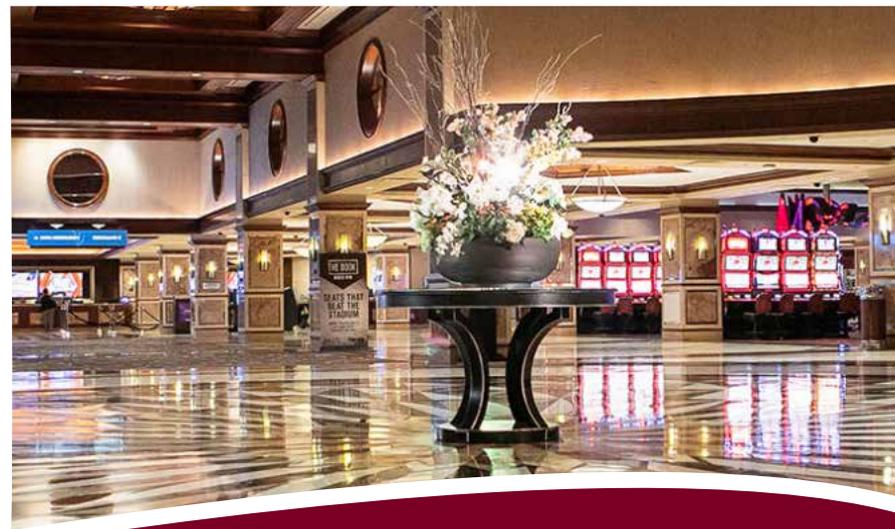


AMERICAN WINE SOCIETY  
2021 NATIONAL CONFERENCE



# CONFERENCE AGENDA



November 4-6 2021  
Harrah's Resort  
Atlantic City, New Jersey

2-3	Conference Agenda
4-5	Registration/Hotel Information
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# DEAR WINE ENTHUSIASTS,

We are excited to present information for the 54th American Wine Society National Conference, to be held November 4-6th, 2021. This year, we travel to the Harrah's Resort Atlantic City, in Atlantic City, New Jersey. You will enjoy 2 ½ 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.

## CONFERENCE AGENDA



### Wednesday, November 3

**2:00 pm – 6:00 pm** Registration Desk Open  
**9:30 am – 5:30 pm** Pre-Conference Winery Tours\*

### Thursday, November 4

**12:00 pm – 6:00 pm** Registration Desk Open  
**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** Super Tasting Series Level 1\*  
**9:30 am – 5:30 pm** Pre-Conference Winery Tours\*  
**10:00 am – 11:30 am** Wine & Spirit Education Trust Level 2 Exam  
**1:00 pm – 4:30 pm** Wine & Spirit Education Trust Level 3 Exam  
**4:30 pm – 5:30 pm** First-Timers Orientation\*  
**6:00 pm – 7:00 pm** Presidential Reception\*  
**7:00 pm – 9:30 pm** New Jersey Wine Welcome Reception  
**10:00 pm – 12:00 am** Hospitality Suite Open

\* Special Session. Additional fee may apply. See page 20 for details.

### Friday, November 5

**7:00 am – 6:00 pm** Registration Desk Open (closed during meals)  
**7:30 am – 8:45 am** Sparkling Wine Breakfast sponsored by Wines Till Sold Out  
**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 Domaine Bousquet Quality Wines  
**2:15 pm – 3:30 pm** Sessions C  
**4:15 pm – 5:30 pm** Sessions 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

### Saturday, November 6

**7:00 am – 6:00 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 – 6:00 pm** Exhibits Open  
**9:00 am – 10:15 am** Sessions E  
**11:00 am – 12:15 pm** Sessions F  
**12:30 pm – 2:00 pm** Awards Luncheon / Best in Class Wine Competition Awards sponsored by the Garden State Wine Growers Association  
**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





# SESSION INFORMATION

★★★★★



## Session Selection

Session selection will be held Tuesday, August 17 at 9am ET and conclude Friday, August 20th at 5pm. After August 20th, the event will be temporarily closed.

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.**

- Please go to the AWS website, [americanwinesociety.org](http://americanwinesociety.org).
  - **Sign in** to your profile from the top of the page.
  - 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 2021 AWS 54th National Conference.
  - Select your 1st, 2nd, and 3rd choices for each session time slot.
  - Check every session, meal reception, 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.
  - Click save

Sessions will not be locked in at this time, so there is NO RUSH to register as soon as it opens. After August 20, 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 17th and 20th.

