



# Pittsburgh Wine Experience



On behalf of the American Wine Society Chapters of Western Pennsylvania, CFP Winemakers and Presque Isle Cellars, it is my pleasure to invite you to our 36<sup>th</sup> annual wine conference and amateur winemaking competition on **Sunday, March 31, 2019**. Come here to taste and learn about different wines. And if you are a home winemaker, come get some of the best winemaking information from experienced professionals.

***BIG NEWS...We have moved!*** We are now going to be at the Comfort Inn and Suites, located in the Harmarville, RIDC Park, 180 Gamma Drive, Pittsburgh, PA 15238. We are glad to continue to serve the surrounding Pittsburgh and tri-state 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.

As usual, we will be presenting wine tasting seminars giving you a chance to learn about interesting and trending wines. This is a great way to learn about wine whether you're a novice, or well experienced wine appreciator.

For the home winemaker, we have new seminars to enhance your winemaking skills from beginning to advanced. Don't forget too, to enter your wines to see if you can garner that coveted gold, silver, or bronze medal. **A new competition is being added for wine label design.** So, submit your wine and your favorite homemade label too. Details will be at the bottom of the registration form. Of course, it always ends with the **Showcase of Wines**, the commercial winery walk-around tasting. All of this at the great price of \$65.00!

The entire list of seminars will be posted soon on our Facebook page (Pittsburgh Wine Experience) or the website, [www.pghwinexp.com](http://www.pghwinexp.com). So, with new presenters, new educational tastings, lunch, the Showcase, and vendors you will truly have a great Pittsburgh Wine Experience.

We look forward to seeing you.

Richard Ryba, RVP American Wine Society  
Chairman, Pittsburgh Wine Experience

# PITTSBURGH WINE EXPERIENCE REGISTRATION

Mail in reservation forms must be postmarked by March 23rd . **No refunds after March 16, 2019.**

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 joining an AWS Chapter in the South Hills area of Pittsburgh.

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

**Wine Entry #1** Grape/Fruit% if a blend \_\_\_\_\_  
 Class \_\_\_\_\_ Vintage \_\_\_\_\_ Kit? Y N (circle one) > DRY | SEMI-DRY | SEMI-SWEET | SWEET | DESSERT

**Wine Entry #2** Grape/Fruit% if a blend \_\_\_\_\_  
 Class \_\_\_\_\_ Vintage \_\_\_\_\_ Kit? Y N (circle one) > DRY | SEMI-DRY | SEMI-SWEET | SWEET | DESSERT

**Wine Entry #\_\_** Grape/Fruit% if a blend \_\_\_\_\_  
 Class \_\_\_\_\_ Vintage \_\_\_\_\_ Kit? Y N (circle one) > DRY | SEMI-DRY | SEMI-SWEET | SWEET | DESSERT

**Wine Entry #\_\_** Grape/Fruit \_\_\_\_\_  
 Class \_\_\_\_\_ Vintage \_\_\_\_\_ Kit? Y N (circle one) > DRY | SEMI-DRY | SEMI-SWEET | SWEET | DESSERT

**PART 4. Payment**

- Conference Seminars fee \$65 per person (\$70 if postmarked after 3/23/2019)..... \$ \_\_\_\_\_

-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 27,2019

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

**Make your check payable to: AWS,**

**Mail to: AWS, Pgh.Wine Experience, 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 _____

# 2019 CONFERENCE SEMINAR SCHEDULE

10:00-  
11:00am

**A. “Deconstructing the Great Field Blend Wines from the Zinfandel Patch”** **Winemaking**

Tom and Jan Cobett. Wine Educators and Winemakers, AWS national officers.

