Wine JOURNAL
Promoting Appreciation of Wine Through Education
VOLUME 43 | NO. 1 | SPRING 2011

PLANET BORDEAUX
Bordeaux & Bordeaux Supérieur Regional Appellations

HOME WINEMAKING
Don’t lose your marbles—keep them for your home winemaking

TRAVEL TO TAIWAN
A Visit to Taiwan’s Pioneering Vineyard and Winery
We Ship Nationwide!

M&M Wine Grape Co.
101 Reserve Road
Hartford, CT 06114
(860)278-7703
Toll Free (877)812-1137
Email: sales@juicegrape.com

PROUD TO SERVE WINERIES & WINEMAKERS
VISIT US MARCH 30th & 31st AT WINERIES UNLIMITED BOOTH 223
Please also consider our fresh juices, winemaking equipment, bottles, supplies, & wine classes

Wine Grapes
because you shouldn’t have to wait until the fall to make great wine...

Call Us at (877)812-1137 to Pre-Order Your Fresh Wine Grapes & Juice
varieties to include: Cabernet Sauvignon, Cabernet Franc, Carmenere, Chardonnay,
Malbec, Merlot, Sauvignon Blanc, & Syrah

WINE JOURNAL
SPRING 2011 FEATURES

06 Planet Bordeaux
Bordeaux & Bordeaux Supérieur Regional Appellations Featured at Annual Conference
by Paul Wagner

08 Travel to Taiwan
A Visit to Taiwan’s Pioneering Vineyard and Winery
by Bill Wilen, D.Ed.

11 Home Winemaking
Don’t Lose Your Marbles - Keep Them For Your Home Winemaking
by Ian Hugh Scott

12 Wines of Navarra
by Paul Wagner

13 Award of Merit
Pennsylvania Wine Pioneers Earn 2010 AWS Award of Merit
by David Falchek

14 Guerra Research Review
Evaluation of the Consistency of Wine Quality Assessments From Expert Wine Tasters
by Bibiana Guerra

16 21 Wines to Watch
by Ellen Landis

19 New or Noteworthy
by Jim Rink

SPRING 2011 • 03
americanwineassociation.org
The first measurable snow of the season has fallen and even Christmas carols on the radio don’t soften the hard truth that I can no longer wear my slippers to go to the mailbox. I would, however, wear my slippers in the winery, but that is a different story.

I’m guessing that many home winemakers have “lost their marbles” trying to create the perfect wine. But how many have actually used their marbles? Ian Scott has. In this issue, he provides some helpful tips on how to manage additives, yes, using marbles.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?

Beginning with the next issue of the Journal, we would like to feature photos taken of the Journal, accompanied by return postage.

For those of you looking for something completely different, wine writer Ellen Landis is back with new and refreshing recommendations on “21 Wines to Watch.” This well-researched list presents a great opportunity for AWS chapters looking for new wines to highlight at group gatherings. And, since not everyone was able to attend this year’s AWS National Conference, let’s take a look at the wines of Taiwan, as seen from the eyes of Bill Wilen, an AWS certified wine judge, wine educator and amateur winemaker. Although Taiwan is not Napa Valley, there are some serious pioneers in the wine industry there— and, well, where would we be without our pioneers?
There’s no doubt about it: the highlight of this year’s annual conference was the plenary session tasting organized by Planet Bordeaux. Wonderfully led by Xavier Milhade, owner of Château Recougne, and Bordeaux-based American, Jana Kravitz of Vin’Animus, the tasting covered eight wines from the world’s wine capital, and provided a great selection of both wines and wine styles.

But this was no dry, academic tasting. Moderated by Paul Wagner, the tasting provided a lively discussion of wine, food, and life in the Bordeaux region. Xavier and Jana gave a delightful sense of what it is to live in Bordeaux wine country, and shared stories about the wine producers and their families, local cuisine, bed & breakfasts in charming medieval villages, and the art de vivre in this most famous of wine cities.

The tasting began with a 2009 Château de la Vieille Tour Bordeaux Blanc. It was Eleanor of Aquitaine who ordered the first vines to be planted here in 1150, and the Pierre Boissonneaux family has now owned this vineyard for four generations. Blended with 60 percent Sauvignon Blanc, 30 percent Sémillon and 10 percent Muscadelle, it was a bright and playful wine with a juicy medium body, moderate citrus and specks of acacia flower and fruit. As a contrast, the second wine was the 2009 Château Lamothe de Hauts Bordeaux Blanc, in which the character of the Sauvignon Blanc was more noticeable with a blend of 40 percent Sauvignon Blanc, 40 percent Sémillon and 20 percent Muscadelle. Château Lamothe has belonged to the same family for three generations – and has had women winemakers at the helm! This is a wine with elegant notes of sweet Meyer lemon, tangerine blossoms and silky minerals.

For a real change of pace, the next wine was the fresh and delicious 2009 Mayne Sansac Bordeaux Rosé, blended with 80 percent Merlot and 20 percent Cabernet Sauvignon. This young wine had a vibrant, deep pink color, with a subtle, elegant nose revealing aromas of red fruits, including cherry and raspberry. The aromatic profile is complex, reflecting the red fruit flavors found in the nose and finishing on an attractive black currant note.