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. Refunds requested in writing by September 1 will be made at 100% and by October 12 80%. No refunds will be made after October 12.

We are happy to assist you with technical issues and to answer your questions. Contact Katie at [memberservicemanager@americanwinesociety.org](mailto:memberservicemanager@americanwinesociety.org) or 888-297-9070.

## How to Register for Sessions

- 1. Online (preferred):**  
See instructions at left under Session Selection
- 2. Manually:**  
Complete page 15 (please print legibly). Calculate all special session fees and \$20pp concierge service fee. Be sure to include your payment via check, money order or credit card. Following the Conference, you will receive a refund for any paid sessions you selected and did not receive. **Submit using one of the options below:**

**Mail:** American Wine Society, P.O. Box 889, Scranton, PA 18501  
**Fax:** 570.344.4825  
**Scan and Email:** [executivedirector@americanwinesociety.org](mailto:executivedirector@americanwinesociety.org), then call 888.297.9070 to make a secure credit card payment.

# HOTEL INFORMATION

★★★★★



## How to get to Harrah's Resort

Only 60 miles from Philadelphia, 15 minutes from Atlantic City International Airport and just a few hours by car from New York City and Washington DC, Atlantic City is easily the most convenient event destination in the Northeast. Flight options include international airports in Atlantic City, Philadelphia, Newark and New York's JFK and LaGuardia – all just a short drive away. Atlantic City also is served by three major highways and NJ Transit Rail, which connects to Amtrak's Northeast corridor line. Attendees must book their room separately from conference registration.

Driving? On-site self-parking at Harrah's is \$8 per day. But attendees will receive a \$5 parking voucher per room.

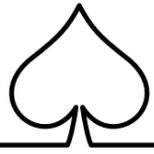
**Book Online:** <https://book.passkey.com/go/SH10AW1>

**Book by Phone:** 888-516-2215 and mention the group code: SH10AW1 and American Wine Society.

**Harrah's Atlantic City**  
 777 Harrah's Blvd., Atlantic City, New Jersey  
**phone:** (609) 441-5000



Photos courtesy of: doatlanticcity.com, visitingmedia.com, and studioalani



# CONFERENCE SESSIONS-A

# CONFERENCE SESSIONS-A

Friday, November 5

A Sessions:

9:00am -10:15am

A-1: Room: Avalon 5, 6, 7 – Class Maximum 100



**Title:** All Sorts of Sparklers: How do the Bubbles Get into That Bottle?

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

**Abstract:** The market of sparkling wine has seen the fastest-growing trend over the last decade, with world-wide consumption up 56%. It can be confusing to see all the different labels, with prices vacillating between just a few dollars per bottle to close to one hundred. There is Champagne, Cava, Crémant, Prosecco, Sekt, and recent trendy additions, such as Pet-Nat, to name just a few. But they all have one thing in common: they have significant levels of carbon dioxide in the bottle to make them fizzy. We will taste six sparkling wines from around the globe and will evaluate the difference in the various methods of how the CO2 gets into the bottle. [@ombiasypr](#)

A-4: Room: Avalon 14, 15 - Class Maximum 80



**Title:** Start Your Conference with CAVA!

**Presenter:** Deborah Parker Wong, Global Wine Editor, SOMMJournal

**Abstract:** What better way to start off the 54th AWS conference than with Cava, the traditional method sparkling wine from Spain? Born in Penedés, this forward-thinking DO has announced that its Cava de Guardia Superior production category will be 100% organic by 2025. Deborah Parker Wong will lead a captivating tasting of Cavas from the region's top producers with an emphasis on those that have embraced the challenge and are currently working to meet this goal. Deborah will acquaint you with the region, indigenous grape varieties and different styles that Cava so versatile.

[@parkerwong](#) [@deborahparkerwong](#)

A-2: Room: Avalon 8, 9, 10 – Class Maximum 100



**Title:** Lake Wobegon and Beyond

**Presenter:** Paul Wagner, Founder, Balzac Communications & Marketing

**Abstract:** The Midwest could hardly be called a "hotbed" of viticulture, but the combination of warming temperatures and a long history of innovative viticulture has allowed the region to grow grapes in a climate that would have discouraged less determined farmers. Today, wine is a booming business in the Snowy North, and Paul Wagner will tell us about both the man who pioneered cold-weather hybrids and the wines that are now getting even taciturn locals to talk about them.

