonnay and Rhone-like Viognier. Then we moved on to his 2015 Nero

d'Avola and Frappato (the components for his rich red DOCG Cerasuolo di Vitoria); individually before blending, wines that could easily become the most important things in my life. Finally in polite desperation to get back to his grapes, Dario graciously sent me off with a bottle of his deep purple, ripe and delicious 2012 Merlot.

This Vitoria area is the land of Frappato and home to neighboring Valle Dell Acate Winery, that makes a clean vibrant dry 100% Frappato bubbling over with juicy fresh strawberry. Eastern/Mt. Etna

Mt. Etna, on the northeast end of Sicily, may be Sicily's most prestigious appellation. Here blends of Nerello Mascalese and Nerello Cappuccio qualify as Etna Rosso only if grown under 3,000 feet above sea level. Weaving through the 260 square miles of restless volcano-blasted countryside it was easy to see why our guide called local viticulture "heroic."

One of these heroes is Marc de Grazia, proprietor of Tenuta Delle Terre Nere, famed wine merchant and part-time philosopher. He began in 2003 and has increased to 75 precipitous acres. This tidy winery uses only

ing. They might birth their proudest wines in amphorae, age white wines on the skins, use only native yeast or not use SO2 at all. (Irrelevant fact: the last “natural” wine I made was a dry botrytised white using

Drink Sicily!

I have given short shrift to the wonderful sweet wines that harken from the precious islands surrounding Sicily, and you need to make up for it by pursuing anything grown on tiny Pantelleria. I've offered few tasting notes on the dry white wines of Sicily but it should not deter you from seeking out indigenous varieties like Inzolia, Carricante and Catarratto.

I mostly sought out indigenous red and white varieties but these serious winemakers are also doing delicious things with French (they call them “international”) varieties you should try.

The marketplace has not yet responded to Sicily's best wines so they are not high priced when compared to more established prestige regions. Find room in your cellar for a few bottles or just drink up while you can! ●



indigenous yeast, ferments reds for 10 to 15 days while stirring every 20 minutes and doesn't filter.

From the basic Terre Nere 2014 Etna Rosso to the remarkable 2014 single vineyard Vigne di Eli, Pignatuni, I found the significant tannins were in balance under a cloak of ripe sweet dark fruit, cocoa nibs and cola.

I tasted several other producers from the region, like the glorious 2011 Val Cerasa, and it seemed that 6 to 10 years might be ideal aging for the current wines being grown there.

The “Natural” Wine Movement

Love 'em or leave 'em, “natural wines” are part of today's trendy Sicilian scene. As a recently retired member of the Oppositional Defiant Disorder (ODD) Club I can identify with the wineries moving in this direction, like de Bartoli, Cornelissen, COS and Occhipinti. These wineries question or defy typical modern winemak-

ing. They might birth their proudest wines in amphorae, age white wines on the skins, use only native yeast or not use SO2 at all. (Irrelevant fact: the last “natural” wine I made was a dry botrytised white using

spontaneous fermentation. A disaster 40 years ahead of its time.)

One producer going this direction is Marco de Bartoli in the far western Marsala area. If you have never tasted de Bartoli's Marsala you have never tasted Marsala. Marco rebelled against simple sweet “industrial” Marsala because there was something far more alluring and genuine about the barrels of wine he first tasted, then collected from a coterie of old traditional winemakers. De Bertoli's Vecchio Semperi cannot be legally called Marsala because it is not fortified with alcohol. Using my absolute and inflexible 0 to 3 point rating system I gave it a 4 for its sweet delicate toasty smell, the smooth never-ending caramel and fresh acidity. Among their other offerings their white Grappoli de Grillo is strikingly similar to my favorite Chablis in that it is lean, mouth-cleansing and almost green apple in a long finish.

About The Author

Eric Miller has been an east coast American winemaker for more than 40 years, first at his family's Benmarl Vineyards in New York State and then at Chaddsford Winery in Pennsylvania, which he founded and co-owned from 1982 through 2012. He has spent all of his adult life growing, conceiving and producing wines, learning and teaching about wine, traveling to wine regions around the world, and, most importantly, tasting and drinking wine. He can be reached at info@ericmillerwine.com

The next time you pop an Idaho potato in your shopping basket, consider adding an Idaho wine to go with it. Alright, you may not see one on your store shelves yet, but there are more than fifty wineries now in Idaho across more than 1,200 acres of vines. If you're lucky enough to find one, you may discover a beautifully crafted wine that's worth a spot on your table.

Idaho may be considered a newer wine region to some, but wine history buffs will be aware that the first grapes were planted in Idaho in the 1860s. After prohibition, the first winery to open in Idaho was Ste. Chapelle in 1976, and the state's portfolio of wineries has blossomed, expanding considerably since then.

Delicious Discoveries in IDAHO

Ellen Landis, CS, CSW

Shimmering sunset at 3 Horse Ranch Vineyards





Inside Boise Capitol Building

As an invitee to the Southern Idaho Media Tour put on by the Idaho Wine Commission, I tasted beautifully crafted wines from the two southern Idaho AVAs, Snake River Valley and Eagle Foothills.

The Snake River Valley AVA (Idaho's first) was approved in 2007. Atop the ancient Lake Idaho bed and residue of volcanic activity, and surrounded by mountains, it boasts diverse soils and elevations reaching 3,000 feet above sea level. With 1,800 planted acres (across southern Idaho and into Oregon), this AVA features the largest acreage of vines in the state of Idaho.

The Eagle Foothills AVA (the first sub AVA of the Snake River Valley) was established in 2015. This AVA often sees more rainfall than the greater Snake River Valley AVA. Well drained soils of sand, silt and clay, and elevations from 2,490 feet to 3,400 feet, are well suited to wine grape growing. There are about 70 vineyard acres currently planted in this region.

The latest area to gain status in Idaho is the Lewis-Clark Valley AVA. Securing its designation in 2016, this AVA covers 479 square miles across the northwestern part of Idaho and

eastern Washington. There are now 80 acres of vineyards in this AVA. It became Idaho's third AVA (and the fourteenth AVA for Washington State). The area is home to steep canyons and plateaus. The elevation (<1,960 feet) is lower compared to the other two AVAs, and the soil is primarily decomposing grasses with nutrient rich silt. I look forward to exploring this region during a future adventure.

Here is just a peak at some of the notable discoveries that opened my eyes to adding Idaho wines to my table, and cellar.

Indian Creek Winery | 2014 Mountain Syringa Dry White
Snake River Valley, Idaho



Varietal characteristics of Gewürztraminer waft from the glass. Classic lychee, fragrant honeysuckle, sweet Meyer lemon, fresh sliced pear, and a pinch of thyme weave beautifully focused flavors on the palate. A solid backbone of acidity keeps the wine fresh and lively through the spicy finish; a well-crafted dry Gewürztraminer.

SRP: \$14 | www.indiancreekwinery.com

Vizcaya Winery | 2011 Tempranillo | Snake River Valley, Idaho



This deeply hued, nicely textured Tempranillo opens with fragrant berry aromas. Displaying purity of fruit on the palate, it is rich yet light on its feet with layers of juicy purple plums, wild raspberries, pomegranate seeds, and hints of pepper spice. Nicely restrained in alcohol at 12.7%, and the finish is lifted and bright.

SRP: \$29 | www.vizcayawinery.com

Huston Vineyards | 2015 Riesling | Snake River Valley, Idaho



Aromas of peach salsa and wet stone speak volumes for this racy and pure Riesling. Layers of fresh peaches, sun ripened apricots, lemon zest, spearmint leaf tea and minerality flow onto the palate with vibrancy and gracefulness.

Pristine in balance, fresh and crisp from first sip to long, scintillating finish.

SRP: \$19 | www.houstonvineyards.com

Ste. Chapelle Winery | 2015 "Open Air" Chardonnay
Snake River Valley, Idaho



Ste CHAPELLE

This provocative Chardonnay is rich and full yet lively with a core of creamy pear and crisp apple fruit, accented by lemon custard, subtle toast and spice. Aged in 80% neutral/20% new French oak, winemaker Meredith Smith has managed the oak presence perfectly, this Chard hits the spot!

SRP: \$18 | www.stechapelle.com

Sawtooth Winery | 2014 Classic Fly Series Tempranillo
Snake River Valley, Idaho

SAWTOOTH

ESTATE WINERY

Forest fruits greet the nose and lead to dense red and black berries, brown spices, and vanilla bean in the mouth, with oak nuances sitting nicely in the background. Tightly wound, firm in structure and beautifully balanced with refined tannins, there is plenty of life ahead for this well-crafted Tempranillo.