The next five wines were all reds, three Bordeaux AOCs and two Bordeaux Supérieur AOCs, each revealing their winemakers’ style and vintage variation.

The first of the three Bordeaux Rouge was the 2007 Château Ballan-Lanquette, which has been in the Chaigne family for several generations. A blend of 50 percent Cabernet Sauvignon, 35 percent Merlot and 15 percent Cabernet Franc, it was nicely balanced, medium-bodied, it had great, round tannins and wonderful acidity. Made in a classic style, with earthy tobacco notes and red fruits, it was a perfect introduction to Bordeaux reds.

At Château de Lagarde, winemaker Lionel Raymond’s vineyards are organic, and the winery employs many energy-conserving and ecologically friendly practices throughout production. Made with organic grapes, the 2007 L de Lagarde, with 60 percent Merlot, 30 percent Cabernet Sauvignon and 10 percent Cabernet Franc, was very perfumed, full of black plum and black currant flavors, with well-integrated fruit and acidity.

Maison Sicilh’s Sirius allowed Xavier Milhade to explain the important historical role of the wine merchant, or négociant, in Bordeaux. Named after the brightest star in the solar system, Sirius combines an excellent understanding of terroir with real expertise in the craft of winemaking. Deep, brilliant purple color with mature black fruits and a pronounced tannin structure, the 2005 Sirius, with 55 percent Merlot and 45 percent Cabernet Sauvignon, combined elegance, finesse, and character.

The final wine was the L’Huillier family’s 2005 Château Fleur Hauts Bouches. This estate is situated in the village of Verac on the Right Bank. Having been honored with the Best Bordeaux award by French wine magazine “La Revue du Vin de France,” this is one château worth watching. With a blend of 90 percent Merlot, 5 percent Cabernet Sauvignon and 5 percent Cabernet Franc, there were loads of bright fruit, with strawberry, blackberry and vanilla. It was full-bodied with silky tannins and a medium finish.

It was a grand tasting, and a great selection of wines. And there was even more enthusiasm when Xavier Milhade announced the prices of these wines, ranging from $15 to $25 a bottle. The Bordeaux tasting led to a delicious buffet lunch that was paired to complement these delightful, friendly wines. But before the lunch, the crowd first responded with a standing ovation for Xavier, Jana, and Paul – and, of course, the wonderful wines of Planet Bordeaux.

ABOUT THE AUTHOR:
Paul Wagner is President of Balzac Communications & Marketing in Napa Valley, CA.

One of Château Recougne’s many picturesque vineyards.
When my wife and I arrived in Taiwan, I was not able to find any mention of Taiwan’s vineyards in the more authoritative books I have come to depend on when preparing to do some foreign travel and taste indigenous wines. While I did find information on Chinese vineyards and wines, there was absolutely no mention of Taiwan in the current editions of books by well-known wine writers - Robert Parker, Jancis Robinson, and Tom Stevenson. When my wife and I arrived in Taiwan, I was not able to find any mention of Taiwan’s vineyards and wines, there was absolutely no mention of Taiwan in the current editions of books by well-known wine writers - Robert Parker, Jancis Robinson, and Tom Stevenson.

When my wife and I arrived in Taiwan, I was not able to find any mention of Taiwan’s vineyards and wines, there was absolutely no mention of Taiwan in the current editions of books by well-known wine writers - Robert Parker, Jancis Robinson, and Tom Stevenson. When my wife and I arrived in Taiwan, I was not able to find any mention of Taiwan’s vineyards and wines, there was absolutely no mention of Taiwan in the current editions of books by well-known wine writers - Robert Parker, Jancis Robinson, and Tom Stevenson.

Central Taiwan is sub-tropical which growing slow but sure, but you would never know it from the literature available to us in the United States. Unlike the latitude for central Taiwan is sub-tropical which growing slow but sure, but you would never know it from the literature available to us in the United States. Unlike the latitude for central Taiwan is sub-tropical which growing slow but sure, but you would never know it from the literature available to us in the United States. Unlike the latitude for central Taiwan is sub-tropical which growing slow but sure, but you would never know it from the literature available to us in the United States.

Within a couple of years it was realized that the area could recover and the fruit industry could be revitalized if it converted to grape growing and winemaking. One positive characteristic that they could capitalize on is that the soil is sandy and therefore, relatively well-drained. The vineyard "got a new lease on life" after the earthquake in 1999 when Taichung County was hit hard. They sold grapes to the Tobacco and Liquor Corporation (TTL), until the mid-nineties when it stopped buying. Most of the vineyard was converted into an orange and tangerine farm and Hung tried making a living with other odd jobs including running a karaoke bar and a betel nut stand, until the earthquake in 1999 when Taichung County was hit hard.

