



We are excited to present information for the 55th American Wine Society National Conference, to be held October 27-29, 2022.

This year, we travel to the Hyatt Regency in Bellevue, Washington.

You will enjoy 2 1/2 days of great wines, fantastic sessions, and, most importantly, the chance to renew old friendships and make new ones.

Please look over the information in this brochure, and if you have any questions, we will be pleased to answer them.





2022 American Wine Society 55th Annual Conference – Bellevue, Washington

CONFERENCE AGENDA

Wednesday, October 26th

2:00 pm – 6:00 pm Registration Desk Open – Evergreen Foyer

Thursday, October 27th

12:00 pm – 6:00 pm Registration Desk Open- Grand Ballroom Foyer
7:00 am – 5:00 pm Wine Judge Certification – Year 1*
7:00 am – 5:00 pm Wine Judge Certification – Year 2*
7:00 am – 5:00 pm Wine Judge Certification – Year 3*
8:00 am – 5:00 pm Wine Smarts Series Level 1*
8:00 am – 5:00 pm Wine Smarts Series Level 2*
9:00 am – 5:00 pm Pre-Conference Winery Tours*
8:00 am – 12:00 pm Wine & Spirit Education Trust Level 2*
1:00 pm – 5:00 pm Wine & Spirit Education Trust Level 3*
4:30 pm – 5:30 pm “First-Timers” Orientation
7:00 pm – 9:30 pm Washington AVA Themed Welcome Reception
10:00 pm – 12:00 am Hospitality Suite Open

Friday, October 28th

7:00 am – 6:00 pm Registration Desk Open (closed during meals)
7:30 am - 8:45 am Sparkling Wine Breakfast Sponsored Treveri Cellars
8:45 am – 6:00 pm Exhibits Open
8:45 am – 6:00 pm AWSEF Silent Auction Open
8:30 am – 12:00 pm Wine Judge Certification Program Exam- Year 3 and Re-certification Only*
9:00 am – 10:15 am Sessions A
11:00 am – 12:15 pm Sessions B
12:30 pm – 2:00 pm Luncheon & Business Meeting Sponsored by Browne Family Vineyards
2:15 pm – 3:30 pm Sessions C
4:15 pm – 5:30 pm Session D
5:45 pm – 6:45 pm Amateur Wine Competition Awards
7:00 pm – 9:30 pm Showcase of Wines
10:00 pm – 12:00 am Hospitality Suite Open

Saturday, October 29th

7:00 am – 4:00 pm Registration Desk Open
7:00 am – 8:45 am Chapter Chair Breakfast
7:30 am – 8:45 am Breakfast & AWSEF Annual Meeting
8:45 am – 4:00 pm Exhibits Open



2022 American Wine Society 55th Annual Conference – Bellevue, Washington

9:00 am – 10:15 am	Sessions E
11:00 am – 12:15 pm	Sessions F
12:30 pm – 2:30 pm	Awards Luncheon presented by Lodi Wines / Best in Class Wine Competition Awards
2:45 pm – 4:00 pm	Sessions G
4:30 pm – 5:30 pm	NOW, YOU BE THE JUDGE!
7:30 pm – 10:00 pm	Grand Banquet
10:00 pm – 12:00 am	Music, Dancing and Hospitality Suite Open

** Additional and separate registration applies*

Session Information

Session selection will be held Tuesday, August 16 at 9 am ET and conclude Friday, August 19 at 5 pm. After August 20th, the event will be temporarily closed.

Once re-opened, registration will remain open until the event sells out. You must already be registered for the conference to select your sessions. Selecting sessions online is simple and straightforward, and we encourage you to use this method. Submitting your session selections via phone, fax or mail incurs a \$20 per person concierge fee.

Registering Online (Recommended)

- Please go to the AWS website, americanwinesociety.org, and sign into your profile from the top of the page. We are happy to assist you with technical issues and to answer your questions. Contact meberservicemanager@americanwinesociety.org or 888-297-9070.
- Click Manage Profile at the top of the page.
- Click Event Registration under Invoicing, Payments and History.
- Click the pen/paper icon next to your name under 2022 AWS 55th National Conference.
- Select your 1st, 2nd, and 3rd choices for each session time slot.
- Check every session, meals, receptions, etc. that you wish to attend. We will not assume that a full conference registration means you want to attend all events.
- Pay any special session fees and click save.

Sessions will not be locked in at this time. After August 19, registration will be temporarily closed, so we can run a planned logic program that will give everyone a similar number of their first choices. This is only for sessions selected between August 16th and 19th.

Once the computer assigns your sessions in late August, you will receive a confirmation e-mail. If you wait to select your sessions, you will have to choose from those with available seats.

Refund Policy

- All refund requests must be submitted in writing or via email to executivedirector@americanwinesociety.org.
- Any refund issued will be via check and carry a \$20 administration fee.
- Those who cancel their registration prior to Aug. 26 will receive a full refund, minus the administration fee



2022 American Wine Society 55th Annual Conference – Bellevue, Washington

- Those who cancel their registration between Aug 26 and Sept 27 will receive a 75 percent refund.
- Those who cancel their registration between Sept 28 and October 12 will receive a 50 percent refund.
- After Oct. 13, no refunds will be made for any reason.

How to Register for Sessions

Online (preferred): See instructions under Session Selection above.

Manually: Complete the last page of this document (Please print legibly). Add a \$20 per person concierge service fee. Be sure to include your payment via check, money order or credit card. If you select any paid sessions and are assigned to any of those sessions, we will invoice you for those additional payments prior to the conference. Submit using one of the options below:

Mail: American Wine Society, 327 N Washington Ave, Suite 1010, Scranton, PA 18501 or Fax: 570.344.4825

Scan and Email: executivedirector@americanwinesociety.org, then call 888.297.9070 to make a secure credit card payment.





