

AMERICAN WINE SOCIETY

a non-profit corporation

2006 Officers

President: Fred & Molly Fant (585) 225-3029
 Secretary: John & Mimi Bacilek (585) 227-2080
 Treasurers: Richard & Pamela Hemmenway (585) 392-0046



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Mark Your Calendars: June AWS tasting is on June 3, Mt Rise Church

Wines of Germany May 20, 2006

	#	Year	Wine	Price	Votes	Foods	Comments
Flight	E	2002	Weinheimer Holle Scheurebe	\$10/l	9	<ul style="list-style-type: none"> Lindenjaeger Sausage 	<ul style="list-style-type: none">
	ONE	1	2003	Pinot Noir Kessler	\$30	5	<ul style="list-style-type: none"> German Mushroom Cheese
TWO	2	2005	Riesling St Urbanshof (Moselle Region)	\$10	14	<ul style="list-style-type: none"> Polish Radamer Cheese Caraway Seed Havarti Cheese Baguette Bread 	<ul style="list-style-type: none"> Basic quality wine Lime juice and minerals in the palette – typical of a younger Riesling. Sometimes savory / salty 10% alcohol
	3	2003	Riesling The Three Rs (Rheingau Region)	\$10	0	<ul style="list-style-type: none"> Dimpelmeir Klosterbrot Bread 	<ul style="list-style-type: none"> More of a petroleum nose, citrus and fruity – typical of older Riesling 12% alcohol
THREE	4	2001	Gleisweiller Holle Riesling Kabinette, Minges	\$14	12	<ul style="list-style-type: none"> Venison Sausage from Swans Market 	<ul style="list-style-type: none"> Kabinett – no sugar allowed during fermentation Cold fermentation, chalky soil 11% alcohol, Pfalz region
	5	2004	Meddesheimer Rheingrafenberg Riesling Kabinette, Hexamer	\$19	17		<ul style="list-style-type: none"> Nahe valley 9.5% alcohol, fermented very cold, vineyards rigorously pruned 20ish year old wine producer
FOUR	6	1997	Monzinger Frulingsplaetzchen Riesling Spatlese Emerich-Schonleber	\$21 (yrs ago)	18	<ul style="list-style-type: none"> Bacon Squares 	<ul style="list-style-type: none"> 10% alcohol Nahe region Mineral complexity
	7	2004	Rudesheimer Berg Rottland Riesling Spatlese, Johannishof	\$22	24		<ul style="list-style-type: none"> 8.5% Rheingau region, Peachy Spatlese level – most of these are not drunk until they are 10 years of age
FIVE	8	2001	Ungsteiner Honigsaeckel Scheurebe Auslese, Darting	\$22	26	<ul style="list-style-type: none"> Orange Cookies 	<ul style="list-style-type: none"> 8% alcohol, Pfalz region Best vintage in 30 years
	9	2001	Durkheimer Nonnengarten Rieslaner Auslese, Darting	\$24	10		<ul style="list-style-type: none"> 10.5% alcohol, Pfalz region

- German Wines

- Large wine producing country – 20 % of which is Riesling. Very northerly country for wine. Grapes ripen slowly, picked in Oct so they gain great complexity as they grow. Regional differences become very obvious because of this slow ripening. There are 13 wine regions in Germany.
- The climate of Germany is similar to the Finger Lakes region. Finger Lakes will develop similar regional differences as the vines and processes mature.
- Red wines are rare due to the cool ripening season. Kessler succeeds in the Rhinegau by being particular to growing processes.
- 2001, 2 and 3 were great vintages because of the warm temperatures
- Gerhard Leubner provided a great slide presentation from several trips to Europe

- New/Old Business Discussion

- John and Ann Stavisky's Regional Vice President's role is coming to the end of their term. The region will actually have two RVP's, one on the east side of state and one on the west side of the state. John and Ann are eager to transition out of their role and would like to exit the role – please contact John Stavisky if you are interested in talking with him about this opportunity. Phone 223-1739
- Request from the membership to reimburse committee members who have bought expensive wines at auction prices in advance of a tasting. The officers will discuss and return with decision

Other Item.

A former member, Ed Kinnen, has some carboys and bottles available for sale. Anyone who is interested in them should contact him at 586-9053