Paul Frank interviewed Mr. Hung at Shu-Sheng and reported on the vineyard’s ups and downs over a 50-year period. They sold grapes to the Tobacco and Wine Monopoly Bureau, now the Taiwan Tobacco and Liquor Corporation (TTL), until the mid-nineties when it stopped buying. Most of the vineyard was converted into an orange and tangerine farm and Hung tried making a living with other odd jobs including running a karaoke bar and a betel nut stand, until the earthquake in 1999 when Taichung County was hit hard.
"Mambra Liqueur" which was also from Queen but produced in a dry style; it was
true to what the label said, was slightly smoother. Our taste buds had changed!

What a fascinating experience – having mostly non-traditional wines and liqueurs at a pioneering grape vineyard in Taiwan! When I think of pioneers in Ohio’s wine industry I think of Artie Estener of Markko Vineyards, who was the first to successfully to grow vinifera grapes. He learned from another pioneer, Konstantin Frank, in New York. Where would we be without pioneers! Today, Ohio has over 100 vineyards in operation. Afterwards, we were shown some of the awards won by the wines with the main one featuring the Golden Muscat, which had taken a first in a Taiwan wine competition. It was clearly our favorite in this tasting.

Since visiting Shu-Sheng Domaine, my wife and I have been to three other vineyards/wineries, neither of which compared with the experience and for the most part, the quality of the wines we had at Shu-Sheng. One exception though, was a trip we took to Yuying Ranch and Winery in Nantou County where we tasted wine made from the Jufeng grape, which is indigenous to Taiwan. It is considered the other major wine producing grape along with Black Queen but it was also produced in a sweet style.

Some winemakers love to make use of additives such as oak cubes, oak chips, or elderberry flowers to their carboys while their wine is fermenting and/or bulk aging. The problem is, these additives will float on the top of the wine and much of their effectiveness is lost. So what can you do to increase the effectiveness of your oak or dried elderberry flowers? Use your marbles! You can purchase nylon mesh bags in various sizes or you can make your own like others who make bunch up together where the diameter of the carboy is smaller at it’s opening. Once you have your bag, throw in a few marbles first (you should test to find out how many marbles you will need if you are submerging oak to ensure they sink below the surface). Then add your additives, tie a knot in the top of your bag, and then attach a string that is long enough string that can extend from the top of the submerged bag to hang outside of the carboy. For this, 10-pound test fishing line works well, and you will still have a tight fit for your bung and airlock assembly.

Marbles can also useful after you have racked your wine from one fermentation vessel to another. Sometimes, when trying to avoid siphonning the sediment from your wine as you transfer it. You lose a small quantity of wine and end up with too much head space (officially referred to as ullage). When this occurs, home winemakers are often told to “top off” the wine to decrease the head space between the carboy opening and the top of the wine. Why is this so? Topping off with the same style of wine is preferred when this happens, but often you might not have any available. Some wine kits advise to top off with water. What you can also do is use the marbles to displace the air. Don’t just simply drop your marbles into the carboy, though! Use the nylon bag as described above. As the marbles are submerged into the wine, the headspace will be reduced. As always, be sure to use glass marbles that have been sanitized thoroughly in a sulfite water solution.

Ian Hugh Scott has been making his own wine for years. As well as wines from commercially available kits, he has discovered the pleasures of experimenting with other ingredients such as black currants, strawberries, blueberries, and even ginger and pear! Follow along with Ian’s regular home winemaking activities at his blog: http://homewinemaking.info/blog.
Starting in the foothills of the Pyrenees to the north and through the southern Ebro plains (the region’s vegetable garden), Navarra is dotted with ancient castles and monasteries and home to music and classical theatre festivals. This is a land of adventure, and the Navarra that guests at the American Wine Society Conference got to know.

All of the wines tasted were D.O. Navarra – a designation signifying quality in the region. Among the producers who provided wines to the conference were: Bodegas de Sarzai, Bodegas Insurrieta, Bodegas Oriaza, Bodegas Claverie, Bodegas Marés Real, Bodegas Castillo de Monjardín, Bodegas Oschoa, Bodegas del Romero, Bodegas Piedmonte, Bodegas Príncipe de Viana, Bodegas Costeruela, Bodegas San Martin and Bodegas Campos de Enanzo.

Wines are produced from native Spanish grapes, Tempranillo and Garnacha, but also from Cabernet Sauvignon, Merlot, Chardonnay and almost a dozen other varieties. These latter grapes were brought by the European travelers and have been planted in Navarra for centuries – in fact, long before France became a country.

But the conference session wines are only half the story. The other half was the delicious wines on the table, which paired beautifully with the lunch and charmed the audience of more than 450 wine lovers! The lunch and educational facts: Here are some of his fun and educational facts:

During the Crusades, Navarra and its capital, Pamplona, became an important gathering point on the pilgrimage route to Santiago de Compostela. T welfth century guidebooks recommend the wine of Navarra to pilgrims making the journey.

The Wines of Navarra were front and center at the annual conference in Cincin- nati this year. Paul Wagner, President of Balzac Communications & Marketing in Napa, gave an in-depth look at the wines to a sold out seminar audience of more than 90 AWS members, and then treated the whole conference to a wine and food pairing luncheon with dozens of Navarra’s fresh and fruity rosados, whites and reds.