2022 American Wine Society 55th Annual Conference – Bellevue, Washington

A Sessions: Friday, Oct. 28: 9:00 – 10:15

A-1: Room: Evergreen E – Class Maximum 120

Title: The *Terroirs* of Charles Krug Vineyards

Presenter: Peter Mondavi Jr., Co-Proprietor, Charles Krug Winery

Abstract: The great wine estates of the wine world focus on expressing the uniqueness of their *terroir* in its purest form. In the spirit of this tradition, second-generation Peter Mondavi Sr. was a great believer in the adage that quality winemaking begins in the vineyards. Over his lifetime he assembled an enviable portfolio of estate vineyards throughout Napa Valley's most prestigious appellations, with a focus on Bordeaux varietals. Learn about the unique *terroirs* expressed by Charles Krug's small-lot, single-vineyard wines in a tasting led by third-generation co-proprietor Peter Mondavi Jr.

 @charleskrugwine




A-2: Room: Evergreen GHI – Class Maximum 100

Title: The Rocks District: Globally Distinctive Wines

Presenter: Steve Robertson, Founder, Delmas / SJR Vineyard

Abstract: Delmas / SJR Vineyard is a legacy project for the Robertson Family, born in Napa Valley 40 years ago. When Mary and Steve's daughter, Brooke, determined to make winegrowing her life's work, they searched the west coast for world-class growing conditions still in the pioneering phase as to a wine destination, where meaningful contributions could be made and global distinction/recognition realized. They knew that an estate vineyard was the first order of business. Providence arrived in the form of an alluvial fan that was in need of formal definition as an appellation. And, so began their journey to Walla Walla Valley and the spearheading of the appellation that is now known as The Rocks District!

 @delmas_sjrvineryard



A-3: Room: Evergreen F - Class Maximum 80

Title: The 75-Minute Wine Expert

Presenter: Dr. Joseph A. Fiola, Specialist in Viticulture, University of MD & Dr. Gary C. Pavlis, Agricultural Agent, Rutgers University

Abstract: This is the class everyone should take to start and better appreciate the conference! Drs. Pavlis and Fiola, long-time AWS presenters, will hone attendees' skills to objectively evaluate and appreciate wines, including discerning the levels of various wine components. You will also be a "wine judge for the day," learning how to best utilize the AWS 20 point judging scale to evaluate wines of various quality in order to calibrate everyone's tasting ability. This class is a must to truly understand and enjoy wine.

Session Fee: \$15 per attendee

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A-4: Room: Grand A - Class Maximum 90

Title: Desert Island Wines: Lee's Top Picks
Presenter: Lee Schlesinger, Vice President, Portfolio Management & Education for Winesellers Ltd.

Abstract: We hear the phrase “desert island” wines and think of iconic wines - DRC, Dom, Haut-Brion, Vega Sicilia, Sassicaia, etc. While these are no doubt rarities, would we really want to drink these wines for the rest of our time on Earth? In this seminar, we'll have some fun and dig deep into the 'wine well' and rationalize what we'd really enjoy drinking daily for perpetuity. And, we'll enjoy a 'splurge' wine or two.

  @winesellersLtd

A-5: Room: Grand B – Class Maximum 90

Title: Chocolate & Wine.....need we say more?
Presenter: Michele A. Padberg, Advanced Sommelier, Vivac Winery Co-owner, International Wine Judge, Wine Writer


Abstract: Perhaps the most famous pairing on the planet, chocolate and wine is far more than a bold Cab enjoyed with a rich truffle. Indulge in the sensual world of chocolate in all its forms and learn how to pair them. Discover delectable wines with notes of chocolate, wine made from chocolate, chocolate in wine and how to best pair an array of wines with various types of chocolate... even the elusive white chocolate.

  @winefirstsomm

A-6: Room: Grand C – Class Maximum 90

Title: The End of the “Großlage” in Germany
Presenter: Annette Schiller, Owner, ombiasy PR & Wine Tours

Abstract: Did you ever complain about the difficulty to understand the label of a bottle of German wine? Those days are finally over since, on January 27, 2021, the German parliament passed a new German wine law. The most important point of the new wine law is that a new hierarchy to determine the quality of the wine was introduced. The emphasis shifted from the sugar level of grapes at point of harvest as quality measure to the wine's geographic origin and how narrowly it is defined. This concept follows the “terroir” principle, well-known from the classification in Burgundy. We will explore the quality levels by tasting six wines moving up in the quality pyramid.

 @ombiasypr

A-7: Room: Cedar Ballroom - Class Max 100

Title: The Five Pillars of Red Mountain
Presenter: Will Hoppes, Managing Director of Fidélitas Wines

Abstract: Red Mountain is a premier wine region in southeast Washington, where world-class Cabernet Sauvignon, Syrah, Merlot and other varieties are grown and the wines exhibit intensity, power and elegance. With the first vines planted in 1975, the AVA is now home to many of the state's most celebrated vineyards. Join Will Hoppes, Managing Director of Fidélitas Wines, and learn about the history of Red Mountain AVA and its unique, world-class terroir.

  @FidelitasWines





B Sessions: Friday, Oct. 28: 11:00 – 12:15

B-1: Room: Evergreen E – Class Maximum 120

Title: Tuscany – Tuscan Superstars - a Marriage of Past and Present

Presenter: Sharron McCarthy, Wine Educator & Wine Coach

Abstract: Italy has many faces and her wines offer a unique marriage of past and present, as exemplified by the famed Castello Banfi winery and vineyard estates in Montalcino, Chianti Classico, Bolgheri, and the Maremma in Tuscany, which has long been recognized as one of the world's premier wine regions. Join us for a sprint through some of Tuscany's most enchanting vineyards and learn about grape varieties and wines born in this outstanding region. We will entice you with stories about how the grapes and zones were named, how the category of Super Tuscans was born (tasting some fascinating examples), and further titillate your taste buds with other seductive selections such as Aska from Bolgheri, Chianti Classico and Brunello di Montalcino, perhaps, not Super Tuscans, but, indeed, Tuscan Super Stars!


  @BanfiOfficial

B-2: Room: Evergreen GHI – Class Maximum 100

Title: Tablas Creek Esprit de Beaucastel/Esprit de Tablas 20th Anniversary Retrospective Tasting

Presenter: Jason Haas, Partner & General Manager, Tablas Creek Vineyard

Abstract: Twenty years ago, in the fall of 2002, Tablas Creek debuted their flagship red wine, the Esprit de Beaucastel, from the 2000 vintage. This wine celebrated the Paso Robles pioneer's connection to the founding partners' estate in Châteauneuf-du-Pape, Château de Beaucastel. In the twenty years since, this wine (rechristened Esprit de Tablas in 2011) has become an icon of the Rhone Rangers movement. In this seminar, second-generation Proprietor Jason Haas will lead attendees through a retrospective tasting of the Esprit wines, and debut the new 2020 vintage.