SRP: \$28 | www.sawtoothwinery.com

Hat Ranch Winery | 2014 Vale Viognier
Snake River Valley, Idaho



HAT RANCH WINERY

This elegant Viognier opens with a delicate aroma of stone fruit and white flowers. Flavors of juicy white peaches, spiced pear sorbet and oyster shell

mineral notes swirl on the palate with a nice citrus accent. The pretty viscous texture and fine balance complement one another, and the finish lingers on and on.

SRP: \$18 | www.hatranchwinery.com

Koenig Vineyards | 2013 Syrah Three Vineyards Cuvee
Snake River Valley, Idaho



This expressive Syrah co-fermented with 6% Viognier wows the senses. Fragrant aromas of violets and wild blackberries lead the way. Captivating the

palate are deep flavors of purple plum, mixed berry compote, hints of roasted meat, fresh milled black pepper and nicely integrated oak; complex and age-worthy.

SRP: \$22 | www.koenigvineyards.com

Bitner Vineyards | 2014 Dry Riesling
Snake River Valley, Idaho



The aromas of crushed river rocks and stone fruit clearly shout out Riesling. Nectarines, peach compote, undertones of grapefruit, and

fresh squeezed lime join the pleasing, persistent thread of minerality as this lively wine cascades onto the palate. Vibrant and crisp with an invigorating finish.

SRP: \$17 | www.bitnervineyards.com

Coiled Wines | 2015 Rizza | Snake River Valley, Idaho



Here is a charming sparkling wine made from 100% Snake River Valley Riesling grapes. Winemaker Leslie Preston follows

the traditional Champagne method to craft this beauty. Bright flavors of nectarine, green apple, mineral notes and snappy citrus join a tiny stream of bubbles cascading onto the palate. Refreshing and vibrant, a party in a glass!

SRP: \$28 | www.coiledwines.com

Telaya Wine Company | 2014 Mourvedre

Snake River Valley, Idaho



The fragrant aroma of white pepper and dark berries waft from the glass. Delighting the palate are well defined layers of blackberry, purple plum,

tinges of roasted meat, fresh ground white and pink peppercorns, and nice underlying toasty oak notes (aged 20 months in French oak). Precisely balance and oh so elegant through the persistent aftertaste.

SRP: \$35 | www.telayawine.com

Split Rail Winery | "Laser Fox" Cinsault

Snake River Valley, Idaho



This flashy rendition of Cinsault leads off with an alluring perfumed aroma. Tasty layers of strawberry jam, juicy raspberry, Sweetheart cherries, black pepper spice and earthy nuances interlace on the palate. Crisp acidity balances the forward fruit, the

texture is silky smooth, and the wine finishes clean and fresh

SRP: \$24 | www.splitrailwines.com

Cinder Wines | 2014 Tempranillo | Snake River Valley, Idaho

CINDER

Alluring aromas of spice and dense black fruits wow the senses as this Tempranillo approaches the nose. Rich loganberry and blackberry fruit, and spicy plum preserves interlace with anise seed and nuances of well managed oak. It boasts a full structure with velvety tannins, and the aftertaste is memorable.

SRP: \$29 | www.cinderwines.com

Meriwether Cider Company

Strong Arm Semi-Sweet Hard Cider Idaho



Apples, apples, apples on the nose! There is plenty to crow about with this layered cider. Fresh apple flavors join orchard floor nuances, a hint of orange tea spice and savory accents. Complex and well balanced with lovely acidity, it is vibrant and thoroughly refreshing from first sip to lingering last one.

SRP: \$10 | www.meriwethercider.com

3 Horse Ranch Vineyards | 2014 Eagle Foothills Syrah

Eagle Foothills, Idaho



This stunning wine represents their first release from the Eagle Foothills AVA. The enticing black fruit

aroma sets the stage. Coating the mouth are harmonious flavors of blackberry, black currant, dark plums, cocoa powder, roasted meat and pleasing savory spice. Well balanced with a backbone of firm tannins and a lingering finish; an impressive Syrah.

SRP: \$30 | www.3horseranchvineyards.com

There are more than 25 wineries within 35 miles of downtown Boise. For further information about these producers and additional wineries in Idaho, visit the Idaho Wine Commission website at www.idahowines.org.

SIGHTS AND SOUNDS

Along with planning your own winery tour in Idaho, there are other delightful sights to take in and activities to experience around Boise, the state's largest city and capital. The historic and recently restored Idaho State Capitol building located in the heart of town is an exquisite domed building created with four types of marble inside and crowned with a towering copper eagle. If you've always wanted to ring the Liberty Bell, something no longer allowed in Philadelphia, you're welcome to ring its replica installed at the front of the Idaho State Capitol building.



The entire surrounding downtown Boise area has recently been revitalized, and it is hopping with energy. Day and night, you'll find a variety of activities from which to choose (www.downtownboise.org). Highlights include cultural events (such as the Historic Downtown Boise Food and Cultural Tour), and sporting events (Albertsons Stadium is home to the Boise State University Football, and Track & Field programs, and at the CenturyLink Arena you can enjoy Steelheads hockey team games, and other events). There are numerous galleries to investigate (such as the Art Source Gallery, Boise Creative Center, and Freak Alley Gallery), as well as several museums (for example, the Basque Museum, Boise Art Museum, and Idaho Black History Museum), and concerts (check out the downtown Summer Concert Series). Another popular activity is Idaho's annual premier food and wine event, Savor Idaho, which takes place this year on June 11th (www.savoridaho.org).

ACCOMMODATIONS

Where to stay? There are several hotel choices in downtown Boise. I thoroughly enjoyed staying at Hotel 43; offering good service from knowledgeable staff, clean and comfortable rooms, and a central location. Other hotels nearby include The Modern Hotel & Bar, Hampton Inn & Suites Downtown, Red Lion Boise Downtowner, Grove Hotel, Residence Inn by Marriott Downtown, and Holiday Inn Express Downtown. For further information about Boise's history and culture, places to

dine and stay, indoor and outdoor activities and events, go to the Boise Convention & Visitors Bureau website, www.boise.org.

FINE DINING & DRINKING

Opportunities to explore great sips and bites are endless. Seek out A New Vintage Wine Shop (located in the nearby Meridian Crossroads Center), owned by Ilene Dudunake, her husband Harry, and their son Taylor (www.anewvino.com). Here you'll find a terrific selection of wines, beers and gift ideas, and a friendly wine bar. Pop into lively breweries, wineries, cideries, pubs, cafes, and impressive downtown restaurants including Emilio's, Juniper, Fork, and Capitol Cellars, just to name a few. I was quite impressed with the respect paid to the local farmers, ranchers, grapegrowers, winemakers, and brewmasters. Caterers (including Zee Christopher, Wild Root and Grit) and the aforementioned restaurants, among others, are serving high quality cuisine with a focus on fresh locally grown foods and locally crafted wine, cider and beer. Farm-to-table dining at its best! I applaud businesses who recognize, and pay tribute to, the hardworking, dedicated Idahoans who are producing remarkable products to share with locals and visitors alike.

If you haven't been to Idaho recently, or ever, now you have new reasons to head on over and uncover a few gems of your own in this, the Gem State! ●

About The Author

Ellen Landis, CS, CSW, is a published wine writer, certified sommelier, wine educator and professional wine judge. She spent four years as a sommelier at the Ritz Carlton and 16 years as Wine Director/Sommelier at the award winning boutique hotel she and her husband built and operated in Half Moon Bay, CA. They recently sold the hotel to devote more time to the world of wine. Ellen is a moderator for highly acclaimed wine events, judges numerous regional, national and international wine competitions each year, and creates and executes wine seminars for individuals and corporations. She has traveled extensively to wine regions around the globe. Contact Ellen at ellen@ellenonwine.com

Women Winemakers OF CONNECTICUT

collaborate to create a new culture



by **Christina Musto**

There is a new trend that you may have noticed within the Connecticut wine world. The ladies are making their presence known! They are shaping and influencing the evolution of an industry that has traditionally been male dominated. These women are passionate, innovative, and are creating a new culture.

The Women Winemakers of CT (WWoCT) was created by Christina Musto (Musto Wine Grape Company, LLC) and Amanda Brackett (Southern Connecticut Wine Company) over a flight of beer at the tail end of harvest in 2014. Let's face it, by the end of harvest, we are all ready for a beer! They were both delirious from the stress of the season and

the issues they were facing within the wine industry as women. The pair ended up hashing out a crazy idea of bringing together all of the professional female winemakers in the state with the hopes of collaborating and learning from like-minded ladies.

The founding members consisted of Christina Musto, Amanda Brackett, Maureen MacDonald and Kristen Parsons - the four professional female winemakers in the state at the time. They quickly realized they could do more than just collaborate, but could help other local women achieve their winemaking and wine industry goals. They saw a need for the group to bring women together and help propel these strong and talented ladies forward in their careers.