During the lunch, the seminar attendees were encouraged to share some of the stories with their luncheon tables, and they did that with pleasure. They had heard about the region’s importance in Span- ish history, its centuries of winemaking, and the convergence of European cultures, climates and traditions that make Navarra the fascinating wine region that it is today. For those who were not able to attend Paul Wagner’s entertaining presentations, here are some of his fun and educational facts:

During the Crusades, Navarra and its capital, Pamplona, became an important gathering point on the pilgrimage route to Santiago de Compostela. Twelfth cent- ury guidebooks recommend the wine of Navarra to pilgrims making the journey.

About the Author:

Paul Wagner is President of Balzac Communications & Marketing in Napa Valley, CA.
Food and beverage quality has been defined as "the ability of a set of inherent characteristics of a product to fulfill the requirements of consumers." Evaluation of wine quality is normally undertaken by "wine experts" - tasters whose experience and training allows them to evaluate whether defects are present and whether the wine typifies the variety, region, or style intended. But, as the authors note, this is no guarantee that individual experts will weigh the different dimensions of a wine in a similar way.

These authors believe that, for a quality score to start having any value, an expert taster should first be able to demonstrate her/his ability to reproduce a quality score when assessing the same wine several times. The goal of this study was to find out if expert tasters could indeed do that.

The authors collected wine quality score data from 571 wine experts over a period of 15 years. The experts were participants in an "Advanced Wine Assessment Course" conducted by the Australian Wine Research Institute. The wine expert demographics were as follows: 75 percent winemakers, 14 percent wine traders, 8 percent wine researchers, and 3 percent wine journalists. As for the wines, they represented a diverse range of varieties and styles familiar to the group, including Chardonnay, Sauvignon blanc, Riesling, Chardonnay, and their blends, for whites; and Syrah, Cabernet Sauvignon, Grenache, Pinot noir, Merlot, and their blends, for reds.

During the study, test wines and their duplicates were embedded within large flights of wines, which represented particular varieties and styles each session. Thus, even though the expert tasters were aware that their judging performance was being evaluated, they were unaware which of the presented wines were being used to evaluate their consistency.

The judges scored the wines for "overall quality" using a 20-point scale. In arriving at this score, judges were allowed to weigh the different aspects of wine quality in any way that they considered fit. Once the data was collected, the authors used a variety of sophisticated statistical analyses to evaluate: 1) each individual wine expert’s consistency, 2) the individual wine expert’s ability to discriminate wines, 3) intra-panel consistency of small groups of 3 experts, 4) the consistency between the assessment of red and white wines, and 5) the evolution of a wine expert consistency over time.

The authors make a distinction that is worth mentioning. Even though "reliability," "consistency" and "category agreement" might all seem the same to you (they certainly do to me), the authors did use different tests to measure each. Let’s see how they defined each. They would consider a judge to be "reliable" if, the second time around, his/her bottom wines still got low scores, and his/her top wines got proportionally high scores, even if the scores were all 2 points higher, or lower, the second time. But this judge would not be "consistent." To try to differentiate between these two, the authors measured two statistics ("regression coefficient" to gauge reliability; and "absolute difference between scores", to measure consistency), but because even these two statistics were insufficient, they had to introduce a third statistic ("category agreement", or the percentage of times two scores for the same wine fell in the same quality category). In any event, let’s see the results.

1) Consistency of individual assessors.
When the authors measured reliability - or the "regression coefficient" between both sets of scores, they found that two thirds of judges showed significant reliability when judging red wines, and only half showed significant reliability with white wines. When the authors measured consistency – or the "absolute difference between scores," they found that most of the judges were consistent. Finally, when the authors measured consistency – or the "absolute difference between scores," they found that most of the judges were consistent. Finally, when the authors measured category agreement, they found that it was moderate to very high, even though it was significantly higher for red wines than for white wines. In brief, judges were better at reproducing a quality score for a red wine than for a white wine. The authors attribute this difference to the possibility that, in red wines, the judges may have used visual color as a cue to quality. Color intensity has previously been shown to correlate well with flavor and other positive characteristics of wine.

2) Ability of individual assessors to discriminate wines.
By comparing the intra-wine and inter-wine score variability, the authors noticed that 64 percent of the judges discriminated among red wines better than they did among white wines. Overall, these results indicated that the majority of the judges achieved a consistent scoring pattern not by scoring all the wines in a narrow range, but rather by adequately discriminating among them and giving them widely different scores. Previous studies have suggested that the simultaneous presence of high reliability and high discrimination characterizes an experienced and confident judge.

3) Consistency of panels of assessors.
The authors observed that red wine score consistency was improved when using the combined scores of three expert tasters. Even if this trend was less clear for white wines, the authors believe these findings justify the current practice in Australian wine judgments of using a small panel of tasters.

4) Changes in assessor consistency over time.
Since this study spanned 15 years, it would be conceivable that the ability of the judges to give quality scores might have changed over time. When the authors tested this, they could see that no systematic change in performance had taken place. (Does this mean that the average quality of Australian wine has been stagnant for the last 15 years? Alternatively, an improvement in high-end categories may have been offset by the emergence of low price-point brands. We don’t have enough information).