  @TablasCreek

B-3: Room: Evergreen F - Class Max 80

Title: Portugal's Vinho Verde – No Longer “Green” on the US Winescape

Presenter: W. Gillett Johnson, President, International Vines & Co-owner, Barker's Marque Winery

Abstract: Vinho Verde was the 2nd designated appellation in the world. The region has characteristics that combine world heritage, a lengthy history, and as of late - some of the finest winemaking in Europe. The wines are primarily white and rosé, and are well known for blends as well as individual varietals. Built in the late 15th Century, Calcada da Calcada and Calcada Wine Estates are the proud owner and caretaker of the oldest documented producing vines in the Vinho Verde region. We will showcase these white and rosé wines that boast vines that exhibit age and vibrancy. Our discussions will include soils, climate, topography, and Calcada's fabled terraced vineyards, a brief history of Vinho Verde and why Portugal would not be the same without these wines.



 @calcadawines

B-4: Room: Grand A - Class Maximum 90

Title: Walk the Line in Walla Walla

Presenter: Constance Savage, General Manager & COO, L'Ecole No. 41 Winery

Abstract: Tucked away in the furthest southeast corner of Washington State, extending into the corner of northeast Oregon, Walla Walla Valley is the region to watch. Nearing 40 years since its initiation, the AVA has become synonymous with Washington's highest quality expression. What makes the region so exceptional? Join us to taste the wines and learn about the multitude of factors that contribute to making this region worthy of its world-class status. Constance Savage DWSET, General Manager and COO of Walla Walla's L'Ecole No 41 Winery shares her insights – brimming with the enthusiasm fitting this special valley.

  @lecole41



B-5: Room: Grand B – Class Maximum 90

Title: From Ferryboats to Forests: Discover the Rare Taste of the Puget Sound AVA

Presenter: Greg Burd, Shiloh Estate Cellars & Tom Wilson, Château NoElle Vineyards & Winery

Abstract: Enjoy the delightful wines of the Puget Sound AVA while local vineyardists and winemakers discuss this cool climate region. Learn about the Pioneers of Puget Sound Winemaking, our Trail-Blazing Grape Varieties, Socially Conscious trends such as locavore, and CSA with wine share, and newly Ready-to-Launch Projects such as small batch sparkling wine, wine on tap, fruit-vinifera blends, and East+West AVA wine blends. Acquire deep respect for the “little guy” Artisanal wine producer who puts his heart and soul into every bottle.

  @shilohestatecellars @chateaunoelle

B-6: Room: Grand C – Class Maximum 90

Title: Chilean Cab Throwdown – You be the Judge!

Presenter: Julio Alonso, Director, Wines of Chile USA

Abstract: Treat yourself to a detour to Chile to explore some of the Southern Hemisphere’s (make that the world’s) finest Cabs! Julio Alonso of Wines of Chile will present six stellar Chilean Cabernet Sauvignons, three from Maipo, three from Colchagua, two different regions that each vie for the title of source of Chile’s best Cabernets. For the occasion Alonso has pulled out the stops in securing some extraordinary wines. Maipo tends to deliver red and dark fruit with polished tannins, accompanied by juicy freshness. Colchagua Cabs tilt towards dark fruit, more structured tannins, and a moderate freshness. And the winner is ... Team Maipo or Team Colchagua? You be the judge!

  @drinkchile

B-7: Room: Cedar Ballroom – Class Maximum 100

Title: Chateau Ste. Michelle’s Cold Creek Vineyard - 50 Years Producing World-Class Wine Grapes

Presenter: Katie Nelson, Vice-President of Winemaking & Joe Cotta, Vineyard Manager for Ste. Michelle Wine Estates

Abstract: 50 years ago a small winery, then known as Ste. Michelle Vintners, planted its first vineyard in a remote, dusty corner of Eastern Washington. With 500 acres, it doubled the state’s wine grape acreage at the time. Today, Cold Creek Vineyard remains one of Washington’s oldest and most acclaimed vineyards. Join Chateau Ste. Michelle’s head winemaker Katie Nelson as she leads an exploration of how this warm, sun-drenched site holds a legacy of producing multiple award-winning wines from crisp Riesling to lush Merlot to concentrated Cabernet Sauvignon. Hear from Vineyard Manager Joe Cotta how the vineyard team has adjusted varieties, maintained a balance of 50-year-old vines with newer plantings and introduced innovative techniques and sustainable practices to ensure the vineyard will continue to produce World-Class Washington wines for decades to come.

 @SteMichelle  @chateaustemichelle

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WINE



C Sessions: Friday, Oct. 28: 2:15 – 3:30

C-1: Room: Evergreen E – Class Maximum 120

Title: Obscure Varieties Hit Prime Time

Presenter: Joel Peterson, Owner / Winemaker, Once & Future Wine

Abstract: In the last half of the 1880's Northern California was exploring grape varieties that were suitable for the local climates and soil types. Nurserymen didn't always find gold, but they did find a grape-growing paradise. Most of those grapes were not found to be suitable on their own, but many ended up as supporting actors to Zinfandel, the grape that stole the show in the late 1800's. Today many of those grapes are being re-discovered. Grapes like Carignane, Valdiguié, Truseau, Petite Sirah, Cabernet Pfeffer, Alicante Bousche, Grenache, Mataro, Grand Noir, Négrette and Mondeuse are all beginning to make appearances. We will taste six of these wines made by talented winemakers and investigate their history in the Old World and New.

C-2: Room: Evergreen GHI – Class Maximum 100

Title: Burgundy: Where this Fabled Region is Headed

Presenter: Josh Orr, MS, Regional Sales Manager CA, NV, HI for Broadbent Selections

Abstract: With the recent string of short and hot vintages in Burgundy, along with increased demand on a global scale, this fabled region is really becoming the wine world's Holy Grail. Unfortunately, it is more so due to the rarity of the wines as well as escalation in prices. This seminar will take a look at the current trends going on in Burgundy; as well as regions within the greater Burgundy to look for more opportunities to drink good wine on a regular basis. Join Josh and taste some Burgundies while hoping to bring Burgundy back into our lives with a little more regularity. Who wouldn't want that?