The group grew quickly and now includes members from all over New England across multiple facets of the industry. Currently



women from Massachusetts, New Hampshire, and Vermont subscribe to their newsletter and attend meetings. This has shaped a positive and creative networking space for members to grow as professionals and work towards achieving their goals. The mission of the Women Winemakers of Connecticut is to unify and enrich Connecticut and New England's female winemakers and wine industry professionals through collaboration and education.

Meetings are focused around a number of different winemaking techniques and other aspects of the wine industry. In 2017 topics to discuss include barrel fermentation, how to identify and correct flaws in finished wine, filtration, tasting room management and marketing, social media marketing for wineries, food and wine pairings, and pre-harvest winemaker round tables just to name a few. Visits from other respected industry professionals such as Denise Gardner, a fellow winemaker and Enology Extension Associate at University of Pennsylvania, are also planned throughout the year.

The group also discusses growing, winemaking, and industry-related issues that occur throughout the year. The Silicon Valley Bank's State of the Wine Industry has been helpful with analyzing trends and how they relate to the Connecticut wine industry. The WWoCT are a well-rounded and diverse group that has many different pockets of knowledge and an extensive industry expertise. The group has something to offer all of the females that are contributing to the face of the Connecticut wine industry – not just professional women winemakers.



Each year the group grows more and more. With that growth is the development of the scholarship fund. One of the primary goals of the Women Winemakers of Connecticut is to send as many East Coast female students to college to study oenology and/or viticulture. One of the ways they will achieve this goal is by creating a wine label to sell to the public in which the proceeds benefit a fund set up for a female winemaking student from the East Coast. This wine, projected to be released in 2018, will showcase the creativity, strength, and positive vibes of bringing so many female winemaking minds together. The Women Winemakers of Connecticut want to ensure that all women have the opportunity to break into the wine industry in a positive way.

Today the ladies of WWoCT offer different perspectives of the industry, and through their collaboration the Connecticut and East Coast wine culture is in for some intense and innovative happenings. This group will only heighten the possibilities

of collaboration and the education of everyone involved. Look out wine world. The ladies have arrived.

If you are interested in joining in the Women Winemakers of Connecticut or would like to learn more, email: cmusto@juicegrape.com for more details and visit our Facebook page: www.facebook.com/womenwinemakersofct. ●

About The Author

Christina is a longterm AWS member who has been working with wine grapes since she was 11 years old. She graduated from Sonoma State University with her Wine Business MBA and completed the UC Davis Orientation into Viticulture course. She is a founding member of the WWoCT and attended the Sommelier Society of America. She has worked for Beckstoffer Vineyards, Wooden Valley Winery and Ceja Vineyards. Currently, she works at Musto Wine Grape Company, LLC helping source wine grapes for home makers and wineries. She can be reached at cmusto@juicegrape.com.

If I could have one piece of winemaking lab equipment, it would be a reliable pH meter. Oh pH meter, you are a magical piece of equipment that has the ability to detect hydrogen ions and convert it by a logarithmic-based equation into a simple 0.00-14.00 point scale that somehow has meaning for us, even though you don't have units.

pH

If you don't already, please give your pH meter the reverence it deserves. In winemaking, we make reference to pH quite frequently; it plays a role in oxidation rate, biological stability, protein stability, tartrate stability, color and those are just the main ones! But let's also take a moment to step back, and stand tall enough so that we can see outside of our winemaking bubble. pH matters...everywhere. The pH of our bodies, our earth, our water, it all plays a huge part in the chemical matrix of what survives and what doesn't. I'm going to concentrate on the pH in winemaking, with the intention that if those other

aspects of pH weigh too heavily upon us...we can still drink well-balanced unflawed wines.

The term pH became a term in 1909 as a new way to express acidity. A Danish chemist, Søren Sørensen is credited with creating this remarkable scale. The abbreviation comes from the German, *potenz* which translates to power and the symbol for hydrogen or H, thus pH. So pH literally translates to the power of hydrogen. I actually prefer to think of it this way, it helps keep in perspective what we are actually dealing with: hydrogen. What a powerful little guy.

pH is a measure of the hydrogen ion (H⁺) concentration in a solution. The concept can be understood as the relative amount of hydrogen ions (H⁺) and hydroxide ions (OH⁻).

by Kristine Austin

the power

Ion just means an atom with a charge. A solution is considered to be neutral or have a pH of 7 if it contains equal amounts of hydrogen ions and hydroxide ions.

Acids are molecules that can split apart in water and release hydrogen ions. Weak acids disassociate less than strong acids thus producing a lower pH reading. The acids found in wine are weak acids, mostly tartaric, malic, lactic, citric and acetic. In wine, the percentage of weak acid disassociation is only about 1%. Meaning that 99% of the acids are still in their non-disassociated forms. So those are not measured by pH because pH is only measuring the acids that have disassociated thus releasing a hydrogen ion. Here is where the measurement of Titratable Acidity (TA) comes in.

TITRATION VS. TOTAL ACIDITY

The measure of acidity through titration measures both the free hydrogen ions and any non-dissociated acids that can be neutralized by the sodium hydroxide base used in the titration. Titratable acidity is not quite the same as total acidity. Total acidity takes into account the levels of potassium and sodium ion concentration which would bind with the acids. However for most of us, titratable acidity is close enough and the lab procedure is much simpler requiring less expensive machinery. However, if you live in a region which has high potassium or sodium in the



increases in the acid of your choosing, however tartaric is the most widely used.

of hydrogen

soils, your TA and pH readings might shock you and encourage you to make an impulsive acid addition to the juice. I encourage you not to panic perhaps splurge for a total acidity reading. Or as always, when in doubt taste the juice and trust your palate.

It is worth noting that European countries measure titratable acidity in reference to sulfuric acid whereas most of the rest of the world measures titratable acidity in reference to tartaric acid. It is possible to measure TA in reference to whichever acid you would like, but one must take into account the molecular weight of that particular acid.

When doing an acid adjustment, because of the complicated matrix of the wine, a trial should be done with incremental

Just an aside...Avoid adding citric acid once fermentation is finished because citric acid is easily metabolized by spoilage organisms and you don't need to supply them with an easy meal.

Sorry back on track... An addition of 1g/L tartaric will lead to a predictable increase in titratable acidity but that is not necessarily the case for the change in pH. The change in pH will depend on both the initial pH and the buffering capacity of the juice or wine. Think of it this way, the pH of the wine will determine the extent of ionization of the added acid, and it is only those ionized hydrogen ions that can contribute to the pH reading. However, that contribution is determined by the buffering capacity of the wine.

THE MATRIX REDOXED

What do I mean by buffering capacity? Let's begin with an understanding of redox pairs. Wine is a complex matrix of components that exist as mixtures of their oxidized and reduced forms called redox pairs. Oxidation can be understood as three processes: the loss of an electron, the loss of a hydrogen atom or the gain of an oxygen. Reduction can

be understood as the opposite three processes: the gain of an electron, the gain of a hydrogen, or the loss of an oxygen. A compound with a large reductive potential will readily accept electrons producing the reduced form of that compound. Under that same concept, compounds (ions) with low redox potentials will be willing to lose electrons producing the oxidized form. Oxidation-reduction reactions are always coupled. The reduction of one component causes the oxidation of another component until a final equilibrium point is reached. The resting place of this equilibrium point is dependent on pH because pH affects the values of some (but not all) redox pairs. Wine is a complex matrix of this type of ongoing reaction.

The main reducing agents (or to use the term the food industry has made popular: anti-oxidizing agents) in wine are sulfur dioxide (SO₂) and phenols (the building blocks of tannins). These compounds can bind with oxygen and lower the overall redox potential of the wine. This can also be understood as a lower oxygen level translates to a lower redox potential for the system. The reducing power of these agents is influenced by pH.

The higher the pH, the more negative the redox potential of many compounds, and therefore the better those compounds are at being reducing agents. These reducing agents, as they bind with oxygen, decrease the potential for the wine to become oxidized, thus contributing to the buffering capacity of the wine. A wine with a low buffering capacity will not have many compounds in the matrix that can bind to oxygen. This wine will have a high redox potential because there are no "safe" compounds to bind with the oxygen and thus the components we would rather not have oxidized in wine, like ethanol, are more likely to become oxidized. A wine with a high buffering capacity will have plenty of desirable compounds that can bind to oxygen. This wine will have a



lower redox potential because oxygen will bind with these compounds first instead of the compounds we would rather not have oxidized, like ethanol.