In conclusion, when judging "overall quality" expert tasters were better able to allocate red wines to the same quality category than white wines, and this ability improved by combining the scores of three wine experts. This indicates that the common practice of using a small panel of wine experts to judge wine "overall quality" is well-justified.

This summary series funded by J. Lohr Vineyards & Wines.

By Bibiana Guerra

Evaluation of the consistency of wine quality assessments from expert wine tasters

Author: Bibiana Guerra


14 • AMERICAN WINE SOCIETY WINE JOURNAL

SPRING 2008
Medrano Estate Vineyards 2010 Torrontes Salt, Argentina
Pungent citrus blossom aromas and a lovely purity of tropical and stone fruit on the palate create a brightly shining package with this tangy Torrontes from the northern Argentine region, Salta. The flavors of melon, white peach and pears of citrus rind deftly balanced with just the right degree of acidity makes this wine simply irresistible.
SRP: $13.50
Food Pairing: Seared scallops with beurre blanc sauce
www.filuswine.com

LaZarre 2007 Pinot Noir Central Coast, California
Alluring mushroom, cherry and forest floor nuances on the nose make a perfect introduction to the mesmerizing layers of black cherry, raspberry, spice and herbaceous notes that fill the palate. Excellent weight with well-integrated silky tannins and toastty oak accents, this elegant Pinot Noir is balanced and stylized from its inviting start to the lip-smacking, firm finish. This elegant Pinot Noir is balanced and stylized throughout. The succulent, ripened tree fruit, grapefruit and lemon-lime notes fill the palate gloriously. Bright acidity is another bonus with this lovely 100 percent stainless steel fermented Pinot Noir.
SRP: $18
Food Pairing: Butternut squash ravioli
www.arborbrookvines.com

Arborbrook Vineyards 2009 Croft Vineyards Pinot Gris Chehalem Mountains AVA, Oregon
Captive aromas of honeysuckle and juicy peaches splashed with fresh squeezed citrus draw you into the glass and keep your attention fully engaged. The succulent, ripened tree fruit, grapefruit and lemon-lime notes fill the palate gloriously. Bright acidity is another bonus with this lovely 100 percent stainless steel fermented Pinot Gris.
Food Pairing: Butternut squash ravioli
SRP: $18
www.arborbrookvines.com

Mazzocco 2008 Zinfandel Reserve Smith River Dry Creek Valley, California
Glorious aromas rich with jammy fruit and complementary floral notes waft from the glass. Flavors are equally compelling with marmalade and crushed red peppercorn nuances weaving throughout a lush mouthful of cola, cocoa dusted blackberries. A nice touch of oak highlights the 18-month aging in French barriques; beautifully integrated.
Food Pairing: Cuban pulled pork with Zinfandel mojo sauce
SRP: $50
www.mazzocco.com

Mercer Estates 2007 Merlot Columbia Valley, Washington
The nose captures sun-ripened cherries and enticing spice, and that’s just the beginning. This velvety Merlot opens expansively on the palate with flavors of fresh picked blueberries and cherries accented deliciously by milk chocolate and baking spices. Smooth tannins fill out the seductive package.
Food Pairing: Lamb Noisettes with savory rosemary sauce
SRP: $23
www.mercerwine.com

Kavaklidere Winery 2006 (QbA) Riesling Palaez region of Germany
The intense aromas of this classic Napa Valley Cabernet Sauvignon Napa Valley, California
Black currant and spice box aromas that fill the nose broaden deeply on the palate. Créme de cassis, tobacco and dry earth notes meld harmoniously together and hints of dark chocolate add further dimension. Complex and deep, this is a perfectly structured Cabernet with a solid backbone of firm tannins that will benefit from decanting now, and should age magnificently for decades.
Food pairing: Chateaubriand
SRP: $59
www.kavaklidere.com

Channing Daughters 2008 Tocai Friulano Sylvantra Vineyard South Fork, Long Island New York
Expressive aromas of tree fruits and herbs suggest freshness in the glass, and this lovely dry white variety (most known from Northern Italy) delivers in spades. Delicious crisp pear and lemon zest accented by a dash of herbs coat the palate, and the fruit is well balanced with snappy acidity.
Food Pairing: Chicken broccoli stir fry
SRP: $24
www.channingdaughters.com

Les Hospices 2009 Egoz Rosé Loire Valley, France
Floral and mineral notes captivate the nose and lead to citrus infused stone fruit, crushed river rock and a sprinkling of fresh herbs that are beautifully lifted on the palate with brisk acidity.
Clean and skillfully balanced; here is an exquisite example of Sauvignon Blanc exemplifying the terroir of the Sancerre region.
Food Pairing: Fresh oysters on the half shell
SRP: $22.50
www.parizianchevre.com

