



Because of the threat of the corona virus, and our concern for the safety of our attendees, speakers and vendors the conference is now **CANCELLED**

Dear Attendee

We are glad to present the 37th annual ***Pittsburgh Wine Experience*** on Sunday, March 29th, 2020. As it was last year, it will be held at the Comfort Inn located in the RIDC Park, 180 Gamma Drive, Pittsburgh, PA 15238, from 10am to 5:00pm.

Our event offers more than just a tasting, but rather an education and appreciation of the love and effort it has taken to create this beverage. It also gives the attendees a chance to meet fellow wine appreciators and winemakers. The goal of the American Wine Society is to educate the public in the appreciation of wine through presentations on different varietals, processes, foods and cultures related to wine.

Additionally, we would like you to stay and participate in our walk-around *Showcase of Wines*, where we have commercial wineries providing a tasting of their many wines.

A new feature this year for home winemakers is a chance to have a bottle of their wine to be judged in a private 10-minute session. This will provide an evaluation, as well as, recommendations to improve that wine and your winemaking skills.

We are looking forward to seeing you in March.

Richard Ryba
Chairman, Pittsburgh Wine Experience
724-472-7784

www.pghwinexp.org

pghwinexp@nb.net



CONFERENCE and WINE REGISTRATION

Mail in reservation forms must be postmarked by March 23, 2020 . No refunds after March 20, 2020.

Seminars will be filled on a first-come-first-served basis by 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 st choice	2 nd choice	3 rd choice
11:30am-12:30pm	1 st choice	2 nd choice	3 rd choice
1:30-2:30pm	1 st choice	2 nd choice	3 rd choice
3:00-4:00pm	1 st choice	2 nd choice	3 rd choice
10-minute wine judging session sometime during the conference	Circle one YES / NO	NOTE: If selected for this judging, you will be notified via email	

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

PART 4. Payment Competition payment must be included on this conference registration-

- Conference Seminars fee \$65 per person (\$70 if postmarked after 3/23/20)..... \$ _____

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

TOTAL DUE: (Do Not send cash or Money Orders) \$ _____

Check is payable to: **AWS, Pgh. Wine Experience**

Mail to: Pittsburgh Wine Experience, c/o R.Ryba, 2777 Leechburg Rd., Lower Burrell, PA 15068

FOR CONFERENCE USE ONLY:	Date received or postmarked _____	Check# _____
Sessions assigned: 10:00 _____ 11:30 _____ 1:30 _____ 3:00 _____	Bottles entered _____	Pvt? _____

2020 CONFERENCE SEMINAR SCHEDULE

SPECIAL Private Wine Evaluation for Home Winemakers

Winemaking

All day event.
10 min intervals
per person
as scheduled

Tom and Jan Cobett, AWS Wine Educators and Winemakers, AWS national officers and Kevin Ostrowski AWS Wine Judge, Wine Evaluator, Winemaker

Many times, home winemakers wonder how they can improve their wines and raise their medal award to the next level. This special session is for those who want to meet directly with a wine judge and get feedback to help improve the wine. It will be limited to only 24 home winemakers. Slots will be filled in the order registrations were received, up to 24. ONLY ONE BOTTLE will be evaluated. In these 10-minute sessions, held throughout the day, a medal can be awarded and adjustments that can be done before, during and after fermentation will be offered to move your wine to the next level up. Cost for this session is \$10 above your regular wine registration fee. Due to the limitation of participation, you need to indicate your interest on the registration form.

YOUR PAYMENT IS NOT NEEDED UNTIL YOU HAVE BEEN CONFIRMED BY EMAIL AS A PARTICIPANT
Entrant's time slot for their Evaluation will be provided upon arrival at the conference.

10:00-
11:00am

A. Incognito Grapes Unmasked!:

Tasting/Educational

Ryta Mirisciotti, Owner of NG Wine Services & Importing, Join us for a "Grape Masquerade Ball" where we unmask the grapes behind the wines that make the "A-List" at many events! (You may know them by their 'incognito names' only.) We will taste four wines made from such grapes, explore their history and take a look at why some of them are taking off their masks to offer wine lovers more options to enjoy them!

B. Challenges and Pitfalls of Measuring Acid, pH and Brix

Winemaking

Terry Germanoski, Ed Nowacki and Chris Bortnik Award winning winemakers, chemists. Learn more about the science of using wine readings of acid, pH and brix to chemically adjust your wine juice and must.

C. Making Unique Wines (Thinking Outside of the Box..wine)

Tasting/Educational

Bill Gourdie, Owner, Winemaker, Bushy Run Winery. and has been making wine for 10 years including six years commercially selling his wines. Bill has completed classes on Enology at Harrisburg Community College and Penn State University. Bill and his wife are creating great wines... but for a purpose. Moving from either wine kits or juice buckets, this presentation will focus on making wines from other sources. The topic will focus on making different wines from blending and from sources other than grapes.