One winemaking tool that influences a wine's buffering capacity is stirring lees in barrels. After yeast cell death, enzymes start to break down the yeast cells into their bits and pieces. Stirring the lees (those aforementioned bits and pieces) continues to release the polysaccharides, proteins, peptides and amino acids which increases the amount of oxidizable compounds. The physical stirring also encourages the incorporation of oxygen into this reductive environment. Thus the practice of lees stirring increases aging potential because it is increasing the buffering capacity.

Sulfur dioxide is the other main anti-oxidant or reducing agent. But that antiseptic fraction of sulfur dioxide (or free sulfur) is entirely pH dependent. In general the lower the pH of the wine the more free sulfur is present to protect the wine. There is a reference chart which gives the amount of sulfur dioxide needed, in respect to pH, in order to achieve the 0.5 or 0.8 molecular levels of free sulfur in your wine. Just to illustrate my point here is an example. A wine with a pH of 3.30 needs only 26 ppm of free sulfur to achieve 0.8 molecular in that wine. However a wine with a pH of 3.80 needs 79 ppm free sulfur to achieve 0.8 molecular. It's a pretty large difference; pH matters.

I have barely scratched the surface of the influences of pH in winemaking. I could continue but it would take many more pages. So maybe I'll save it for another issue, unless I get resounding feedback from all of you that I've bored you to death. Feel free to let me know. The term pH is one of those terms that encompasses so much. It's rare that we have those words in English, where the word encompasses a whole concept. English tends to be verbose compared to other

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languages. One word that caught my attention recently is the Finnish word *Kalsarikännit*, which is a word meaning "the feeling that you are going to get drunk at home, alone, in your underwear, with no intention of going out," which is exactly what I might do tonight while I continue to contemplate the amazing power of hydrogen. ●

About The Author

Kristine Austin could be considered an over-educated migrant worker. With a degree in philosophy and a degree in enology she travels the world making wine, working for great winemakers, doing the hard work and getting zero credit (but having very few responsibilities). Kristine can be reached at kristine.austin@gmail.com

Pennsylvania's Lehigh Valley, which over time the Lehigh River has carved through the state's eastern mountain range and its broad lowlands, is a study in contrasts. So are its wines.

The upper Lehigh is a land of heavily forested canyons which gradually yield to rich, broad bottomlands and rolling hills before it joins the Delaware River at Easton on Pennsylvania's border with New

Jersey. Through the centuries, the valley has welcomed waves of immigrants who have hunted its forests, tilled its rich soils and worked in its factories and steel mills that once populated Bethlehem and Allentown.

In more recent years, residents of the valley have also made wines in great variety – from both mountainside and valley floor vineyards that are planted in vinifera, French-American hybrid and

labrusca varieties, which yield dry, sweet and sparkling cuvées. Most wineries offer the general store approach – something for every taste – though a few are boutiques.

Although wineries have existed here since the 1970s, the Lehigh Valley AVA was not established until May 2008. It includes portions of six counties – Lehigh, Northampton, Berks, Schuylkill, Carbon and Monroe. The area includes vineyards around towns from Jim Thorpe to Easton,

Terroir of

Lehigh Valley wines showcase variety in



as well as parts of the Schuylkill Valley and the Brodhead Creek watersheds. The region provides a cool but humid continental climate and is located in hardiness zones 6b and 6a.

The first wine grapes were pioneered in the 1970s by Vynecrest, Clover Hill and Franklin Hill, followed by their wineries. Today, there are nine producers that are part of the Lehigh Valley Wine Trail. Latest production figures indicate that there are about 230 acres being farmed, most of them belonging to wine producers and a few independent growers. Forty of those acres are in Chambourcin, the favorite red hybrid grape for East Coast winemakers and the only varietal wine that everyone on the trail produces.

When Brad Knapp graduated with a Ph.D. in analytical chemistry in the 1980s, he was looking for employment in an area that produced wines. "My choices were IBM in Poughkeepsie and Air Products in Allentown," he says, "so I started work with Air Products." By 1990, Knapp had purchased a vineyard site near Kutztown, got his winery license in 1993 and started selling his Pinnacle Ridge wines in 1995. Twenty-plus years later, he continues to be excited about his choice of venues,

Andreas and which had been in the family for six generations. Sarah, then in the pharmaceuticals business, cashed in her 401k savings plan so they could buy tanks to make wine. "We decided to invest in ourselves rather than the stock market," Sarah, who is the winemaker, says with a wit that is as crisp as some of her German-style wines.

"The wine business is growing locally, but it is a slow growth," she says. "Many

winemakers and winery owners profess to prefer vinifera wines, they usually plant one or two other species of grapes to satisfy two primary needs – French-American hybrids, which are more disease-resistant and winter hardy, and native American or labrusca vines to meet the sweet-tooth demands of local customers. In addition to Chambourcin for making hybrid reds, Vidal is popular for making hybrid whites and for blending. Knapp calls Vidal his "most reliable" variety to grow.

Contrasts

by Roger Morris

grapes, growing conditions and styles.

tending three acres of his own grapes and another 22 that are sourced from growers. But he sees changes coming.

"Our region is following the growth path of others," Knapp says. "As we've become successful, outside investors with money and ideas have begun to move in." Indeed, Folino Estates, owned by a local family successful in the restaurant and construction businesses, has recently opened a modern winery and restaurant less than a mile from Pinnacle Ridge.

Galen and Sarah Troxell were also both doing corporate work when they decided in 1995 to plant grapes on his folks' dairy farm in the valley's rolling hills near

people think about visiting wineries as a form of entertainment, but at Galen Glen we're more about the farming, more of a European model." Indeed, as in many other areas of the country, most Lehigh Valley wineries supplement their wine sales with concerts and all-family events, as well as a venue for weddings and corporate retreats.

A DIVERSE PORTFOLIO

Although practically every vinifera varietal imaginable is grown in the Lehigh Valley, Cabernet Franc, Merlot, Chardonnay and various German and Austrian white varieties seem to be the ones best suited for making the best wines. Although most

"We have always known what California is just learning," Knapp says, "and that is that a lot of people like sweet wines, although many deny it. Nevertheless, some of us are getting drier in our winemaking," Knapp says. "We've dropped our Concord and Niagara varieties."

Troxell reflects that position. Galen Glen makes mainly dry, European-style wines, she says, "And we grow all our own grapes, except for Concord and Niagara, which we purchase from Lake Erie." Vineyards along Lake Erie's Pennsylvania and New York shores have long been known for their labrusca plantings, which are used both as wine grapes and grapes for juices and jellies. Additionally, state wineries may

purchase grapes from out of state or even out of country. However, the Lehigh Valley appellation claims that 85 percent of its grapes are grown within that AVA.

Several wineries are producing sparkling wines, and many believe there is an untapped potential here for making bubblys. Chardonnay and Pinot Noir grow well in the valley, but they also can produce the low sugars and alcohol that are desirable in making the best sparkling wines. Additionally, a few wineries also produce wines from fruits other than grapes.

Traditionally, Pennsylvania wineries have sold most of their wines in their tasting rooms. While that is still the case, outside sales are increasing. Pennsylvania is infamous for running its own state-controlled wine and liquor stores, and, while some Lehigh Valley producers do sell in state outlets, the commission Pennsylvania charges, and its often lackadaisical promotional attitude, scares away most small producers.

For the past two decades, Pennsylvania wineries have operated an Option C – having a small, limited numbers of outlets at local or regional locations. “We have two [remote] store locations, including Reading Terminal Market in Philadelphia,” says Kat

Collins, manager of the 40,000-gallon Blue Mountain Vineyard in New Tripoli. “Additionally, we ship all over the U.S.,” Collins says. This Option D (shipping) was opened up by a 2005 U.S. Supreme Court ruling concerning interstate commerce.

Option E might turn out to be the most lucrative. In 2016, in response to repeated consumer campaigns to junk the state stores systems, Pennsylvania allowed qualified grocery stores and supermarkets to stock wines, selling up to four bottles at each checkout. A high-end regional supermarket chain – Wegmans – has been especially encouraging in providing an opportunity for Lehigh Valley wineries to offer their produce to the store’s clientele.

IS THE PRICE RIGHT?

Finally, there is the matter of price. Although many wineries in southeastern Pennsylvania and in other Mid-Atlantic states have found success in limited-production, high-quality wines that sell in the \$25-\$50 range, Lehigh Valley wineries have felt constrained to test those markets. Knapp sees \$20 a bottle as scraping the upper limits, although a regional wine that he produced with two other wineries has sold moderately well at \$30 a bottle. Of course, it’s hard to turn a profit – and to

save additional funds to invest in vineyard land, low yields and sophisticated winery equipment – while selling wines in the \$10-\$20 range.

But, in the end, Lehigh Valley wineries have survived for a third of a century, their products are improving and a second generation of wineries – many with good funding and with wine-school-trained winemakers – is emerging. Indeed, the failure rate of the valley’s wineries has been considerably lower than that of Napa Valley.