Ayres Vineyard 2007 Pinot Noir Ridge Pinot Noir North Willamette Valley, Oregon
Scent of sweet cherries and boysenberries lure you into the glass and remain focused with a pleasing earthiness and baking spices of cinnamon, nutmeg and allspice weaving throughout. This polished single estate 667 clone Pinot Noir boasts lively acidity and a good depth of flavors, and remains very well balanced through the lingering finish.
Food Pairing: Salmon en croute
SRP: $39
www.ayresvineyard.com

Ritzman 2009 (QbA) Riesling Pfalz, Germany
Here is a great value Riesling blended with a bit of Silvaner and Müller-Thurgau from the Pfalz region of Germany. Floral aromas provide a nice lead in to the attractive balance of fruit and acidity and pleasing touch of sweetness. Light and graceful on the palate; a pleasurably easy-to-quaff wine.
Food Pairing: Chinese chicken salad with tossed almonds
SRP: $10.50
www.depontecellars.com

2005 Blanc de Blanc Sparkling Wine North Fork, Long Island New York
Plump juicy blueberries and a splash of vanilla fill the senses splendidly. Lush and balanced with mouth filling layers of plums, blueberries, milk chocolate and spice that intertwine harmoniously alongside firm tannins that suggest age worthiness; good length too – beautifully crafted Merlot.
Food pairing: Braised lamb shanks
SRP: $24
www.sherwoodhousevineyards.com

Les Hospices 2009 Egoz Rosé Loire Valley, France
Floral and mineral notes captivate the nose and lead to citrus infused stone fruit, crushed river rock and a sprinkling of fresh herbs that are beautifully lifted on the palate with brisk acidity.
Clean and skillfully balanced; here is an exquisite example of Sauvignon Blanc exemplifying the terroir of the Sancerre region.
Food Pairing: Fresh oysters on the half shell
SRP: $22.50
www.parizianchevre.com

De Ponte Cellars 2008 Dundee Hills Estate Pinot Noir Dundee Hills, Northwest Oregon
This shining PN (aged 15 months in 30 percent new French oak barrels) opens with alluring aromas of wild raspberry and hints of vanilla bean and expands broadly on mid palate with layers of cherry, minerality, spice and subtle earth notes. Smooth as silk and deftly balanced; a Pinot Noir that should age gracefully for years.
Food pairing: Roasted duck with cherry sauce
SRP: $55
www.depontecellars.com

Shinn Estate Vineyards 2007 Estate Merlot North Fork, Long Island New York
Flavorful blueberries and a splash of vanilla fill the senses splendidly. Lush and balanced with mouth filling layers of plums, blueberries, milk chocolate and spice that intertwine harmoniously alongside firm tannins that suggest age worthiness; good length too – beautifully crafted Merlot.
Food pairing: Braised lamb shanks
SRP: $24
www.shinnestatevineyards.com

Sherwood House Vineyards 2006 Blanc de Blanc Sparkling Wine North Fork, Long Island, New York
Gorgeous yeasty, freshly risen bread dough sends you eagerly into the glass, where you’ll find bright pear and butter cookie flavors and a pretty touch of citrus delectably interweaving with the yeasty notes on the palate. The steady stream of tiny bubbles stays lively through the bright finish.
Food pairing: Crab and avocado California rolls
SRP: $37
www.sherwoodhousevineyards.com

Kavaklidere Winery 2009 Egoz Rosé Aegean, Turkey
This enticing, well structured rosé (made from 60 percent Cal Karat, 25 percent Syrah and 15 percent Grenache) displays vibrant notes of freshly picked strawberries prominently on the nose. This attractively dry rosé offers a delicious mouth full of red cherry, strawberry and peach tones and a splash of citrus that all intermingle gloriously, creating a uplifting, elegant wine.
Food pairing: Grilled halibut with fruit salsa
SRP: $19
www.kavaklidere.com

Charles Krug 2006 Vintage Select Cabernet Sauvignon Napa Valley, California
The intense aromas of this classic Napa Valley Cabernet Sauvignon Napa Valley, California
Black currant and spice box aromas that fill the nose broaden deeply on the palate. Créme de cassis, tobacco and dry earth notes meld harmoniously together and hints of dark chocolate add further dimension. Complex and deep, this is a perfectly structured Cabernet with a solid backbone of firm tannins that will benefit from decanting now, and should age magnificently for decades.
Food pairing: Chateaubriand
SRP: $59
www.charleskrug.com

By Ellen Landis

by Ellen Landis

Wines to Watch
James Arthur Vineyards
2009 “2 Brothers” LaCrosse Raymond, Nebraska
LaCrosse is a white hybrid grape (created by Elmer Swenson) that does very well in cold winter climates. This wine is delightfully fruity and lifted on the palate with sweet and tart tones intermingling tastefully from start to finish. Bright fruit with a hint of citrus, this wine sips pretty on the palate with a smooth texture and pleasing aftertaste.

Food pairing: Sweet and sour chicken
SRP: $16
www.jamesarthervineyards.com

Black Star Farms
2009 Arcturos Riesling Old Mission Peninsula, Michigan
This irrepressible Riesling opens with delightful aromas of citrus and a fragrant bouquet of spring flowers, and stays focused on the palate with succulent white peach and nectarine flavors wrapped around a firm core of acidity; a nice touch of minerality adds complexity.