[@balzacomm](#) [@balzacevents](#)

A-3: Room: Avalon 12, 13 - Class Maximum 70



**Title:** FLX Riesling - Revelation @ FLX!

**Presenter:** Bob Madill, Wine Director, Kindred Fare Restaurant

**Abstract:** Finger Lakes Riesling winegrowers are attracting kudos by the bag full. Punching above their weight or over-delivering on place, personality and value? Does the FLX have the terrish-oir (terroir-ish) chops for a glass pour as well as a spot at the top of the list? Join Bob Madill, CS & Wine Director at Kindred Fare, for a jump into the deep-end of Finger Lakes Riesling. Does the FLX provide a Riesling reference? Only the curious need attend. Taste, then you decide.

A-5: Room: Avalon 17, 18, 19 – Class Maximum 100



**Title:** The Mosel (Moselle) – A History of one of Germany's Most Famous Wine Regions

**Presenter:** Josh Orr, MS Regional Sales Manager, S. CA, NV for Broadbent Selections

**Abstract:** Along with the Rheingau and Rheinhessen, the Mosel has historically been one of the most popular German regions among American wine enthusiasts. A region that is at the tip of our tongues when we talk about terroir and Riesling. In that association we think of the off-dry Kabinetts, the wonderfully delicious and richer Spätlese, all the way up to the delicate, yet powerful and extremely age-worthy, Trockenbeerenauslese. However, the style that made the region famous in the 19th Century and early 20th Century was different; it was a dry and lighter style than the Rheingau and Rheinhessen at the time. We will look at this region, its history, and its wines, and the never-ending enjoyment to be found in the Mosel.

[@broadbentselections](#) [@BroadbentWines](#)



Don't forget to use the conference hashtag #aws54 and tag us in your photos @americanwinesociety

Friday, November 5

A Sessions:

9:00am -10:15am

A-6: Room: Avalon 20, 21, 22 – Class Maximum 100



**Title:** Forgotten Chilean Grape Fights Back – Discover País!

**Presenter:** Julio Alonso, Director, Wines of Chile USA

**Abstract:** Old vines (really old!), bush vines, dry-farmed, low-intervention – and pipeño, anyone? Let's talk about País! Traditionally regarded as Chile's "workhorse" grape, consigned to production of jug wines and Pisco, País is now riding the wave of newfound celebrity, thanks to progressive Chilean winemakers, plus growing interest from geeky, adventurous U.S. somms. Join us for an in-depth look at this fascinating grape variety in the form of six different País wines presented by Julio Alonso of Wines of Chile. Alonso will take us through País' colorful history of epic ups and downs, from its introduction to Chile by swashbuckling 16th-century Spanish conquistadors, to its 21st-century rediscovery by a new generation of talented, enterprising, and passionate Chilean winemakers.

[@winesofchile](#) [@WinesofChile](#)

[@DrinkChile](#) [@DrinkChile](#)

A-7: Room: Avalon 23, 24 – Class Maximum 80



**Title:** Uncorking Rías Baixas

**Presenter:** Rick Fisher, Spanish Programs Director, Wine Scholar Guild Robert Cavanaugh, CEO, Adventure Wine

**Abstract:** The Galicia region of northwestern Spain is home to incredible Atlantic Ocean landscapes, various coastal inlets and the young DO of Rías Baixas. Albariño is the favored grape here, producing an array of fresh, wildly enjoyable wines with a distinctive crispness that echoes the ocean influence and foggy coastline. Join Rick and Robert as they lead an enjoyable tasting of these floral, highly aromatic wines that showcase an effervescence closely associated with the region. We'll explore the five different subzones of this coastal area, from the cool, damp Val do Salnés in the north to the terraced hillsides of O Rosal in the south along the Miño River. It'll be a tasting tour to remember as we discover the subtleties of these delicious Spanish wines.

## DID YOU KNOW?

Construction on Atlantic City's world-famous Boardwalk began in 1870, and from then on it has become an America icon. Stroll along the Boardwalk and enjoy ocean views on one side and shopping on the other, ranging from high-end retail to saltwater taffy shops.