 @BroadbentWines

 @broadbentselections

C-3: Room: Evergreen F - Class Max 80

Title: Van Duzer Corridor AVA – Banfi's Newest Frontier

Presenter: Dino Altomare, Director of Education, Banfi Vintners


Abstract: The Willamette Valley has quickly become known for producing some of the most highly regarded Pinot Noir and Pinot Gris in the world, and as winemakers continue to elevate the quality of wines from this region, the focus on terroir has been taken to new heights. This session will explore the Van Duzer Corridor AVA, one of the more recently recognized AVA's nestled within the Willamette Valley, through the lens of the Rainstorm Winery. Planted in 1992, the Rainstorm Estate Vineyard and Winery are located in the heart of this breezy valley and represent the Mariani family's commitment to Pinot Noir and Pinot Gris with a sense of place, purity, and focus. As such, they were one of the driving forces behind this AVA's recognition, and have been champions of this unique area ever since.

C-4: Room: Grand A - Class Maximum 90

Title: New World Wine versus Old World Wine

Presenter: Lee Schlesinger, Vice President, Portfolio Management & Education, Winesellers Ltd.

Abstract: We hear the terms 'old world' and 'new world' when speaking about wine. While the origins of the terms are based on geographical location - Europe vs. the rest of the world - we use them to explain wine styles. In this seminar, we'll taste a variety of wines that exemplify the terms. We'll also taste wines that 'break the mold' as winemakers push the limits of terroir and rethink traditional wine-making choices.

  @winesellersLtd

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C-5: Room: Grand B – Class Maximum 90

Title: There is No Such Thing as “Australian” Shiraz

Presenter: Mark Davidson, Head of Education, Americas, Wine Australia

Abstract: The term Australian Shiraz has been used for decades and has provided a level of comfort in describing a globally recognized wine style. Shiraz is grown in all 65 of Australia’s wine regions which collectively encompass a vast array of geography, topography, climates & soils. Given this reality how can we possibly presume that they all taste the same? They don’t. Wine Australia’s Head of Education, Mark Davidson, will challenge the term Australian Shiraz and demonstrate that it is in fact an outdated narrative for this country’s heritage variety.

🐦 @vintageMD @wine_australivin

📷 @vintagemarkdavo @wineaustralia

C-6: Room: Grand C – Class Maximum 90

Title: Discovering Wines from the South of France

Presenter: Robert Cavanaugh, CEO, Adventure Wine

Abstract: From the Pyrénées Mountains to the rolling blue Mediterranean Sea, the winding Rhône River and chalky plateaus, the scenic beauty of Southern France is home to the largest wine-producing area in the world, with offerings as diverse as their renowned landscapes. Join us as award-winning wine educator Robert Cavanaugh takes us on a journey throughout this incredible region. We begin with Blanquette de Limoux, the sparkling wine from Benedictine monks of the Abbey Saint Hilaire around the year 1531, generations before the first corks popped in the more northerly Champagne region. A range of styles such as crisp, aromatic whites, fruit-bursting rosés and rich, bold reds will follow, just waiting to be discovered.

C-7: Room: Cedar Ballroom – Class Maximum 100

Title: The Pride of Piedmont: Nebbiolo, Barbera and Dolcetto

Presenter: Deborah Parker Wong, Global Wine Editor, The Tasting Panel & The SOMM Journal

Abstract: Three Piedmontesi varieties take center stage in a dramatic selection of wines presented by Deborah Parker Wong. Nebbiolo’s reputation for impressive Barolo precedes it but there’s a wider range of style including sparkling on offer. Barbera, the most planted red grape in the region, produces some of Italy’s juiciest, cuisine-friendly wines while approachable, early drinking Dolcetto has had several banner vintages that showcase its charm.

🐦 @parkerwong 📷 @deborahparkerwong





D Sessions: Friday, Oct. 28: 4:15 – 5:30

D-1: Room: Evergreen E – Class Maximum 120

Title: The Wine Simply Tastes Better

Presenter: Jim Bernau, Founder, Willamette Valley Vineyards

Abstract: Willamette Valley Vineyards Founder Jim Bernau believes wine simply tastes better when made with consideration for the environment, employees and community. Join Jim and hear about state-of-the-art sustainability initiatives he is leading in Oregon, including how UV-C light is capable of eliminating the need for fungicide use in vineyards. Jim will share his latest environmentally-friendly wine releases so you can taste for yourself and see if the wines simply taste better.

 @WillametteVV

 @willamettevalleyvineyards

D-2: Room: Evergreen GHI – Class Maximum 100

Title: The Wine of the Future

Presenter: Paul Wagner, Founder, Balzac Communications & Marketing

Abstract: There are few industries that revere the past the way we do in wine. But what could the future hold? In this session, Paul Wagner will explore some of the new developments in wine, and lead us on a tasting that just might challenge your preconceived notions about what wine is, how it should be made, and how it tastes. Be prepared to boldly go where wine has rarely gone before.

D-3: Room: Evergreen F - Class Maximum 80

Title: History and Taste of Pacific Rim Cuisine / Farm To Table with The Champagne's of Laurent - Perrier

Presenter: Tony Lawrence, Owner- A Winechef for You, LLC & Erin Riccolo-Western Regional Mgr, Laurent-Perrier

Abstract: Join Tony and Erin on this beautiful experience of wine & food pairing of the Pacific Asian-Rim meets Northwest Farm to Table cuisine and how terroir of Champagne synergistic match perfect! Priceless and magic!

Session Fee: \$35

D-4: Room: Grand A - Class Maximum 90

Title: Armagnac vs. Cognac: History, Production, and Aging

Presenter: Christine and Daniel Cooney, Owners of Heavenly Spirits

Abstract: In this head-to-head match-up, we'll explore the unique differences between the David and the Goliath of French brandies as we look deeper into the history and the production methods of these iconic wine-based spirits. Christine, who was born in Cognac will share personal stories about these 8 products and 8 producers while Daniel takes us through a PowerPoint tour of these regions. In the end, participants will judge for themselves which quality and style they most enjoy.