The future question is whether Lehigh Valley wineries will move up to the next level of quality that will be necessary to compete at higher price levels, and whether that step up will be led by the wineries themselves – or driven by demand of increasingly sophisticated customers. ●

About The Author

Roger Morris is a Pennsylvania-based writer who contributes article to several publications, including *Wine Enthusiast*, *Town & Country*, *The Drinks Business*, *Beverage Media* and *TheDailyMeal.com*. Roger can be reached at londonbritain@msn.com.



The Big 6 of Grapes: A Crash Course

PART FOUR: PINOT NOIR

by Michael Schafer, CSW

Grape number four in our crash course is Pinot Noir (PEE-noh-NWHAR). Ahhhhh, Pinot Noir, the “heartbreak” grape, the Holy Grail of winemakers the world over. This delicate, demanding, exhilarating and heart-wrenching varietal produces some of the world’s best wines. And, unfortunately, some of the worst.

Pinot Noir inspires more passion than any other grape. Why? When it’s good, it can be an ethereal experience; when bad, harsh and disappointing. The most temperamental of all grapes has been cultivated for over 2,000 years. As Andre Tchelistcheff, one of the founders of modern American wine declared, “God made Cabernet Sauvignon whereas the devil made Pinot Noir.”

One of only three grapes used to make Champagne (Chardonnay and Pinot Meunier are the others), Pinot Noir is usually bottled as a single varietal. There are a thousand mutations of this crowd-pleaser, just a few being Pinot Gris/Grigio, Pinot Blanc and Pinot Meunier. Cabernet Sauvignon has just twelve!

Thin-skinned, early ripening, prone to every grape disease known and notoriously low yielding, why do growers torture themselves with this grape? When it’s good it’s perhaps the most interesting wine in the world!

Not only a challenge to grow, the heartbreak grape is also one of the most difficult wines to produce. Gentle pressing, proper fermentation and deft use of oak are mandatory for producing beverages of elegance and finesse. If the proper balance isn’t achieved, thin, watery, acidic wine is the unpleasant result.

This finicky grape is grown all over the planet but truly excels in very few locations. Burgundy, France is the home of Pinot Noir. Pinot Noir means “pine black” in French, describing the tightly clustered dark purple clusters of fruit shaped a bit like pine cones. A thirty-mile long, two mile wide path of gently rolling hills named the Cote d’Or (“Slope of Gold”) is the mother lode for fabulous wine. Elegant, complex and exquisite are but a few descriptors of this pricey product. The Burgundian style is the benchmark for all Pinot Noir.

Oregon produces superb examples - wines that are stylistically between Burgundy and California. Fruiter, riper, with bit more alcohol than their Burgundian cousins, Oregonian Pinot Noirs are popular with guests seeking complexity on a budget! Prices for many wines from California’s northern neighbor are much gentler than from Burgundy.

California Pinot Noirs are fruitier, spicier and higher in alcohol than their Burgundian brethren. Shhh, don’t tell anyone but some producers even sneak in some Syrah to boost the color and flavor of their wines! Golden state Pinot Noirs are widely available at lower prices than wines from Burgundy or Oregon.

New Zealand and Michigan are two other venues where Pinot Noir is grown and made into delectable wine. While New Zealand has already established an excellent reputation for these wines, Michigan is building upon it’s relatively short history of producing Pinot Noir.

The Holy Grail of wines gives us an incredible range of fragrances and flavors. Old World style wines offer scents and tastes of earth, mushrooms, dried cherries, dried raspberries, clove, and nutmeg. New World products provide aromas and flavors of cherries, wet leaves, vanilla, and anise. For many wine enthusiasts, the enticing, subtle and complex “nose” of these wines is the pinnacle of wine enjoyment.

Light to medium in body, with low tannins and medium to high acidity, light in color, wines made from Pinot Noir are very, very flexible with a wide variety of your creations. These food-friendly wines are the “Gumbies” of red wines!

As a result of their acidity, Pinot Noir pairs well with many foods. Old World styles enhance chicken (roasted or Coq au Vin), game birds and duck. Beef Bourguignon (look at the name of the dish) and beef stroganoff are wonderful partners for these wines.

Wild fatty fish such as salmon, tuna and swordfish are complemented by New World Pinot Noirs. Dishes featuring mushrooms benefit from pairing with Pinot Noir wines. Lightly smoked pork, sautéed veal and chicken entrees all benefit from a bottle or three of this delicious beverage.

If you’re not familiar with Pinot Noir, get three or four bottles from different places mentioned above, ask a few friends to join you and explore the wonderful world of this amazing grape.

Slainte! ●

About The Author

Michael Schafer Esq. is a sommelier and CSW (Certified Specialist of Wine) based in Michigan. As an instructor at Baker College and Dorsey Schools, he teaches classes about wine, beer and spirits. He also appears at wine festivals and events. You can reach Michael at winecounselor.net or at his Twitter account @WineCounselor.



Cognac is still something of a mystery to most people. Yes it is brandy, distilled wine, and like Port and Champagne it is also a region, specifically in the Western part of France located north of Bordeaux, and a three-hour train ride south from Paris. Brandy is made in many places across the globe, but anything labeled Cognac must be made in Cognac. As the old saying goes, all Cognac is brandy, but not all brandy is Cognac.

HISTORY

Wine grapes have long flourished in Cognac since the Dutch came to this region looking for salt and found wine. Salt was easy to ship back to Holland but wine proved to be problematic; it spoiled on the ship ride back. It was 1542 when it was discovered, either accidentally or on purpose depending on what story you prefer, that if the wine from Cognac was distilled it could survive the voyage back to Holland. Therefore fermented and finished wine was distilled into eau du vie (“water of life”), a clear, somewhat harsh spirit, but when a second distillation occurred followed by aging in oak casks, then the wine-turned-spirit became Cognac, something quite unexpected.

UNIQUENESS OF COGNAC

Like any product controlled by a trade board, Cognac is no different and there are quirky rules that Cognac producers must adhere to. For example it is “compulsory” to use copper stills; all distillation must be completed no later than March 31st at midnight, and you cannot irrigate your vines. Additionally, the grapes planted to make Cognac are odd grapes rarely used for making traditional wine, including Folle Blanc, Colombard and the most ubiquitous grape, Ugni Blanc.

What’s intriguing, actually downright mysterious, is how Ugni Blanc becomes something better than itself. When I visited Cognac I was able to taste several Ugni Blanc still wines. The wine is thin, acidic, tart, grapefruity, completely unimpressive, certainly not what you’d expect as the base for world class Cognac. But like the caterpillar morphing into the butterfly Ugni Blanc transforms into something beautiful.

by Michael Cervin

Cruising Through Cognac

Cognac typically consists of four specific tastes: floral, fruit, spice and wood. You'll hear different Cognac houses espouse either fermenting using the lees or strictly not using lees at all; one is not better than the other. Since aging is crucial most everyone uses both dry and humid cellars, which means that various barrels, being affected by both hot and cold temperatures, will age differently, adding subtle complexity. In Napa winemakers worry about earthquakes - for Cognac it is fire. Throughout Cognac's history fire has decimated thousands of

casks therefore most everyone has multiple cellars in multiple places, keeping their proverbial eggs in many baskets.

There are about 260 Cognac houses - some very small like the mother and son team of Maison Dudognon and newcomers like Cognac Lecat, to medium-sized houses like Frapin and Camus, to the larger and well-known brands like Hennessy, Martell and Remy Martin. My visit took me to many producers, each one with their own story and style of Cognac. In Cognac there are winemakers and grape growers in the thousands; some who merely grow grapes, some who make the wine and sell it, and others who distill their wine and sell the eau du vie to the Cognac houses. It is a vast complex web of relationships in a small market and it involves a tremendous amount of people.

THE PLAYERS

Chateau Lecat is new to be game having released their very first Cognac in 2014. Lecat farms 20 hectares (62 acres) 95% of which is to produce eau du vie. They distill on the lees



for a “more refined” approach says director Yann Hamonou. They utilize five to 10-year-old barrels, which do not release abundant tannins but do give off vanilla and pear notes and a roundness on the palate. I ask why they launched into a crowded field when you consider that Hennessy alone controls 45% of the market? “Diversity creates curiosity,” Hamonou tells me. “If you focus on quality, it’s not impossible, after all quality customers will follow.”

Quality is certainly the hallmark at Frapin whose family has been in the region since the late 1200s. Currently they control 240 hectares (600 acres) of vines planted in “crumbly chalk.” They only produce half a million bottles of Cognac, which might sound like a lot but they are dwarfed by their

competition. Frapin is old-school; they will routinely pull out vines around 40 years old and let fields go fallow for seven years before replanting; and their stills are not computerized, as most Cognac distillation is high tech. “Each decision is made by the nose,” says Frapin’s master distiller Patrice Piveteau, not by a computer. “I don’t like Cognac or wine with just one element, like wood,” he says, “for me Cognac is a story.”