Food pairing: Jan scented shrimp
SRP: $16.50
www.blackstarfarms.com

Forty-Five North Vineyard & Winery
2009 Blanc de Pinot Noir Lake Leelanau, Northern Michigan
Lake Leelanau, Northern Michigan
2009 Blanc de Pinot Noir
Forty-Five North Vineyard & Winery
www.blacksstarfarms.com

The beauty of this mouthwatering rosé begins with the brilliant rosy pink hue, and it bursts forth with fresh strawberry and red raspberry with succulent white peach and nectarine flavors wrapped around a firm core of acidity; a nice touch of minerality adds complexity.

Food pairing: Pan seared shrimp
SRP: $14
www.fortyfivenorth.com

Prairie Moon Winery
2007 Winter Moon Vidal Blanc Ice Wine Ames, Iowa
Intoxicating aromas of freshly sautéed apple slices dotted with brown sugar and a drizzle of honey completely entice the nose. Powerfully built with decadent layers of baked apples and pears, creamy butter, honey and spice that richly coat the palate; finishes long.

Food pairing: Fresh apple tart
SRP: $50
www.prairiemoonwinery.com

Wolffer Estate
2008 Dioca Late Harvest Chardonnay South Fork, Long Island, New York
Honeyed aromas leap from the glass and segue smoothly to flavors burst of caramelized peaches, honeyed dotaccots and roasted nuts. Decadent and rich yet not cloying, with the ideal level of acidity keeping it vibrant and promising a long life.

Food pairing: Warm peach crisp
SRP: $37
www.wolffer.com

ABOUT THE AUTHOR:
Ellen Landis, a published Wine Writer, Certified Sommelier and Wine Consultant, is involved with many aspects throughout the world of wine. As Wine Director and Sommelier at Landis Shores Oceanfront Inn (Half Moon Bay, CA), which she co-owns with husband and chef Ken Landis, she coordinates and hosts wine events to help further educate wine aficionados.

She was also a Sommelier at the Ritz Carlton for 4 years. Ellen has traveled extensively to many wine regions throughout North America and overseas. Visit her blog at www.ellenonwine.com.

THE DURAND FETCHES FRAGILE CORKS

The Durand is a Michigan railroad history museum, a line of demarcation in Afghanistan and a newly patented device that is amazingly effective in removing older and fragile wine bottle corks whole and undamaged. Designed by a prominent wine collector, and named after world-renowned Sommelier Yves Durand, it has been “repeatedly tested on the most challenging corks.”

Mark Taylor, a wine collector known for outstanding vertical tastings, developed and produced the Durand, after struggling with difficulties in opening some older wines. The Durand is a fully patented and surprisingly simple two-part device that permits the user to successfully remove older and fragile wine bottle corks whole and intact.

The Durand has been tested and used with great success by numerous wine lovers, collectors and locally and internationally known sommeliers. Before the Durand, most corks, old and new, were removed from wine bottles using two or three basic methods, with mixed results.

“In March of 2009, I served at M.C. at a superb wine savoring of six old Clarets followed by six old Burgundies. Not one cork broke or crumbled. It was a remarkable experience. I believe any serious oenophile should own a Durand,” said the product’s namesake Yves Durand, voted best sommelier in America in 1985.

Instructions for use are printed on the inside of the reusable wrapper that encloses the charming presentation box of the Durand. For more information, visit http://thedurand.com.

THE DURAND FETCHES FRAGILE CORKS

by Jim Rink

WINE - NOTHING TO SNEEZE AT

Researchers from the University of Southern Denmark may have found the explanation why some people get allergies from drinking wine. They have discovered that there are certain proteins in white wine that may be causing the problem.

Along with his colleagues, Giuseppe Palmisano, a post-doctoral candidate in Martin Rasmussen Larsen’s research group at the Department of Biochemistry and Molecular Biology, conducted in-depth studies with Chardonnay. He found glycosylated proteins (proteins with sugar structures) that have very strong similarities to known allergens and may thus be the reason why so many in the world have an allergy to wine.

The new knowledge may help wine producers to produce wines in the future that are more allergy friendly. Asthma sufferers may have the opportunity to enjoy a glass of wine without runny noses, sneezing and/or breathing difficulties.

DOORS OPEN AT NORTH CAROLINA CENTER FOR VITICULTURE AND ENOLOGY

On November 5, 2010, the doors for the Shelton-Budgett North Carolina Center for Viticulture and Enology officially opened. Named for the family of Charlie and Ed Shelton, owners of Shelton Vineyards, the new center is part of Surry Community College in Dobson, NC. The center will serve the grape and wine industry, not only in North Carolina, but the entire Southeast, providing workforce training and industry support. North Carolina currently has 80 wineries and 400 vineyards. According to the North Carolina Grape and Wine Council, the industry contributes $813 million annually to the state’s economy and provides 5,700 jobs.

