

**The American Wine Society**  
Invites all Wine Appreciators, Winemakers & Wine Novices to the



Co-Sponsored by:



and



On behalf of the American Wine Society Chapters of Western Pennsylvania, it is my pleasure to invite you to our 34<sup>th</sup> annual wine conference and amateur winemaking competition on **Sunday March 19, 2017 from 10:00am to 6:30pm at the Masonic Center 3579 Masonic Way, off of Cemetery Lane, North Hills, Pittsburgh, PA 15237**. The American Wine Society is all about the appreciation of wine through education and that is what this conference is all about. We are glad once more to serve the surrounding Pittsburgh area with what has become a Spring tradition for wine lovers and winemakers! We also welcome back CFP Winemakers and Presque Isle Wine Cellars as co-sponsors.

Again this year we are excited to have national and internationally known members of the wine community here to offer seminars, tastings and a wealth of knowledge to enhance your appreciation of wine and winemaking.

You can hear from special presenters along with a **Winemaker's Round Table Forum** at the end for home winemakers. There are new presenters, new educational tastings, and vendors and of course it all ends with the **Showcase of Wines**, commercial winery walk-around tasting. All of this at a great price.

So please register early so you don't get shut out of the seminars you want to attend! We look forward to seeing you.

Richard Ryba, RVP American Wine Society  
Chairman, Pittsburgh Wine Conference and Amateur Wine Competition

# CONFERENCE SEMINAR SCHEDULE

Select one seminar from each hour by entering the appropriate **ID letter** in the registration form

- 10:00-11:00am
- A. "Rustic Red Rhone Blends"** *Winemaking*  
Tom and Jan Cobett, Wine Educators and Winemakers, AWS national officers.  
Blending Grenache, Syrah, Mourvedre and a few of their friends into memorable Mediterranean style wines. There are some good reasons why this style of wine has been so successful in France, Australia, Spain, South Africa, and California. Learn about the grape varieties and create your own blends.
- B. "Common Wine Flaws"** *Winemaking*  
Lauren Fiala Viticulture and Enology instructor for the VESTA Program at Kent State University, Ashtabula, OH  
This class will help identify common wine flaws seen in winemaking and ways to prevent them. Through aroma samples learn how to identify these flaws to avoid them as a home winemaker.
- C. "Getting Your Goat with Wine"** *Tasting/Educational*  
Kelly Harding, Goat Rodeo Farm, Allison Park, PA  
Wine and goat cheese tasting of 4 locally produced goat cheeses and interesting pairings of wines. If you don't know how this style of cheese goes with wine, or you already love goat cheese, you need to attend this one!
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- 11:30am - 12:30pm
- D. "Wine Laboratory: Good, Fast(er), and (Relatively) Cheap"** *Winemaking*  
Eric Cotton, Viticulture and Enology instructor for the VESTA Program at Kent State University, Ashtabula, OH.  
Is it worth spending the extra money for the most expensive lab equipment and kits? In many cases, the answer is "no." Often, you can get good (or excellent) lab results for TA, pH, and Free SO<sub>2</sub> using basic lab equipment and your High School Chemistry Class experience. We'll also look at techniques that will improve both your speed and accuracy when performing multiple tests, as well as compare costs for some of the equipment that is available.
- E. "Wine Yeast Selections"** *Winemaking*  
Jeff Murphy Winemaker at Johnson Estate Vineyards, New York.  
Wine yeast are interesting and temperamental beasts. Discover the differences and idiosyncrasies of specialized wine yeasts.
- F. "Champagne & Prosecco & Cava! Oh My!"** *Tasting/Educational*  
Ryta Mirisciotti, Owner of NG Wine Services & Importing, Enter the wonderful world of sparkling wine and learn why each type is unique! We will explore the different production methods for various types of sparkling wine and how they create unique experiences in your glass! Not all bubbles are created equal, but that doesn't mean they aren't good! Bubbles: Not just for special occasions anymore!
- 12:30 to 1:30pm **LUNCH BREAK**
- 1:30- 2:30pm
- G. "Sugar in the Balance: Simplifying how to match sugar levels for your target taste profile"** *Winemaking.*  
Eric Cotton, Viticulture and Enology instructor for the VESTA Program at Kent State University, Ashtabula, OH. How we perceive "sweetness" depends on the acid level and pH as well. A wine with 4% residual sugar can taste either "too sweet", "balanced", or "semi-dry" because of this sugar/acid relationship. We will examine this relationship and how we can quickly approximate how different sugar levels will change the sweetness scale for any particular wine.
- H. "Considering Sherry"** *Tasting/Educational*  
Tom George, Frontier Wine Imports, New Jersey  
Sherry is one of the oldest, continuously produced, alcoholic beverages in western civilization. Sherry was Thomas Jefferson's favorite beverage. This presentation traces the history, the production method, the 11 different styles, and concludes with a full tasting of all the styles of sherry.
- I "Hybrid or Vinifera--what's the difference"** *Winemaking*  
Bob Green, Consulting Enologist, Adjunct Instructor at Mercyhurst University & Harrisburg Community College.  
There are many grape varieties that are available to winemakers that can be broadly categorized as native, hybrid or vinifera. But what is the practical (read flavor) difference between these? We'll focus on several red hybrid and vinifera varieties, considering physiological and flavor differences, and how to work with them in the cellar.
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- 3:00 -4:00 pm
- J. "When in Rhone..."** *Tasting/Educational*  
Tony Pomorski World Wine Tours: Guiding wine tours through France  
Tony has been guiding wine tours to France for small groups of people, focusing on culture, food, and local village wineries. He is also a chef specializing in charcuterie. The presentation will focus on the Southern Rhone Valley.
- K. "Winemaking 101 and 201"** *Winemaking*  
John Husk, Owner, winemaker, J and D Winery and AWS chapter chair, Eighty-Four PA  
So you want to make wine for the first time, or you've been making wine but you might need to refresh on the basics and any new procedures. Follow along with John as he takes you from the basics to the next step in kits, juice or grape winemaking.
- L. "Fining Your Wine... When and If"** *Winemaking*  
Doug Moorhead and Dan Wolfe, Owner and Winemaker at Presque Isle Wine Cellar.  
You've learned about fining wines, but should you always do it? Based on years of experimentation, learn from the experiences of Doug Moorhead how to determine the benefits of fining your wines or just leaving them alone. You will taste the differences in this session. Be prepared to be surprised.