Chateau Lecat produces a wide variety of Cognacs from 12 to 18 years to special blends with small amounts of Cognac as far back as 1872. I tasted with Patrice

through an assortment of iterations: the 1991 “cigar blend” with subtle notes of tangerine and vanilla; and the 4,000 Euro (\$4,300 USD) “1888” with beautiful notes of caramel, vanilla, peach, tangerine and apple. Frapin is also the official Cognac of the King of Romania. They are not open to the public but do offer private tastings.



At Camus, a family-run fifth generation house, quality is the key for an upscale global market. At this Chateau you can blend your own Cognac to take home with you - for 80 Euro (\$85 USD), and they are open to the public May through September. Their property, located near the heart of the town of Cognac itself, dates from the 1830s and was built as an original Cognac house with high walls to hide the stocks of salt and wine from their neighbors. They farm 180 hectares (445 acres) of vines and the family decides the flavor profiles. “The validation of Cognac is always with the nose. We listen to the Cognac,” says master blender Frederic Dezauzier. They use both the Trancas and Limousine wood, utilizing both fine and large grain, something that is uncommon for Cognac.

Hennessy is the largest Cognac producer in the world and they store an astounding 350,000 barrels that are actively aging. They operate 40 stills, use 465 general distillers, have 19 exclusive distillers who only work with them, and contract with 1,500 grape growers and wine makers. Olivier Paultes is the director of distillation for Hennessy.



"I remember, even as a young schoolboy, being fascinated by the aromas of the leather satchel I carried my books in everyday," he tells me. "I think you need a natural interest in food, aromas and taste to be a master blender. A good nose and palate are very important. For me tasting is concentration," he says, which is why when I visited with him and blended my own Cognac there is absolutely no noise in the room. "What you look for is perfect harmony, just like in an orchestra, just like when you cook," he says.



"You may have very good oysters here and some very good chocolate there, but you don't put the two together – it's the same with Cognac."

Every morning at 11 a.m. he and the rest of the tasting committee, taste through 50 to 80 samples for blending. I am given multiple Cognacs from which to craft a blend - a 1983 (smooth, clean and spicy with a moderate fruit component), a 1990 (spicy wood, butterscotch, caramel), and a 1996 (clove, apricot, apple with more upfront oak). I ponder, mull, overthink, and assemble my own concoction. Oliver calls my blend the "most round." Another blend he calls "95% spot on," and of someone else's blend he says, "No, it's not horrible it's just strange," in that French accent which really suggests it's actually horrible. Fortunately I am not a master distiller or blender. But what these craftsmen do, and what Cognac offers apart from most any other wine or spirit, is an amazing concept of continuum – a life over time whereby age is the perfect compliment. "What's exciting for me personally," says Oliver, "is that we are preparing the Cognac of tomorrow; some of the eau-de-vie I have just distilled now will age to be tasted in 100 years. ●"

About The Author

Michael Cervin is a professional wine and spirits writer, wine and spirits judge and author of the book, *California Wine Country*. He contributes to diverse publications including *Robb Report*, *The Hollywood Reporter*, *Forbes*, *The Tasting Panel*, *Sommelier Journal*, *Wine Enthusiast* and others. As a judge he is routinely invited to competitions including The Critics Challenge, The San Francisco International Wine Competition, San Diego Wine & Spirits Challenge, and The California State Fair. He can be reached at michalcervin@gmail.com

by George Medovoy

REACHING FOR THE TOP

AT TEL AVIV'S BLUE SKY RESTAURANT

Getting off the elevator at Blue Sky, the rooftop restaurant in Tel Aviv's Carlton Hotel, the first thing you notice is the wonderful informality of the eatery.

The friendly young wait staff in casual attire and sneakers makes you feel right at home, and the décor is warm and easy under subdued lighting.

A handful of tables covered with white tablecloths is arranged between a casual bar and panoramic windows overlooking the city. There is also outside terrace seating.

We took an indoor table as the sun was magically setting over the city's gleaming skyline, dotted with towering skyscrapers I never imagined when I first visited Tel Aviv in 1963.

My wife and I enjoyed inventive dishes and attentive service in the restaurant created by 42-year-old Meir Adoni, one of Israel's top celebrity chefs seen on the popular Israeli TV show, "Mentor Chef."

Adoni first took Tel Aviv by storm with Catit and Mizlala, two restaurants sharing the same address on Nahalat Binyamin Street.

With its degustation menu, Catit is what Adoni calls his "culinary temple," where he mixes regional and world influences together and comes up with a unique Israeli style, while Mizlala, in Adoni's own words, is "a big space that I call an Israeli brasserie" with "eclectic food" served in a "relaxed way." With 24-hour notice, Catit can also prepare a vegan degustation menu, and recently at Mizlala, Adoni prepared a full vegan menu.

"As a chef, it's a challenge, but if you do it the right way, you can do it great. For me, if

I serve you a vegan dish, you don't feel that you miss the meat or the fish."

Adoni has lectured about Israeli cuisine at the Culinary Institute of America, and now he's planning to open two restaurants in New York next year, one kosher and one non-kosher.

Word is that he'll follow the same concept in New York as with Catit and Mizlala in Tel Aviv: his new eateries will be two restaurants with two different atmospheres in the same place with the same entrance.

Coming back to New York as an accomplished chef is what Adoni calls "my huge dream."

"I worked in New York almost 20 years ago," he says, "and when I left the city as a young cook, I promised myself that one day I will come back as a chef."

To really understand Chef Adoni's food, you have to go back to his roots, which are



linked to Morocco on his mother's side. "Since I was a kid in Israel," he tells me, "I was eating typical Moroccan Jewish food. A lot of weekends and most of the holidays, my brothers and I were helping... in the kitchen..."

There were those ubiquitous Moroccan salads and dishes like fish stew, so that they studied how to cook traditional food.

Today, Adoni shares that tradition with his guests, so when you peruse one of his menus, you may find "Filled Vegetables by Grandma Masuda" or "Mama Sima Fricassee."

Blue Sky is one of Adoni's two kosher restaurants. The other one, also in the Carlton, is Lumina, a bistro-style meat place. And for those wondering what his New York kosher restaurant will be like, Adoni gives this tantalizing hint: it will be "something amazing."

The first thing I remember about our dinner at Blue Sky was the explosive flavors and inventive textures, besides, of course, the sheer artfulness of each presentation.

I started off with Norwegian Salmon Tartare, which, with its spicy Asian vinaigrette dressing, took on the multiple textures and tangy flavors of the complimentary ingredients – like tapioca pearls for a nice texture and black quinoa for a balance of sweetness.

My wife selected the Caesar Salad, including cured egg, fennel, confit artichoke, red onion, green beans, Caesar aioli, cured

garlic, and parmesan. All of this formed a very harmonious symphony of flavors.

My Sicilian Pasta was an ample serving of pappardelle noodles with a powerful flavor.

Because of its size, this pasta is the perfect match-up to multiple ingredients, with Persian lemon, fennel, shoshka peppers, anchovies, garlic crème, capers, Kalamata olives, chili, basil, sage, and brioche crumble.

Being from Casablanca, my wife had to sample "Memories from Casablanca" -- tender grouper fillet in herbs butter, with peppers marmalade, chard, leek and lemon yogurt, cardamom and saffron crème, fava beans, coriander, oregano, crispy chick peas, couscous – all iconic ingredients and flavors, which brought back fond memories of Casablanca, indeed.

For dessert we each had something different to share: my wife the Baba au Rhum in "Sweet n' Sour Amaretto" (sake brulee, strawberry consommé, Sabrina in amaretto sauce, puff rice, lemon grass crème, dried berries, vanilla and ginger ice cream), and for me the Childhood Games (chocolate and caramel crème, polenta, white chocolate corn, goat milk dolce de leche, marzipan, caramelized popcorn, Bamba powder, caramel ice cream).

Both of these desserts were full of Blue Sky's "go for it" inventiveness, and I must add that my dessert had an amazing merry-go-round of flavors and textures. What fun!



Chef Adoni considers it a "blessing" to be able to touch people with his food -- "to cook for people and make people happy and excited about food." ●

About The Author

George Medovoy is a longtime contributor to the *Journal*. George is a veteran travel writer, whose website, www.PostcardsForYou.com, covers regional California destinations, as well as national and overseas travel. George can be reached at tpostcard@aol.com.

