



AMERICAN WINE SOCIETY

—a non-profit corporation

Carroll County Chapter

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November 28, 2006—

Michael Bareford gave a most informative presentation. I even took notes, although I never got around to really scoring the wines. They were all good. There's nothing quite like Amarone (means "big bitter" in Italian) although with age, they can pick up some port-like qualities. They come from Valpolicella, in the province of Verona, which is a wet region, so harvests often go into November. Amarone is made primarily from Corvina Veronese, Rondinella and Molinara (in that order)—and sometimes some Sangiovese (hey! one I recognize!). After harvest, the grapes are dried 3-4 months, losing 33-40% of their weight, and then are gently pressed before undergoing extended fermentation. The final result is a complex, velvety, rich-but-not-heavy wine unlike any other that can easily lay down 10-15 years—some, 30-70 years.—*John L.*

The next wine tasting will be at the home of Carmen and Richard Blossveren on Sunday, December 10th at 2:00 pm. John Landon will host our annual Bubbly Bash. Expect the cost to be \$25. Please call the Blossverens by December 6th if you would like to attend. Nicer attire is the norm! Please, don't forget to bring something for the table.

Membership Matters—The end of the year approaches and that leads to thoughts of renewing memberships(!?). Do *not* let your membership (due January 1) in CCAWS lapse because you forgot to renew your membership in the

Amarone			
Order	Wine	Votes	Prices
W	Zenato Ripassa 2003		\$25
1	Santi Amarone 2002 (donated by Mary & Mike)	2	priceless
2	Masi Costasera Classico 2003 (donated by Mary & Mike)	2	priceless
3	Allegrini Amarone Classico 2001	5	75
4	Zenato Amarone Classico 2001	10	60
5	Bertani Amarone Classico 1998	6	90



Passing on—We extend our condolences to Niki Nicholson on the loss of her sister and to Bill and Dick Eisberg on the loss of their mother. Our thoughts are with each of you and yours.

Date	House	Wine Host	Topic
1/21/07	Brown	Rachele	Regions You Won't Believe
2/18/07	???	Eisberg	???
3/18/07	Johnston	Johnston	???
4/15/07	Brown	Wilson/Brown	???
5/20/07	Barbour	Slick	???
6/17/07	Pardoe	???	???
7/15/07	Grillon	All	Picnic
8/19/07	Evans	Wilson	But Can They Make Wine?
9/9/07	Barbour	Stewart	Maryland Reds
9/?/07	Maryland Wine Festival at the Farm Museum		
10/21/07	Miller	Parker	???
11/18/07	Evans	Eisberg	???
12/?/07	Blossveren	Landon	Champagne



American Wine Society (\$57/year—for convenient, on-line management of your membership, visit www.AmericanWineSociety.org) and this chapter (\$10/year—see John Landon, our helpful, congenial treasurer). Remember that the drop-dead date is March 2, after which your membership drops dead until resurrected with the requisite \$67. I know some of you would like to make one payment to CCAWS and have us manage your AWS membership, but that overly complicates things for us and might force us to pay our treasurer with more than just compliments and gratitude!



See you at the Blossverens'

LeRoy