 @heavenlyspirits

D-5: Room: Grand B – Class Maximum 90

Title: Hybrids from the Heartland: Discover Missouri's Diverse Wine Portfolio

Presenters: Whitney Ryan, Enology Extension Associate, Grape & Wine Institute at the University of Missouri and Shannon Yokley, Missouri Wine and Grape Board

Abstract: Wine in the Ozarks? Some said it couldn't be done, but we keep proving them wrong. Missouri has a long history of tenacious wine producers that have overcome enormous challenges throughout history. Making wine in a continental climate from hybrid grapes is not a task for the weak hearted. In the Show Me State, we do not just claim to make great wines, we have the international awards to show for it. The industry continues to lead the way in innovative winemaking and grape growing techniques. Join me for a discussion on the enological challenges and solutions being implemented in Missouri wineries. Taste the beauty of Missouri's diverse portfolio of wine styles and varietals.

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D-6: Room: Grand C – Class Maximum 90

Title: So You Think You Know Marlborough Sauvignon Blanc?

Presenter: W. Gillette Johnson, President, International Vines & Co-Owner, Barker's Marque Winery

Abstract: In the future, will Marlborough SB's be perceived as mass-produced singular taste profile wines that will burn out the consumer, or will there be an effort to make wines of distinction, quality and intrigue? Both are true, but do the consumers know? The owners started Barker's Marque Wines with a goal of producing wines that were unique and vineyard focused. They have one contiguous vineyard where, by following the soil lines and identifying the unique sub-terroir of Marlborough, they are able to produce 4 different styles of Sauvignon Blanc that have different profiles and distinctions, not only from the mass-produced wines, but from one another. Come and explore the explored.




D-7: Room: Cedar Ballroom – Class Maximum 100

Title: SAVE THE OLD – Lodi's Historic Old Vine Vineyards

Presenter: Stuart Spencer, Executive Director, Lodi Winegrape Commission

Abstract: Nowhere else in California do you find as much old, own-rooted, head-trained vines as you do in Lodi. These vineyards have a story, a family history, and a distinctiveness that sets them apart. They are a living history of the region dating back to the 1800's, and telling a story of Lodi, farming, and winemaking. Do old vines make better wines? In this session we will explore the bounty and quality of Lodi's old vine vineyards and look at that history and how these beautiful old vines are now emerging as some of the finest wines produced. In this session you will taste and discuss Zinfandel, Carignane, and Cinsault from century-old vineyards.

 @LodiGrower

 @LodiWine





E Sessions: Saturday, Oct. 29: 9:00 – 10:15

E-1: Room: Evergreen E – Class Maximum 120

Title: A Discovery of Languedoc’s Grands Crus
Presenter: Jean-Claude Mas, founder and owner of Domaines Paul Mas, & Pamela Wittmann, Millissime PR & Marketing Services

Abstract: Discover the wines of highly successful Jean-Claude Mas who founded Domaines Paul Mas 20 years ago, on the heels of his father and grandfather who owned vineyards near Montpellier. Since then, he’s built a business from a few hectares of vines that has become a showcase for the renewed reputation of his beloved region. Today he is the owner and manager of 15 estates, where he instills a subtle blend of tradition and new world attitude. We will taste through 4 of his most iconic sun-drenched red wines, as well as a white and sparkling wine from the oldest bubbly producing region of Limoux. Be ready to revise everything you thought you knew about the Languedoc and Roussillon!

@paul_mas PaulMasWines

E-2: Room: Evergreen GHI – Class Maximum 100

Title: An Exploration of the Terroir of the Pacific Northwest
Presenter: Todd Alexander, Winemaker

Abstract: Todd Alexander makes wines from Oregon and Washington grapes for about five different brands and is one of very few Washington winemakers to receive multiple 100-point scores on his wines. Join Todd and explore his winemaking style as he presents wines from various AVAs and vineyards, telling the story of each one’s individual terroir.

@MeTodd

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E-3: Room: Evergreen F - Class Maximum 80

Title: Changes and Challenges Shaping the Future of Washington Wines
Presenter: Moderator: Regina Daigneault, DWSET, FWS, Founder of Reggiewine

Panelists:

Dr. Thomas Henick-Kling, Washington State University, Director of Viticulture & Enology

Steve Warner, Washington State Wine Commission

Lacey Lybeck, Vineyard Manager, Sagemoor Vineyards

Linn Scott, Winemaker, Sparkman Cellars

Abstract: Venture past the usual (grape) suspects, into the “new” State of Washington, where diversity and adaptation thrive in a community dedicated to solidifying a dynamic new identity. Join our special guest panel as they guide you through this valley carved by the forces of nature. Discover the passionate new direction of viticulture and winemaking while tasting through the Washington wines of tomorrow. This is a continuing education session for WJCP graduates and current students but is open to all attendees.

E-4: Room: Grand A - Class Maximum 90

Title: This Wine’s Bouquet is a Bouquet
Presenter: Michele A. Padberg, Advanced Sommelier, Vivac Winery Co-owner, International Wine Judge & Wine Writer

Abstract: Florals are a major component of the wine wheel and are expressed by some of your favorite varietals. But did you know that the ancient Greeks were making wine WITH flowers? Explore the amazing world of flower wines, wines with flowers, and wines that smell like flowers! From Gewürztraminer to Malbec, Riesling to Zinfandel to a wine actually made from roses, this class will teach you to identify florals in wines and wow you with unexpected, exotic new tasting experiences.

@winefirstsomm

E-5: Room: Grand B – Class Maximum 90

Title: East Coast – West Coast Riesling Challenge
Presenter: Bob Madill, Wine Director, Kindred Fare Restaurant

Abstract: Finger Lakes, NY Riesling meets Columbia Valley, WA Riesling. Join Bob Madill for an exciting taste challenge as we explore these two regions recognized for their Riesling personalities. FLX, a small region of 130+ win growers and ~ 1000 acres of Riesling producing some 60,000 cases. Columbia Valley, a Riesling production powerhouse of 5,600 acres producing almost 1.5 million cases. We'll taste, compare, and discuss benchmark styles.