21 Wines to Watch

Ellen Landis, CS, CSW

Silverado Vineyards | 2013 SOLO Cabernet Sauvignon

Stags Leap District, Napa Valley, California

From the stunning 2013 vintage in Napa Valley comes this pure and powerful Cabernet Sauvignon. Intense in structure with refined tannins, it is built to go the distance. Cassis, a touch of earthiness, black cherry, savory spice and cola notes flow seamlessly onto the palate, and the long finish displays pleasing notes of cocoa and oak spice. Approachable now, and very age-worthy.

Food pairing: Slow roasted prime rib | SRP: \$125 | www.silveradovineyards.com

Trinitas Cellars | 2014 Estate Gruner Veltliner | Los Carneros, California

Heavenly aromas of butterscotch and tropical fruit waft from the glass. Filling the mouth are generous layers of grilled pineapple, vanilla-accented poached apples, buttered toast, cinnamon and a squeeze of fresh navel orange. Full bodied and polished with oak nuances adding further dimension. The wine is precisely balanced, and the finish is energizing.

Food pairing: Apricot/pecan baked brie | SRP: \$32 | www.trinitascellars.com

Handley Cellars | 2013 RSM Vineyard Pinot Noir

Anderson Valley, Mendocino County, California

Floral, earthy scents excite as this Pinot Noir approaches the nose. Complex and satin-textured, with layers of Bing cherry and raspberry fruit, chanterelle mushrooms, exotic spices, forest floor nuances and understated oak. Exhibiting smooth tannins and nice depth, it remains compelling through the long aftertaste.

Food pairing: Roasted pheasant | SRP: \$52 | www.handleycellars.com

Ranchero Cellars | 2016 Galaxie Rosé | Templeton Gap, Paso Robles, California

Delightfully engaging, this snappy dry Rosé of Carignan opens with scents of rose petals and fresh berries. On the bright and delectable palate, cranberries and Rainier cherries meld with hints of spice, minerality, and a splash of Meyer lemon. Lively and refreshing, a perfect quaff for a sunny spring lunch, or an apéritif.

Food pairing: Mozzarella and basil bruschetta | SRP: \$28 | www.rancherocellars.com

Idle Hour | 2013 Heringer Estates Vineyard Winemaker's Reserve Tempranillo

Clarksburg, California

Aromas of black fruit welcome you into a glass of this rich and juicy Tempranillo, and you'll want a second. Boysenberries, black cherries, and black plums are accented by savory spice, a pinch of herbs, vanilla bean and subtle oak notes. Exacting in balance, it sings with brightness, vigor and purity.

Food pairing: Braised pork ribs | SRP: \$32 | www.idlehourwinery.com

Dominus Estate | 2014 Dominus | Yountville, Napa Valley, California

This blend of 89% Cabernet Sauvignon, 7% Petit Verdot and 4% Cabernet Franc opens with seductive aromas, and flavors of wild mushrooms, black currant, olallieberry, pipe tobacco, fresh earth and graphite. Complex and intense, with a solid structure, firm tannins, beautiful balance, and nicely integrated oak in the background. Tightly wound, decant if popping the cork now. Cellaring also recommended for this age-worthy wine, which promises many years, potentially decades, of enjoyment ahead.

Food pairing: Wagyu beef ribeye | SRP: \$250 | www.dominusestate.com

Arkenstone Estate | 2014 Sauvignon Blanc | Howell Mountain, Napa Valley, California

Here is a multi-dimensional Sauvignon Blanc that really hits the mark. Floral and tropical aromas on the nose are mirrored on the palate, as guava, melon, grapefruit, honeysuckle, Granny Smith apples, and wet stone minerality fuse seamlessly. The added 7% Semillon contributes a gorgeous textural quality, and the firm backbone of acidity keeps it spirited and finely balanced.

Food pairing: Summer squash pasta | SRP: \$75 | www.arkenstone.com

AD VIVUM Cellars | 2013 Sleeping Lady Vineyard Cabernet Sauvignon

Yountville, Napa Valley, California

Tightly knit and age-worthy, this prize, crafted of 100% Cab Sauv, reveals incredible depth, concentration and harmony. Provocative tiers of black currant, spiced olive tapenade, wild berry, tobacco leaf and fresh-turned earth interlink on the palate. The toasty oak, from 18 months in 65% new French oak barrels, is well integrated, and the tannins are firm and fine grained.

Food pairing: Beef medallions with caramelized onions | SRP: \$135 | www.advivumcellars.com

Kapcsandy Family Winery | 2013 Roberta's Reserve State Lane Vineyard

Yountville, Napa Valley, California

Think of Merlot as a soft and simple wine? This extraordinary 100% Merlot will convince you otherwise! Aromatic and impressively structured with clear cut layers of blackberry, black cherry and blueberry fruit complemented by herbs and spice, integrated oak, notes of chocolate, and minerality, all leading to an enduring finish. A complex, cellar-worthy selection.

Food pairing: Rack of lamb | SRP: \$350 | www.kapcsandywines.com

Terra Valentine | 2014 Cabernet Sauvignon

Spring Mountain District, Napa Valley, California

Irresistible aromatics completely engage the senses. Rich and luscious, with flavors of chocolate covered black cherries, blackberries, Elephant Heart plums, spice notes, earthiness, sage, and toffee accents cascading onto the palate. Full bodied with a solid core of fruit, splendid balance, well-structured tannins and a smooth and lingering finale.

Food pairing: Venison chops | SRP: \$55 | www.terravallentine.com

JCB by Jean-Charles Boisset | 2014 Cabernet Sauvignon No. 10

St. Helena, Napa Valley, California

The tantalizing aroma is magnetic. Intense, plush and multi-layered, this sumptuous Cab showcases black currant, raspberry, plum jam, black licorice, savory notes and underlying oak spice from 19 months in 50% new French barrels. This wine, supported by a fine framework of tannins, glides luxuriously across the palate, finishing with persistence. Approachable now, and cellar-worthy, too.

Food pairing: Boeuf en croûte | SRP: \$85 | www.boissetcollection.com

Stag's Leap Wine Cellars | 2014 FAY Estate Grown Cabernet Sauvignon

Stags Leap District, Napa Valley, California

Expressive floral and forest fruit aromas shout out Cabernet Sauvignon. Unfolding on the palate are well-defined layers of fresh Sweetheart cherries, wild berries, allspice, a touch of earth, mocha and spicy oak nuances (aged 21 months in 96% new French oak). Purity, precise balance and firm tannins prevail from start to lasting finish; another impressive one for the cellar.

Food pairing: Roasted duck with red wine reduction sauce | SRP: \$120 | www.cask23.com

O'Shaughnessy Estate Winery | 2014 Cabernet Sauvignon | Napa Valley, California

Striking aromas of dark cherries and forest floor wow the senses. Coating the mouth are layers of Bing cherry, cassis, black plum, tobacco, cocoa bean, hints of earthiness, savory spice, and oak notes that stay nicely restrained. Elegant and pure as it makes its way to the magnificent, lip-smacking finish. Enjoy now or cellar for future enjoyment.

Food pairing: Braised lamb shanks | SRP: \$75 | www.oshaughnessywinery.com

Ruggeri | 2015 "Giustino B." Extra Dry; Valdobbiadene Prosecco Superiore D.O.C.G.
Veneto, Italy

The fragrance of sweet alyssum flowers and a fine mousse start the love affair with this slightly sweet, remarkable Prosecco. Lively and lighthearted as flavors of creamy McIntosh apple, nectarine, bright citrus, and a hint of herbs are carried to the dazzling finish by an elegant stream of bubbles.

Food pairing: Seared spicy shrimp | SRP: \$30 | www.ruggeri.it

Donna Olimpia 1898 | Vintage 2013 "Millepassi"; Bolgheri Superiore D.O.C.
Tuscany, Italy

The earthy, darkly fruited aromas of this Cab Sauv, Petit Verdot and Merlot blend demand your attention! Layers of cassis, wild berry, black cherry, blueberry, anise and minerality expand broadly on the palate, showing finesse and richness. Meticulous oak integration (24 months in 50% new, 50% seasoned French oak barrels) is evident, and the aftertaste is long and rewarding.

Food pairing: Bucatini carbonara | SRP: \$58 | www.donnaolimpia1898.it

Pala | 2015 "Stellato"; Vermentino di Sardegna D.O.C. | Sardinia, Italy

Tropical fruit and a suggestion of acacia flowers on the nose make way for a vivid palate full of honeydew melon, star fruit, lemon-lime, a touch of spearmint and subtle herbal accents. Vivacious, pure and brilliantly stimulating with a bold surge of acidity lifting the wine from dramatic start to thirst quenching finish.