5:30- 6:30 pm **Amateur Wine Award Announcements and Q&A with Commercial Winemakers”**  
Presentation of amateur winemaker awards followed by Ron Casertano of Consumers Fresh Wine who will moderate an open forum with some of the attending commercial winemakers

## AMATEUR WINE COMPETITION RULES & FORMS

1. Deadline for entries is **Saturday March 11, 2017**.
2. **Entry fee is \$15** for each wine entered. Only one (1) bottle per entry is required. Checks are to be made payable to: Pittsburgh Amateur Wine Competition and included with your entry form.
3. An amateur winemaker makes wine either alone or in collaboration with other amateur winemakers. If there is collaboration, all persons are considered as one entrant. No individual or any member of the group shall be directly involved with a commercial winemaking establishment.
4. Wines may be dropped off at the following locations starting **February 1, 2017 and no later than March 11, 2017**.  
-IT IS IMPORTANT TO MAKE SURE YOUR BOTTLES ARE PROPERLY LABELED BEFORE YOU DROP THEM OFF.  
**- ONLY DROP OFF WINE AT THESE LOCATIONS.**  
**DO NOT drop off your registration and wine entry forms or money. THOSE MUST BE MAILED !**  
Failure to follow those instructions may cause your wine to miss being judged and you to miss your seminars.

### **CFP Winemakers (at Consumer Produce)**

One 21<sup>st</sup> Street  
Pittsburgh, PA  
Phone: (412) 232-4507 (EXT. 632)  
Monday-Friday 7:00 AM to 3:00 PM  
Saturday 7:00AM to 11:00AM

### **Presque Isle Wine Cellars**

9440 West Main Road  
North East, PA  
Phone: (814) 725-1314  
Monday-Saturday 9:00 AM to 5:00 PM

### **Castle Wines-North Hills (call for hours)**

495 Lowries Run Road  
Pittsburgh, PA 15237-1230  
(412)-364-0800 castlewines@verizon.net

### **J & D Cellars Winery (call for hours)**

290 Roupe Road  
Eighty Four, PA 15330  
(724)-579-9897

Alternately, wine may be mailed or delivered to:  
Amateur Competition, 432 Chester Drive, Lower Burrell, PA 15068.