E-6: Room: Grand C – Class Maximum 90

Title: New York Wines: Looking Beyond Riesling
Presenter: Deborah Parker Wong, Global Wine Editor, The Tasting Panel & The SOMM Journal

Abstract: From the maritime air of Long Island to the rich soils of the Finger Lakes and beyond, New York State is one of the most geographically diverse winemaking areas in the USA. In fact, it is home to 11 AVAs and 350,000+ acres of vineyards. While Riesling may be the best-known wine grape grown here, there are actually over 40 different varieties cultivated across the state—including both native North American and European species, as well as French-American hybrids. Cabernet Franc, Marquette, Catawba? And what about historic Saperavi? Discover what New York State has to offer and taste the multitude of grapes, winemaking techniques, and resulting styles at play.

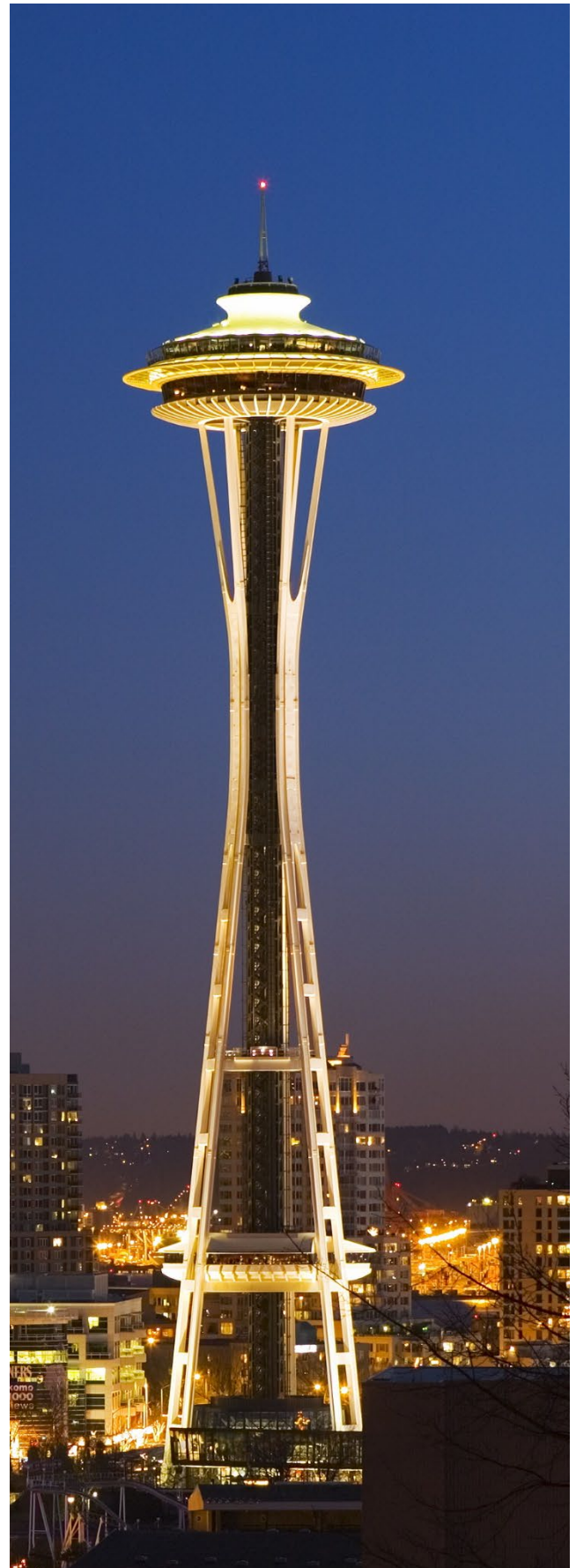
 @parkerwong  @deborahparkerwong

E-7: Room: Cedar Ballroom – Class Max 100

Title: It's Willamette Dammit - The Dirt on Oregon Wine
Presenter: Jim Bernau, Founder, Willamette Valley Vineyards

Abstract: Jim Bernau speaks passionately, especially when it comes to talking about the soil of Oregon and why the land produces such outstanding Pinot Noirs. Join Jim as he leads you on an exploration of Willamette Valley AVA's through a tasting of his single-vineyard-designate Pinot Noirs, while you develop a palate for the contribution of the Terroir of Oregon.

 @WillametteVV
 @willamettevalleyvineyards





F Sessions: Saturday, Oct. 29: 11:00 – 12:15

F-1: Room: Evergreen E – Class Maximum 120

Title: Zinfandel Trails

Presenter: Joel Peterson, Owner / Winemaker, Once & Future Wine

Abstract: Do you love Zinfandel? Do you love to visit wine country? Do you like road trips in your car or from your armchair? Then join me as we explore three different Zinfandel producing regions in California using the new Zinfandel Advocates and Producers website guide to visiting Zinfandel producers. We will taste 6 terroir-driven Zinfandels to help you find your flavor. We will explore the wineries that produce them, some of the hotels and restaurants in each area and the personalities behind the wines. Buenos viajes as they said in early California when many of the old Zinfandel vines were planted.

F-2: Room: Evergreen GHI – Class Maximum 100

Title: Exploring the Classifications of Médoc

Presenter: Robert Cavanaugh, CEO, Adventure Wine

Abstract: No other wine region in the world evokes the passion, mystery and prestige than Bordeaux's Left Bank area of Médoc. From affordable to collectible, Médoc offers a selection of modestly priced, highly-rated selections alongside some of the most famous wines in the world, capable of commanding stratospheric prices. Join long-time Conseil Interprofessionnel du Vin de Bordeaux educator Robert Cavanaugh as we taste through several prestigious selections and review the 3 official classification systems in Médoc: the historic Crus Artisans, the 249 châteaux of Les Crus Bourgeois du Médoc, and the world-famous Grands Cru Classés en 1855. There's something for everyone as we journey through these remarkable, esteemed and surprisingly accessible wines that have been enjoyed globally for many centuries.

F-3: Room: Evergreen F - Class Maximum 60

Title: Château Talbot Vertical Tasting

Presenter: Dr. Joseph A. Fiola, Specialist in Viticulture @ University of Maryland & Dr. Gary C. Pavlis, Agricultural Agent & Rutgers University

Abstract: This is rare opportunity you will not want to miss! Bordeaux's Saint-Julien appellation is home to Château Talbot, classified as one of ten Fourth Growths in the Official 1855 Classification. The Château was established in the 15th century and their vineyard of 250 acres is among the largest in Bordeaux. Joe and Gary were able to secure a rare vertical tasting of six vintages to share with conference attendees in this incredible session. Join them and taste the 2000, 2001, 2005, 2006, 2009 and 2010 vintages. Château Talbot with 12 to 22 years of age.....it should be glorious.