Americans have recently re-discovered that blending Zinfandel with mixed red grape varieties can produce wines of uncommon value. These Field Blend wines were once grown, harvested and fermented together. This old practice formed the basis for great wines from Ridge Vineyards, Ravenswood Winery, Marietta Cellars. Today, wines from Apothic, the Prisoner and many other Zinfandel blends are setting sales records. Learn how to deconstruct some of our favorite red wines, and, do a blending to put them back together to suite your own tastes

**B. Unearth The Rich And Nearly Lost Balkan Wine History**

*Tasting/Educational*

Indira Bayer Owner of Wines of Illyria

Wine production from the Balkan Peninsula in Bosnia and Herzegovina dates back to ancient times. Historically known as Illyria — these wines are naturally produced of only native grapes, full bodied, hand-picked, not fortified nor sugar added; wines of the highest quality and very competitively priced. These are the best wines you’ve probably never tasted.

**C. Creating a Good Laboratory for Home Winemaking**

**Winemaking**

Michael Kavic Owner-Winemaker, Kavic Winery, Carnegie, Pa.

My wife and I made wine at home for years and delighted in comparing it with commercial products. Perhaps you’d like to try to make wine for the first time, or you’ve been making wine and wonder what else is out there that can help you with consistency and quality but have been afraid that you need a large space, highly sophisticated instruments and large storage containers to do it well. I’ll show you some basic measurement tools and other lab items you can have at home that will enable you to carefully craft your wine and to make subtle adjustments like professionals.

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11:30am -  
12:30pm

**D. “Olives – Tree to Oils (Racked & Unracked)”**

*Tasting/Educational*

Hersh Petrocelli. Owner, The Olive Tap

Come to this presentation of harvesting olive oils and production comparisons and tastings of racked and unracked Extra Virgin Olives and types of Balsamic Vinegars.

**E. “To Breathe, Or Not To Breathe: The Role Of Oxygen At Bottling”**

**Winemaking**

Bob Green Consulting Enologist, Instructor Mercyhurst University/ Harrisburg Comm. College.

Oxygen can make or break a wine, especially when it is introduced just before or during bottling. We’ll look at the impact of too much (and too little) oxygen exposure, and the role that bottle closures have in maintaining a wine after bottling.

**F. Wines of and Story of “Grapes to Glass”**

*Tasting/Educational*

Kevin Perez. Owner, Grapes to Glass, Glenshaw, PA

Come learn about choice boutique varietal wines from California, Italy, France and Spain. Kevin has an interesting story to tell and selections to taste of classic varieties, including Pinot Noir and Pinot Noir Rose, Cab Sav, Chardonnay, and Riesling among others and are sure to please anyone’s tastes.