11:30am -
12:30pm

D. Georgian wines

Tasting /Educational

Tom and Kate Owens, members of the AWS Detroit chapter and of the International Tasters Guild for more than 20 years.

This is where it all started for winemaking. Not the state of Georgia, but Georgia the country in eastern Europe. Learn about the culture, the grapes and the wines of this area documented to have the earliest evidence of winemaking in the world!

E. Say Cheese!

Tasting/Educational

Adam Ehrlichman, Head Cheese Monger, Pennsylvania Macaroni Company.

What is more basic than cheese with wine... but which cheese, with which wine?

Join Adam as he talks about cheeses selected from Pennsylvania Macaroni and pairs them with some wines.

F. Enhancing Wine Aromas.

Winemaking

Jeff Murphy, Winemaker, Johnson Estate Winery, Westfield, New York.

Aromas are important to the taste of wine. Come learn some novel ways to increase the aromatic potential of your wines.

12:30 to 1:30pm

LUNCH BREAK

1:30- 2:30pm

G. Tempranillo: There is a Lot to Know About It.

Tasting/Educational

Steve Addleman, Owner, winemaker, Glades Pike Winery

Learn about the grape that is the 4th most planted grape in the world. Also learn how to make a wide array of wines with it. Tasting and comparing different styles will be included.

If you have never heard of, or drunk this wine, or if you have and would like to see how a local winery has put out a version that challenges imported brands, then this is for you.

H. Taste Your Way to Better Winemaking

Winemaking

Mark Rozum, Owner, Black Dog Winery Company. And Nicole Flory, Assistant General Manager

The taste of a wine is subjective, and it is also an indication as to the process taken to create it. Nicole Flory is SET 3 Certified. He is using her tasting skills to provide clues as to how his wines have developed. Mark can then use what she tasted to improve his winemaking processes. Learn how your own tasting skills can provide ways that you can use to improve your own wine processes.

I. All You Need to Know and Taste About Ciders.

Tasting/Educational.

Bill Larkin, Arsenal Cider House.

Ever tried ciders? It's not what you think of, if you think of a Thanksgiving drink. Join Bill Larkin as he opens the world of ciders to your palate.

3:00 -4:00 pm

J. South African Wines

Tasting Educational.

Adam Knoerzer founder of Burghundy LLC, a Pittsburgh based wine education and consulting business. He was crowned the United States winner in the international Wines of South Africa Sommelier Cup 2019, and he is also a Certified Sommelier and WSET Diploma Candidate.

Join wine educator Adam Knoerzer for an informative session on the wines of South Africa, a country producing some of the most exciting and best-value wines on the planet right now. Learn about the fascinating history of this region as you taste high-quality examples that showcase the contemporary wine scene..

K. Wines of Argentina

Tasting/Educational

Luis Rios, Sommelier, for Refucillo Winery, Casa de Uco Vineyards & Wine Resort in the Uco Valley, of Mendoza, Argentina

Argentina has some of the best wines in the world. If you have never tried any, then this is for you.

If you have tried them, then this is for you too! Luis Rios the sommelier for Refucillo will explore and explain the grapes, the wine and the culture of the Medoza region of Argentina.

L. Winemaker's Round Table

Winemaking

Ron Casertano and attending commercial winemakers.

Join with Ron and the other commercial winemakers for an open forum for amateur winemakers to listen to discussions on winemaking and to participate with questions of the panel members.

4:15 – 5:30pm

SHOWCASE OF WINES: Sample wines from commercial wineries and distributors

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 **Monday, March 23, 2020**.
2. Only one (1) bottle per entry is required. **Entry fee is \$15** for each wine entered. Payable to AWS and included with your entry form. You may enter as many wines as you wish.
3. **SPECIAL Private Wine Judging:** Mark on your registration form if you wish to have **one** bottle of your wine judged in person. It will be evaluated for a medal and given any advice as to ways to improve it to the next level. This judging is limited to the first 24 persons to sign up for it. You are not guaranteed a spot just by signing up. The conference committee will determine those who will participate by the earliest post mark of their registration submission. The ruling of the committee is final. **The additional cost will be \$10, payable on the day of the conference.** If selected, you will be notified by email and can advise which of the wines you want to use. The 10-minute time of your session will be given to you on the day of the conference and cannot be adjusted.
4. 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.
5. Wines may be dropped off at the following locations but **no later than March 23, 2020**
-IT IS IMPORTANT TO MAKE SURE YOUR BOTTLES ARE PROPERLY LABELED BEFORE YOU DROP THEM OFF.
- ONLY DROP OFF WINE BOTTLES AT THESE LOCATIONS, NOT REGISTRATION AND CHECKS
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 21st Street
Pittsburgh, PA 15222
Phone: (412) 232-4507 (EXT. 632)
Monday-Friday 7:00 AM to 3:00 PM
Saturday 7:00AM to 11:00AM

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. Again, remember: 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 23, 2020.

- 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 at 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 _____