5. Amateur winemakers may not use the products, other than juice (which may be sulfated) or facilities of a commercial winery during any stage of wine preparation or wine storage.
6. Wines entered must be free of artificial coloring and/or flavor enhancers other than oak.
7. Gold, silver and bronze medals will be awarded to those wines meeting the judging criteria. All gold medal wines will be eligible for best-of-show.
8. Wine should be clear (no haze) and free of visible debris. Wine should be in standard 750 ml Burgundy, Bordeaux or Rhine shaped bottles. Screw capped bottles are permitted, but will be disqualified if sealed with a cork. Sparkling wines must be entered in a 750 ml champagne bottle and sealed with a cork or plastic closure secured with the proper safety wire or crown cap. Port and sherry may be entered in fortified wine bottles with a “T” cork. Bottles must be free of labels, wax, capsules, etc. other than entry name information.

- 9 Fill out the Wine Competition registration form completely and legibly and mail with the Conference Seminar registration (the last page of this document) and a check for all entry fees and seminar costs to:

***AWS Pgh. Wine Conference, c/o R.Ryba, 2777 Leechburg Road, Lower Burrell, PA 15068.***

**Your name and the corresponding wine name MUST BE on each bottle using the BOTTLE LABELS below.  
Include the name of grape or fruit used and percentages of each for blends.**

If entering more than five wines, duplicate the entry form. All wines must be turned in by March 11, 2017.

- 10 Awards will be presented at the end of the conference. Medals and score sheets will be mailed to those not present. All results will be e-mailed or mailed to all participants.

## AMATEUR WINE COMPETITION WINE CLASSIFICATIONS

*If you have any questions as to the class a wine should be entered into,  
please call Matt at 724 339 4234 or e-mail him at [pghwinecomp@comcast.net](mailto:pghwinecomp@comcast.net).*

A mislabeled wine could have it judged incorrectly and maybe lose a potential medal award.

Class 1 A	Red Vinifera – Varietal i.e. 75% of one grape
Class 1 B	Red Vinifera – Blend
Class 2 A	White Vinifera – Varietal
Class 2 B	White Vinifera – Blend
Class 3 A	Red Hybrid – Varietal
Class 3 B	Red Hybrid – Blend
Class 4 A	White Hybrid – Varietal
Class 4 B	White Hybrid – Blend
Class 5 A	Red Native – Varietal
Class 5 B	Red Native – Blend
Class 6 A	White Native –Varietal
Class 6 B	White Native - Blend
Class 7	Rosé/Blush
Class 8	Fruit
Class 9	Sparkling
Class 10	Red or White Concentrates or Kits
Class 11	Cider
Class 12	Mead
Class 13 A	Red Mixed Species Blends (i.e. Native/Hybrid, Hybrid/Vinifera, etc.)
Class 13 B	White Mixed Species Blends (i.e. Native/Hybrid, Hybrid/Vinifera, etc.)
Class 14	Novelty/Specialty/Dessert (i.e. Port, Sherry, sugar levels greater than 5% and non-traditional, i.e. tomato wine)
Sugar Levels	Dry = Less than 1% residual sugar
	Semi-Dry = 1% to 2% residual sugar
	Semi-Sweet = 2% to 3% residual sugar
	Sweet = Over 3% residual sugar

# BOTTLE LABELS

FILL IN YOUR NAME AND TAPE TO THE BOTTLE WHICH CORRESPONDS TO WINE BOTTLE NUMBER ON THE ENTRY FORM.

**BE SURE THE ENTRY NUMBER ON YOUR BOTTLE MATCHES THE SAME NUMBER ON YOUR REGISTRATION FORM!!!**

Please **PRINT** clearly.