Session Fee: \$40 per attendee

F-4: Room: Grand A - Class Maximum 90

Title: How Sweet it is!

Presenter: Lorraine Hems, Wine Educator

Abstract: Apologies to Jackie Gleason (if you are old enough to know who he was), but seriously, how do we perceive sweetness in wines? "How sweet is it to me?" might be the better question. What is dry, off-dry, semi-sweet, sweet, etc.? How does our perception change with acid, pH and alcohol levels or with food? Lorraine will lead this seminar for wine lovers who enjoy fun sessions along with a little education. There will be different grapes and styles, primarily from the Finger Lakes, but also from other wine regions. "Sweet Dreams Are Made of This!"

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SPARKLING WINE HOUSE

F-5: Room: Grand B – Class Maximum 90

Title: Towards the Freedom to Make the Right Wine

Presenter: Annette Schiller, Owner, ombiasy PR & Wine Tours

Abstract: Most wine regions have strict regulations with regard to acidity levels, residual sugar, alcohol levels, and in particular, desired tasting profiles of the finished wine. The resulting certification is without doubt a very important orientation instrument for the consumer. There are more and more wine artists around the globe who have the passion to create a wine in freedom, independent of agricultural industry aids and recommendations from a laboratory. During this seminar we will taste six wines from world-famous winemakers who produce wines with an unmistakable taste showcasing the importance and possibilities of rediscovered methods for people and the environment.

 @ombiasypr



F-6: Room: Grand C – Class Maximum 90

Title: Lodi Whites: The Hidden Secret

Presenter: Stuart Spencer, Executive Director, Lodi Winegrape Commission

Abstract: Lodi has been predominately recognized as a red winegrowing region, with approximately two-thirds of the acreage dedicated to red varieties. But, the region is quickly gaining respect for its delicious white wines, which flourish in Lodi's classic Mediterranean climate. In this session we'll taste vibrant and fresh Lodi whites produced in this diverse region. From Albarino to Sauvignon Blanc, and Kerner to Garnacha Blanca, Lodi whites are turning heads and delivering delicious wines.

 @LodiGrower  @LodiWine



F-7: Room: Cedar Ballroom – Class Maximum 100

Title: Gold in the Hills

Presenter: Paul Wagner, Founder, Balzac Communications & Marketing

Abstract: California owes its fame to a flood of immigrants who inundated the state from all over the world in 1849, only a year after John Marshall discovered gold in the foothills of the Sierra Nevada along the American River. They came from Chile and Samoa, Australia and Mexico, Italy, Germany, Hungary...and even what was then called the United States--of which there were only thirty. Since then, California has bloomed into the home of Hollywood, Silicon Valley, and forty million people. But those foothills are still there, and while there are still gold mines, the real treasure is now red and white--wines that speak of the history and dreams of our founding families. Paul Wagner will tell their stories while we taste their wines.



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American Wine Society National Conference

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G Sessions: Saturday, Oct. 29: 2:45 – 4:00

G-1: Room: Evergreen E – Class Maximum 120

Title: One of the Washington Wine Industry's Most Influential Visionaries

Presenter: Gilles Nicault, Director of Winemaking, Long Shadows Vintners

Abstract: This year's AWS Award of Merit recipient, Allen Shoup, is widely recognized as one of the pioneers of the Washington wine industry. He spent 20 years building Chateau Ste. Michelle and then founded Long Shadows Vintners in 2002. Long Shadows is the continuation of Allen's ongoing ambition to bring international recognition to the Columbia Valley. His idea for Long Shadows was as simple as it was complex. Recruit seven internationally acclaimed winemakers; give each access to Washington State's best grapes; and outfit a winery to the vintners' exacting cellar specifications. The result, in effect, is seven stand-alone wineries, under one roof. Since the beginning, Long Shadows' director of winemaking & viticulture, Gilles Nicault, has brought each winemaker's vision to completion. Join Gilles to hear the full story of Allen Shoup and Long Shadows while tasting some great Long Shadows wines!

 @LongShadowsWine  Long.Shadows



G-2: Room: Evergreen GHI – Class Maximum 100

Title: Discover the Old-World Flair of Washington State

Presenter: Dino Altomare, Director of Education, Banfi Vintners

Abstract: For many, Washington State wines remain under the radar as some of the most intriguing and exciting wines that the United States has to offer. With climates and soils that offer not only a range of grape varietals, but also a range of profiles and styles, all while encouraging a sustainable philosophy, Washington State continues to show its versatility. This session will explore the diversity that Washington offers with an old-world flair, as Banfi reveals some of its hidden gems from Bordeaux-style blends to old-vine Alsatian-style Rieslings.



G-3: Room: Evergreen F - Class Maximum 80

Title: Washington Merlot: A World-Class Tasting

Presenter: Tony Lawrence, Owner, A Winechef for You, LLC

Abstract: This session is all about exploring the Pedigree of world-class Merlot's from around Washington State's Sub AVA'S: Columbia, Yakima, Horse Heaven Hills, Red Mountain and Walla Walla. Savor eight high-end and sought-after wines from wineries like Leonetti, L'Ecole No 41, Waterbrook, Ethos, Quilceda Creek, Northstar and Double Back Ranch. A tasting cheese & snack plate will accompany this tasting.

Session Fee: \$50 per attendee



G-4: Room: Grand A - Class Maximum 90

Title: The Rising Tide of French Whisky

Presenter: Christine and Daniel Cooney, Owners of Heavenly Spirits

Abstract: France, the country that consumes more whisky than any other, didn't start making their own until about thirty years ago. Join us as we explore the fascinating history of French whisky. Experience a range of expressions from three of the leading brands of the more than 100 distilleries now producing whisky in France. Blends, single malts, and a range of barrel finishes will be presented. Christine, who was born in Cognac, will share stories about these eight whiskies, while Daniel takes us through a PowerPoint tour highlighting the history, and production techniques of this rapidly expanding spirit category. Participants will have the opportunity to judge for themselves which quality and style they most enjoy.