12:30 to 1:30pm

**LUNCH BREAK**

- 1:30- 2:30pm **G. Wood You or Wood You Not!** *Winemaking*  
John Eld, Professional wine educator, consultant, former chairman of the Pittsburgh chapter of AWS  
Compare And contrast 2 whites and 2 reds with and without oak. Also learn about the latest trend in winemaking which is away from traditional oak barrels. In some cases, these very ancient methods let the innate qualities of the grape's true varietal characteristics shine through.
- H. Proper Use and Control of Sulfites in Wine.** *Winemaking*  
Jeff Murphy, Winemaker, Johnson Estate Winery, Westfield, New York.  
Sulfites are important in making sure your wine makes it to the finish line. It is a friend and a foe if you don't use it properly. Get the details on the best practices in using this chemical.
- I. Off the Beaten Wine Path:** *Wine Tasting/Educational*  
Ryta Mirisciotti Owner of NG Wine Services & Importing, Inc  
Throw away the official trail map and step out of your Wine Comfort Zone to learn about wines from lesser known countries, regions and grapes. We will explore the stories behind these wines and your palate will 'hike' different trails by tasting four unique wines. You will leave knowing why there are great rewards for taking "the wine road less traveled". (No backpack and hiking boots required.)
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- 3:00 -4:00 pm **J. Successfully Growing Grapes and a Winery in the Mon Valley!** *Winemaking/Tasting/Educational*  
Richard Ripepi, Owner, Winemaker, Ripepi Winery, Monessen, PA  
Yes, you can grow wine grapes like Cabernet, Maréchal Foch, Vidal, Baco Noir. etc. in this area and successfully create a thriving winery. Join owner/winemaker, Rich Ripepi, taste his wines and learn how he meets the challenges of growing his grapes and his successes in going from a winemaking hobbyist to growing his own vineyard and winery. You might find that you could do this too!
- K. Filtering: Could Be How Your Wine Moves to the Next Level** *Winemaking*  
Mark Rozum, Owner, Winemaker, Black Dog Cellars  
How filtering has taken his wines from average to commercial quality. Learn what Mark learned as he paid close attention to the filtering process and how it too can take your wines to the next level.
- L. Start Making Wine!!!!** *Winemaking/Educational*  
You've thought about it, know of family members or friends that did it, now it's YOUR turn to learn how to make wine. This is a novice level seminar. It is good for anyone who has made wine once before too, as we'll go over the basics and discuss the best practices of the process. We are in the process of finalizing arrangements to have kits provided. This is open on a first-come-first-served basis and the number of participants will be limited by what the supplier will provide. Those sign up will be contacted in order of registration (going by post mark date. the moment we have a confirmed number of kits available. We are in negotiation regarding cost for this session. No money will be required at this time. If you are interested, then sign up for this session. We will advise you of any cost (if any...we're working on donations) when we get a commitment. If you wish to change after the cost is posted, then you will be allowed to choose either session J or K at that time. Email us if you want further clarification.
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- 4:15 – 5:30pm **SHOWCASE OF WINES:** Sample wines from commercial wineries and distributors
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- 5:30- 6:30 pm **Amateur Wine Awards, Announcements and Q&A with Commercial Winemakers"**

# AMATEUR WINE COMPETITION RULES & FORMS

1. Deadline for entries is **Wednesday, March 27, 2019**.
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 but **no later than March 27, 2019**.  
-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, LeRoy Dastolfo 233, Fairhaven Dr. 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.  
**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.**  
***DO NOT DROP OFF CHECKS WITH YOUR BOTTLES, send in money with your seminar registration.***

If entering more than five wines, duplicate the entry form. All wines must be turned in by March 27, 2019.

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 e-mail LeRoy Dastolfo 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 \_\_\_\_\_

# LABEL DESIGN CONTEST

## Rules

For the first time, the Pittsburgh Wine Experience will be holding a label contest. Labels are an extension of your personality. The wine in the bottle is the result of months, sometimes years of effort. Labeling your wine can further express your effort and pride. Your individual taste and purpose, along with a few key guidelines, are the essential factors in designing a label.

Paul Wagner of *Balzac Communications* notes, "Label design has become the single leading element in wine marketing for so many wineries and brands. It is only appropriate that we recognize the great work that is being done in this field."

While there are no monetary awards, gold, silver and bronze certificates will be presented to top entries. All labels will be judged in one category, open to professional graphic artists and amateurs alike, so bragging rights are on the line. Judging criteria include overall originality and creativity, use of typography and use of graphics.

There is no cost if you have entered the wine competition. Enter up to 3 labels, but you can only win one prize. Please send labels separately. Do NOT submit labels stuck to bottles. **They are best submitted as PDF documents but will accept printed versions via postal mail.**

IMPORTANT NOTE: When submitting your labels, tell us a bit about the artwork and its inspiration. Is it hand-drawn? Created on a computer? Stolen from the Louvre? Send us your best labels and good luck!

Send your entry along with your name, full mailing address, e-mail address, daytime phone number and whether this is all original artwork. You can email PDF files of your wine labels to: [pghwinexp@nb.net](mailto:pghwinexp@nb.net) , or you can mail them to: Pittsburgh Wine Label Contest, c/o Harding 7949 Lindisfarne Drive, North Hills, Pgh, PA 15237

All entries must be received by the deadline March 27, 2019. GOOD LUCK!