The center is a $5 million complex, funded through North Carolina General Assembly appropriations, North Carolina Community College System grants, North Carolina state bonds, and private donations. Surry Community College began offering courses in viticulture in 1999 and currently offers a two-year degree in Viticulture and Enology. To date, $3.2 million in grants and private contributions have been leveraged for student-centered demonstration projects, technical training, and services targeting improved and expanded vineyard and winery operations.

The college has hosted seminars featuring experts from across the nation and world, which have presented topics at the forefront of grape and wine production. Students receive practical experience in
a five-acre vineyard and bonded winery on the college campus. A student-produced wine, Surry Cellars- 2007 Red Dirt Rosé, recently won a double-gold medal at the San Francisco Chronicle Wine Competition and a silver medal at the Finger Lakes International Wine Competition.

The center will feature a teaching laboratory, state-of-the-art commercially bonded winery, special events hall, classrooms for a variety of curriculum and continuing education courses, resource library/conference room, instructor offices, and climate controlled wine storage. The 4,000 square foot special events hall will enable the college to sponsor and host seminars, conventions and conferences.

The center will also position Surry Community College to better partner with community colleges and universities across the Southeast to meet the needs of this diverse industry. Surry Community College is located in the heart of the Yadkin Valley AVA, North Carolina’s first federally designated wine region.

For more information, contact Greg Smith, 336-386-3331, smithg@surry.edu or visit www.surry.edu.

DANISH YEAST MAKES WINES MORE "FROOTY"

Pursuing its strategy of offering natural, high value specialty yeasts and malolactic cultures to the wine industry, Chr. Hansen once again launches a breakthrough innovation within enology: A frozen, direct inoculation Pichia kluyveri yeast product for winemakers producing aromatic and fresh white or rosé wines.

First to be launched in New Zealand in 2011, after two years of local trials and fine-tuning, Viniflora® FrootZen™ is expected to generate particular interest within Sauvignon Blanc, Chardonnay, Pinot Gris and Riesling wines. Afterwards, it will be introduced to the major white wines areas in the Northern Hemisphere: Germany, Austria, France, Italy, Spain and the USA.

Developed in cooperation with a leading New Zealand university, Chr. Hansen's new product represents the highest level of technology available in bio-production and is the result of a working partnership, with an exceptional wine research team from the University of Auckland, New Zealand, headed by Dr. Matthew Goddard.

"This product represents an option for winemakers to naturally increase the microbial diversity of ferments in a reliable and consistent way. Along with the specific attributes, this strain of Pichia kluyveri brings to the wine an increase in flavor and aroma complexity as well as adding body. We have been working closely with Ch. Hansen to understand and harness the biodiversity of natural microbes associated with wines in New Zealand and develop novel, natural ferment tools that increase wine complexity and appeal,” Dr. Goddard comments.

Viniflora® FrootZen™ is based on a yeast strain found naturally in grape juice but never commercially used in enology until now. It is a direct inoculation product (no rehydration) containing 20 years of know-how developed within Chr. Hansen.

“The use of this strain helps to bring out the flavor precursors contained in grape juice more efficiently when associated with traditional yeast available on the market today, which boosts tropical fruit notes; it also increases the mouth-feel of the final wine and delivers long lasting fruit flavors which increases the wine’s complexity in a very sustainable way,” explains Hentie Swiegers, Head of Ch. Hansen’s Wine Innovation Department. For more information, visit: http://www.chr-hansen.com/.
WHO READS THE JOURNAL?
The American Wine Society Journal reaches a targeted market of sophisticated and knowledgeable wine consumers. Of the members, 98% drink wine every week, 60% buy at least ten cases of wine yearly, and 35% make wine. 60% of Wine Journal readers travel to wine regions at least once per year.

AD RESERVATION AND REMITTANCE
American Wine Society
Art: John Hames
PO Box 279 | Englewood, OH 45322
888-AWS-9070 | (fax) 937.529.7888
eexecutivedirector@americanwinesociety.org

AD SUBMISSION/TECHNICAL QUESTIONS
Porter Design, Inc.
Art: Steve Porter
1340 Chandler Road
Lawrenceville, GA 30045
404.925.2677
aws@porterdesign.com

The American Wine Society Journal is the official journal of the American Wine Society, a non-profit educational organization dedicated to the education of its members and the general public on all aspects of wine. The American Wine Society Journal is a semi-annual publication and is mailed to all whose membership is paid in full.
Book Your Room Now For The 2011 AWS National Conference

Radisson Hotel Rochester Riverside in Rochester, NY

November 10 – 12, 2011

$129.00 (plus taxes) – Standard Double Queen or King
$139.00 (plus taxes) – Club Level Double Queen or King

• All guest rooms include complimentary high-speed wireless internet
• All overnight guests receive complimentary parking in the attached parking garage
• Complimentary hotel shuttle pick-up and drop-off at Rochester Airport

Call 1-800-333-3333 and ask for reservations at the Radisson Hotel Rochester Riverside in Rochester, NY under the American Wine Society room block.

or...

Call hotel direct at 585-546-6400 and ask for reservations, and the American Wine Society room block.

First night deposit is required and is non-refundable Conference rate is available starting November 1, 2011 through November 16, 2011