 @heavenlyspirits




G-5: Room: Grand B – Class Maximum 90

Title: Tasmania – Australia’s Emerald Isle

Presenter: Mark Davidson, Head of Education USA, Wine Australia

Abstract: The name may roll languidly off the tongue, but a mention of Tasmania generates a sense of excitement and adventure. Rugged, remote, and breathtakingly beautiful this island state captures the imagination. The biting breezes from the Southern Ocean create pristine conditions for cool climate varieties. Wine Australia’s Mark Davidson will look at the elements that are shaping this Emerald Isle’s wine styles and showcase a captivating selection of wines that will explain why everyone wants to buy land in Tasmania.

 @vintageMD @wine_australivin

 @vintagemarkdavo @wineaustralia



G-6: Room: Grand C – Class Maximum 90

Title: South Africa’s New Age

Presenter: Josh Orr, MS, Regional Sales Manager CA, NV, HI for Broadbent Selections

Abstract: South Africa’s wine industry has emerged as one of the world’s greats in a very short period of time. Though it is still hampered by the demons of its past; the creativity, collaboration and sheer potential of terroir are being showcased more so now than ever in its wines. In this seminar we will taste and explore some of the new age producers that are turning heads in terms of great South African wines.

 @BroadbentWines  @broadbentselections



G-7: Room: Cedar Ballroom – Class Maximum 100

Title: Wines of the World’s Largest Wine School

Presenter: Paul Wagner, Founder, Balzac Communications & Marketing

Abstract: Paul Wagner has been an instructor at Napa Valley College for more than 25 years, and this session features the wines that the college produces from its estate vineyard in the Napa Valley. While the wines have regularly won scores of over 90 points from top publications, the program recently burst into prominence with a ten-million-dollar grant from the Wine Spectator to build an amazing new Wine Education Center on campus. Happily, the wines of the Napa Valley College Department of Viticulture and Enology sell for far less than that.





2022 American Wine Society 55th Annual Conference – Bellevue, Washington

Special Sessions

First-Timers Orientation – Thursday, October 27, 4:30PM – 5:30 PM

First conference? Learn more about the AWS and the conference at the First-Timers Session, which offers a game show, prizes, and a sparkling wine toast. Free to all first-time attendees.

Presidential Reception – Thursday, October 27, 6:00PM – 7:00 PM

Enjoy some of the very best of what Bordeaux has to offer at this year's Presidential Reception. Starting just prior to the Welcome Reception, this Presidential Reception will not only be hosted by the AWS President Michael Wangbickler, but he'll also be conducting the tasting. In addition to sampling some superb wines from Bordeaux, you'll enjoy some light refreshments in this VIP welcome to the conference. Also, by participating, you'll be supporting the AWS mission. All money raised during the Presidential Reception will be invested in the Cru 100 effort to develop relevant educational resources for use by AWS Chapters. *Note: Not included with registration, there is an additional fee to attend*

Amateur Wine Competition Awards – Friday, October 28, 5:45PM – 6:45 PM

All wines entered in the Amateur Competition are evaluated, blind and by consensus, by the same top-rated professional judges overseeing the Commercial Wine Competition. These judges are chosen from a broad range of industry experts and include those trained and certified by the American Wine Society, many who are current or former home wine makers. Come and celebrate the 2022 winners with us! Free to all conference attendees.

Now, You be the Judge - Saturday, October 29, 4:30PM – 5:30 PM

Learn about the process of wine judging and try some award-winning wines from AWS home winemakers in this fun exercise where you join an AWS Certified Wine Judge and taste through a flight of wines, comparing your results to the competition's actual results. Free to all conference attendees.

See You in Washington!



Session Form

Full Conference is \$530 pp. This includes Thursday: Welcome Reception; Friday: Breakfast, Lunch, Sessions, AWC Awards and Showcase; Saturday: Breakfast, Lunch, Sessions, Now, You Be The Judge and Grand Banquet. And Wine! This is the first step in the registration process, even if you are planning to register online.

Section 1: Please check all events and meals that you will be attending, even if you are a Full Registration Attendee.

Thursday, October 27th

		Attendee 1	Attendee 2
4:30 pm – 5:30 pm	First-Timers Orientation	<input type="radio"/>	<input type="radio"/>
6:00 pm – 7:00 pm	Presidential Reception	<input type="radio"/>	<input type="radio"/>
7:00 pm – 9:30 pm	WA Wines Welcome Reception	<input type="radio"/>	<input type="radio"/>

Friday, October 28

7:30 am – 8:45 am	Sparkling Wine Breakfast presented by Treveri Cellars	<input type="radio"/>	<input type="radio"/>
5:45 pm – 6: 45 pm	Amateur Wine Competition Awards	<input type="radio"/>	<input type="radio"/>
7:00 pm – 9:30 pm	Showcase of Wines	<input type="radio"/>	<input type="radio"/>

Saturday, October 29

7:00 am – 8:45 am	Chapter Chair Breakfast	<input type="radio"/>	<input type="radio"/>
4:30 pm – 5:30 pm	Now, You Be the Judge!	<input type="radio"/>	<input type="radio"/>
7:30 pm – 10:00 pm	Grand Banquet Entrée Choice	Beef <input type="radio"/> Fish <input type="radio"/> Veg <input type="radio"/>	Beef <input type="radio"/> Fish <input type="radio"/> Veg <input type="radio"/>

Section 2: Using the numbers from the Session Descriptions on pages 6-12, write in the boxes below your first, second and third choice events for that particular day and time.

Attendee 1 Name:

Session Letter	A	B	C	D	E	F	G
Day & Time	Friday 9:00 AM	Friday 11:00 AM	Friday 2:15 PM	Friday 4:15 PM	Saturday 9:00 AM	Saturday 11:00 AM	Saturday 2:45 PM
Choice #1							
Choice #2							
Choice #3							

Attendee 2 Name:

Session Letter	A	B	C	D	E	F	G
Day & Time	Friday 9:00 AM	Friday 11:00 AM	Friday 2:15 PM	Saturday 4:15 PM	Saturday 9:00 AM	Saturday 11:00 AM	Saturday 2:45 PM
Choice #1							
Choice #2							
Choice #3							

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