**Wine Entry #1** Registrant's Name \_\_\_\_\_

CLASS # \_\_\_\_\_ Varietal \_\_\_\_\_

Add'l Winemakers Names \_\_\_\_\_

**Wine Entry #2** Registrant's Name \_\_\_\_\_

CLASS # \_\_\_\_\_ Varietal \_\_\_\_\_

Add'l Winemakers Names \_\_\_\_\_

**Wine Entry # \_\_\_\_\_** Registrant's Name \_\_\_\_\_

CLASS # \_\_\_\_\_ Varietal \_\_\_\_\_

Add'l Winemakers Names \_\_\_\_\_

**Wine Entry # \_\_\_\_\_** Registrant's Name \_\_\_\_\_

CLASS # \_\_\_\_\_ Varietal \_\_\_\_\_

Add'l Winemakers Names \_\_\_\_\_

**Wine Entry # \_\_\_\_\_** Registrant's Name \_\_\_\_\_

CLASS # \_\_\_\_\_ Varietal \_\_\_\_\_

Add'l Winemakers Names \_\_\_\_\_

**Wine Entry # \_\_\_\_\_** Registrant's Name \_\_\_\_\_

CLASS # \_\_\_\_\_ Varietal \_\_\_\_\_

Add'l Winemakers Names \_\_\_\_\_

**Wine Entry # \_\_\_\_\_** Registrant's Name \_\_\_\_\_

CLASS # \_\_\_\_\_ Varietal \_\_\_\_\_

Add'l Winemakers Names \_\_\_\_\_

# CONFERENCE and WINE REGISTRATION

**Mail in reservation forms must be postmarked by March 11th. No refunds after March 12, 2017.**

Seminars will be filled on the first-come-first-served basis of the postmark on the reservations.

One name per form. PLEASE PRINT (This form may be copied if you have additional wine entries.)

Name \_\_\_\_\_

Address \_\_\_\_\_

Email: \_\_\_\_\_ Phone: (     ) \_\_\_\_\_

**PART 1. Newsletter** Circle which AWS chapter tastings newsletter you would like to receive.

- Alle-Kiski Chapter (meets at Hillcrest C.C. in Lower Burrell, PA)
- Eastern Lake Erie Chapter (meets at Arundel Winery, Northeast, PA)
- Pittsburgh Chapter (meets at Evergreen Community Center, North Hills of Pittsburgh)
- Pittsburgh East Chapter (meets in Level Green near Murrysville, PA)
- Washington County Chapter (meets at J n D Wine Cellars, Eighty Four PA.)
- Beaver County Chapter (meets at members' homes currently)
- I am interested in starting an AWS Chapter in my location, contact me.

**PART 2. Seminars I wish to attend:** (Enter the seminar code letter.)

10:00-11:00am	1 <sup>st</sup> choice	2 <sup>nd</sup> choice	3rd choice
11:30am-12:30pm	1 <sup>st</sup> choice	2 <sup>nd</sup> choice	3rd choice
1:30-2:30pm	1 <sup>st</sup> choice	2 <sup>nd</sup> choice	3rd choice
3:00-4:00pm	1 <sup>st</sup> choice	2 <sup>nd</sup> choice	3rd choice

**PART 3. Wine competition registration. (THESE ARE NOT THE BOTTLE LABELS)**

Make sure the numbers of each entry align with the numbers on the bottles you entered!

<b>Wine Entry #1</b> Grape/Fruit% if a blend _____ Class _____ Vintage _____ Kit? <u>Y</u> <u>N</u> (circle one) > DRY   SEMI-DRY   SEMI-SWEET   SWEET   DESSERT
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<b>Wine Entry #2</b> Grape/Fruit% if a blend _____ Class _____ Vintage _____ Kit? <u>Y</u> <u>N</u> (circle one) > DRY   SEMI-DRY   SEMI-SWEET   SWEET   DESSERT
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<b>Wine Entry #__</b> Grape/Fruit% if a blend _____ Class _____ Vintage _____ Kit? <u>Y</u> <u>N</u> (circle one) > DRY   SEMI-DRY   SEMI-SWEET   SWEET   DESSERT
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<b>Wine Entry #__</b> Grape/Fruit _____ Class _____ Vintage _____ Kit? <u>Y</u> <u>N</u> (circle one) > DRY   SEMI-DRY   SEMI-SWEET   SWEET   DESSERT
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**PART 4. Payment**

- Conference Seminars fee \$58 per person (\$68 if postmarked after 3/11/17)..... \$ \_\_\_\_\_

- Wine Competition Entry \$15 each bottle #Bottles \_\_\_\_\_ x \$15=.....\$ \_\_\_\_\_

Competition payment must be included on this conference registration-

Wine only must be dropped off at designated sites by March 11th, 2017

**TOTAL DUE:** (Do Not send cash or Money Orders) .....\$ \_\_\_\_\_

Check is payable to: **AWS, Pittsburgh Wine Conference**

**Mail to: AWS, Pgh. Wine Conference, c/o R.Ryba, 2777 Leechburg Rd., Lower Burrell, PA 15068**

<b>FOR CONFERENCE USE ONLY:</b>	Date received or postmarked _____	Check# _____
Sessions assigned: 10:00 _____	11:30 _____	1:30 _____ 3:00 _____
		Bottles entered _____