



AMERICAN WINE SOCIETY

a non-profit corporation

May 2005 ROCHESTER CHAPTER NEWSLETTER www.awsrochester.org

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2005 Officers (till January 2006)

President: Tone Kelly (585) 265-3943

Secretary: Fred & Molly Fant (585) 225-3029

Treasurers: Richard & Pamela Hemmenway
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APRIL TASTING NOTES:

2001 California Cabernets

Wines:

1. Sebastiani Sonoma Valley (\$11)
2. Simi Alexander Valley Landslide Vineyard (\$25)
3. Atalon Napa Valley (\$26)
4. Pine Ridge Rutherford (\$37)
5. Steltzner Stags Leap District (\$26)
6. Cliff Lede Stags Leap District (\$37)
7. Neal Family Napa Valley (\$45)
8. Ladera Howell Mountain (\$65)
9. Joseph Phelps Insignia Blend (Napa valley fruit) (\$85)

Top Wines:

1. #9
2. #7
3. #8
4. #5

Notes:

The Sebastiani 2001 Cabernet is rich with vanilla scented oak, black current and blackberry flavors that are well balanced with tannins on the finish. Drink through 2007

Simi Landslide is complex with black cherries, herbs, toasty oak and full mouth feel. Drink through 2011.

Atalon is full bodied and ruby in the glass with blackberry and violets on the nose. Flavors are a bit closed, but some licorice. Strong tannins in the finish.

Pine Ridge Rutherford is young and a little tight with hints of citrus that mask the other fruits. As it breathes, red and black cherries and cassis are noted. Also contains some vanilla and toasted oak. Drink through 2010 or 2012.

The Steltzner Cabernet is from the Stags Leap area. It is 97% Cabernet with 3% Cab Franc. The tasting notes from the winery website indicate supple tannins, concentrated fruit-cassis, blackberry and some spice. Drink over the next five years.

Cliff Lede (pronounced "lady") is a newcomer to Napa Valley, with this wine as one of their inaugural offerings. Balanced black cherry and currant flavors. Velvet mouth-feel with tannins on the finish. Drink through 2010, with continued improvement beyond today.

Neal Family Napa Valley dark, intense and concentrated with a core of leather, currant, cedar, licorice and blackberry. Firm tannins on the finish. Drink through 2012.

Ladera is from the Howell Mountain region and has plum, cassis, black cherry and currant flavors that lasts into the aftertaste. A bit tannic and chewy on the finish, but will improve through 2012.

The Joseph Phelps Insignia is a blend (CS 89%, PV 8% and Malbec 3%) from the Napa Valley. The wine is inky dark with flavors of licorice, cassis, chocolate, mocha and cherry. A superbly balance and complex wine, this wine should be welcomed through 2012.

Thanks to the committee for an excellent survey of these exciting wines!

Committee:

Tone Kelly, Brian & Jo Spindler, Beth Camenn & Paul VanHorn, Mike & Linda Budinsky, Sam & Marissa Andolino, and JoAnn Hammond.

CHAPTER BUSINESS

The church is buying a projector in the near future which will be available to AWS to use at our meetings. Contact the church office if your committee would like to borrow it.

There is a new procedure for closing the church after meetings. In the past, the last person exited the building through the lower stairs and door. With the new security system, the last person is to leave through the exit door located at the right side of the altar in the sanctuary. There are stairs outside to take you to the ground.

COMMUNITY TASTINGS COMING UP

The Monroe Community Hospital Wine Tasting will be held on Friday May 6, 2005 from 6-9PM in the MCH Auditorium. The event will feature approximately 300 wines to be sampled. Look for information on the tasting at Marketview Liquor.

St. Ann's Community Tasting is scheduled for May 20. Tickets are available at Century Liquor.

UPCOMING TASTINGS

June 18 – “The Wines of Cayuga Lake”
Committee - Sue and John Habbersett, Ken & Eileen Beard, John & Anne Stavisky, Beth & Paul Van Horn, Janet & Larry Lavery,
Mary Jean Welser