Food pairing: Pan fried flounder | SRP: \$30 | www.pala.it

Tenuta Sette Ponti | 2013 Vigna dell'Impero; Valdarno di Sopra D.O.C.
Tuscany, Italy

Tuscan gem, crafted of fruit from 82-year-old Sangiovese vines, broadcasts earth driven aromas. Spilling onto the spellbinding palate are dark cherries, black raspberries, tobacco leaf, dusty earth elements, appealing savory notes and oak nuances (from 18 months in new French Allier barriques). Fine grained tannins, well-defined fruit and a perfect level of acidity proclaim its cellar worthiness.

Food pairing: Italian venison sausage | SRP: \$129 | www.tenutasetteponti.it

Livon | 2015 "Solarco"; Collio Bianco D.O.C. | Friuli-Venezia Giulia, Italy

Delicate aromas of white flowers and citrus start the juices flowing with this snappy and fresh white wine, crafted of Friulano and Ribolla Gialla. Distinctive and invigorating in the mouth, with flavors of lemon curd, Golden apples, mineral notes, blanched almonds and a dash of crushed herbs. Vibrant acidity keeps the wine beautifully balanced.

Food pairing: Orange glazed swordfish | SRP: \$25 | www.livon.it

Torre Rosazza | 2015 Friulano; Colli Orientali del Friuli D.O.C.
Friuli-Venezia Giulia, Italy

Orchard fruits at first whiff tempt you into the glass. Citrus blossom, crisp green apples, lemon grass, minerality, and hints of almond extract framed by razor sharp acids unravel on the palate, creating a lively burst of mouthwatering flavors.

Food pairing: Clams linguini with lemon garlic sauce | SRP: \$18 | www.torrorosazza.com

Italo Cescon | 2015 Pinot Grigio | Friuli Grave D.O.C., Veneto, Italy

Aromas of sun-ripened peaches and fresh cut citrus fruit greet the nose. This classic Pinot Grigio is zesty with stone fruit, tangerine, spiced pear, and mineral notes lighting up the palate. Bracing acidity balances the pretty fruit, and the finish lingers with a touch of lime zest.

Food pairing: Citrus butter halibut | SRP: \$15 | www.cesconitalo.com

Fattoria Nittardi | 2014 Casanuova de Nittardi Chianti Classico D.O.C.G.
Tuscany, Italy

From single vineyard Vigna Doghessa, within the Chianti Classico D.O.C.G. in the heart of Tuscany, comes this noteworthy wine. Crafted of 100% Sangiovese, it showcases perfumed aromas and flavors of red cherries, dried fruit, earthiness, herbaceous notes, roasted coffee bean and underlying oak. Silky in texture and impeccably balanced through the long-lasting finish.

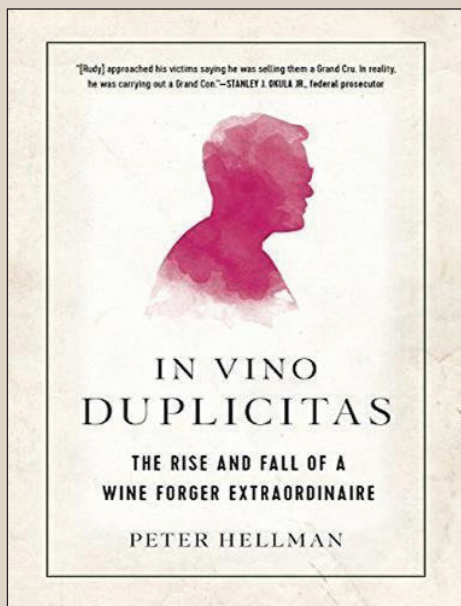
Food pairing: Herb crusted pork tenderloin | SRP: \$55 | www.nittardi.com

About The Author

Ellen Landis, CS, CSW, is a published wine writer, certified sommelier, wine educator and professional wine judge. She spent four years as a sommelier at the Ritz Carlton and sixteen years as Wine Director/Sommelier at the award winning boutique hotel she and her husband built and operated in Half Moon Bay, CA. They recently sold the hotel to devote more time to the world of wine. Ellen is a moderator for highly acclaimed wine events, judges numerous regional, national and international wine competitions each year, and creates and executes wine seminars for individuals and corporations. She has traveled extensively to wine regions around the globe.

Contact Ellen at ellen@ellenonwine.com

IN VINO DUPLICITAS



Coming to book stores in July: *In Vino Duplicitas: The Rise and Fall of a Wine Forger Extraordinaire*. This is the complete story of Rudy Kurniawan, the man behind the biggest wine con in history. Known as “Dr. Conti,” for years Rudy blended wines, forged rare labels, and sold fake bottles for hundreds of thousands of dollars to collectors.

Peter Hellman, the journalist who broke the original story of Rudy’s con and followed it throughout the years, provides the full account that will engage everyone from wine aficionados to general readers to true crime fans.

Kurniawan was a 20-something Indonesian immigrant who bursts onto the rarified scene of ultra-fine wines in 2002. Blessed with the gift of a discerning palate and a knack for tracking down impossibly hard-to-find bottles, he transformed himself

from a virtual unknown, living illegally in the U.S., into one of the most sought-after and respected members of wine’s high society.

Hellman is a New York-based journalist and author for more than 40 years, has been a contributor to *Wine Spectator* for more than a decade. His work has also appeared in *The New York Times*, *The Wall Street Journal*, *New York magazine*, and many others.

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PENNSYLVANIA OPENS NEW WINE VENUE

The Pennsylvania Liquor Control Board (PLCB) has announced a new Fine Wine & Good Spirits store at The Shops at St. Mark’s Square, 200 W. First St., Birdsboro, Berks County.

With 3,000 square feet of space, this new store in a popular shopping center features more than 1,400 wines and spirits.

The Fine Wine & Good Spirits store offers a warm, welcoming atmosphere for consumers to browse the extensive selection. The focal point of the store is the center table, where customers can find staff to answer questions or provide recommendations. The center table provides counters for highlighting promotional items and educational materials for customers such as:

- Answers to frequently asked questions about wine and spirits
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The store has a "Made in Pennsylvania" section to highlight wines and spirits produced in the commonwealth. Also, this store features Pennsylvania Lottery ticket sales.

Throughout design and construction, the PLCB was committed to developing a store that is attractive and environmentally responsible. The majority of store lighting is state-of-the-art LED or energy-efficient compact-fluorescent lighting, using a fraction of the energy of traditional lighting.

The Birdsboro Fine Wine & Good Spirits store will be open from 11:00 a.m. to 7:00 p.m. Monday and Tuesday and from 9:00 a.m. to 9:00 p.m. Wednesday through Saturday. The store phone number is 610-582-1063. To find additional store locations and hours, visit www.FineWineAndGoodSpirits.com.

OXYGENATOR 'OPENS UP' WINE

Wine drinkers will not have to wait for a young wine to "open up" again thanks to the much anticipated Velv™ Wine Oxygenator, now available online. The Velv™ Wine Oxygenator accelerates the preparation of wine, revealing peak aromatics and a soft, silky taste – together for the first time.

The Velv™ Wine Oxygenator, available at velvwine.com, uses PUREOXYGEN™ technology to gently circulate 99.5 percent pure oxygen micro-bubbles right into a bottle wine. In just minutes, it releases a wine's aroma and makes it silky smooth at the same time – called the "Velv Effect." The portable and easy-to-use hand held device creates a peak taste experience – something traditional decanting and aeration can't achieve.

"Casual wine lovers, connoisseurs, and home entertainers will never have to compromise again between peak aromatics and a soft, silky finish with the Velv Wine Oxygenator. It is a must-have bar cart item or gift for anyone who likes to entertain or simply enjoy wine," said Peter Chouinard, Velv CEO. "We're excited to begin shipping this transformative product after our team has spent months testing and perfecting it."

The Velv Wine Oxygenator helps prepare wine right in the bottle. Red wines such as Pinot Noir, Cabernet Sauvignon and Merlot can reach their flavor peak in about 4 to 7 minutes, and select white wines that benefit from aging such as Sauvignon Blanc, Chardonnay and Riesling take just 3 to 5 minutes, compared to hours of traditional decanting.

The Velv Wine Oxygenator creates pure oxygen micro-bubbles that react with various molecules in wine, altering the chemical structure of hydrogen sulfides, breaking down sulfites, and lengthening the molecular chains of tannins. These changes are what ultimately reveal the aroma and unlock a silky, smoother flavor. The starter kit costs \$300 and includes the Velv Wine Oxygenator, one Velv PUREOXYGEN capsule, and a Velv Protective Case. Each capsule can prepare approximately 5 to 10 bottles of wine, and additional 2-packs of capsules are available online for \$25.

For information, visit www.velvwine.com.

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NEXT ISSUE OF THE JOURNAL



George Medovoy examines what it means to be kosher in today's wine and food world.

Read about in the next issue of the Journal.



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