Photos courtesy of doatlanticcity.com. Photo by John Maslowski



# CONFERENCE SESSIONS-B

Friday, November 5

B Sessions:

11:00am -12:15pm

**B-1: Room: Avalon 5, 6, 7 – Class Maximum 100**

**Title:** Carpineto, A Tuscan Dream

**Presenter:** Shawn Dore, Carpenito US Brand Ambassador

**Abstract:** Giancarlo Sacchet and Antonio Mario Zaccheo founded Carpineto in 1967 when they acquired a small Chianti Classico vineyard. Their dream was to produce world-class wines in Tuscany. In 1994, at the IWSC (International Wine & Spirit Competition) in London, Giancarlo Sacchet became the first Italian to ever win Best Winemaker of the World. Carpineto now sustainably farms 500 hectares of land, spread amongst five carbon-neutral estates in the regions of Chianti Classico, Alto Valdarno, Vino Nobile di Montepulciano, Brunello di Montalcino and Maremma. What was their founder’s vision continues as they produce world-class wines in Tuscany. Join Shawn Dore, Carpineto US Brand Ambassador, to taste their Tuscan terroir and walk their vineyards.

**B-4: Room: Avalon 14, 15 - Class Maximum 80**



**Title:** The Other Walla Walla – in Oregon!

**Presenter:** Christine Clair, Winery Director, Willamette Valley Vineyards

**Abstract:** Did you know some of the great Walla Walla wines are grown in Oregon? Taste these extraordinary, warm-climate varieties and learn about the high-elevation Cabernet Sauvignons and ancient riverbed Syrahs grown in The Rocks District of Milton-Freewater, called “the most distinctive terroir in America” by Harvey Steiman of the Wine Spectator. Winery Director Christine Clair’s visual presentation will prepare AWS members well for a visit there.

@willamettevalleyvineyards @WilliametteVV

**B-2: Room: Avalon 8, 9, 10 – Class Maximum 100**



**Title:** Bordeaux: A Journey Through the Right Bank

**Presenter:** Kevin Zraly, Wine Writer and Educator, & Robin Kelley O’Connor, International Bordeaux Wine Educator

**Abstract:** Kevin and Robin will present a panorama of the Bordeaux region, with an in-depth look at the Bordeaux’s different families of appellations and classifications. This degustation will include a superb white wine from Entre-Deux-Mers followed by a tasting of the excellent red wines from Bordeaux’s ‘Right Bank,’ with an in-depth look at the Saint-Emilion – Pomerol – Fronsac family of AOCs and an additional survey of the hillside vineyards of the Union des Côtes de Bordeaux.

**B-5: Room: Avalon 17, 18, 19 – Class Maximum 100**



**Title:** Exciting Wine Discoveries from 2019

**Presenter:** Stephen Reustle, Owner/Winemaker, Reustle-Prayer Rock Vineyards

**Abstract:** Spend a session with Stephen M. Reustle, Owner/Winemaker of Reustle-Prayer Rock Vineyards. Mr. Reustle will examine and explain how climate influences wine from vintage to vintage. Participants will blind taste through a series of three grape varieties... Pinot Noir, Syrah, and Tempranillo. Each varietal tasting will compare and contrast a cooler vintage with a warmer vintage. Participants will learn how to identify differences between cool and warm vintages and determine their preference. Stephen will explain heat accumulation units, how they are used in planting, and how they affect wine. He will also discuss how yearly climate changes influence the winemaker’s decision-making process in both the vineyard and the winery.

@ReustleVineyard



Looking for activities to do before and after the conference? Check out the Absecon Lighthouse, Ripley’s Believe It Or Not Museum, the Civil Rights Garden, and much more!

**B-3: Room: Avalon 12, 13 - Class Maximum 80**



**Title:** High-Altitude Wines from the Heart of the American Southwest: New Mexico

**Presenter:** Michele Padberg, Advanced Sommelier, Vivac Winery Co-owner, International Wine Judge & Wine Writer.

**Abstract:** The stunning topography of New Mexico is now being noticed for more than the cowboy outlaw Billy the Kid and its stunning, world-class Alpine Skiing; now it is attracting attention for its impressive wines! From the far north to the deep south, the state’s wineries are garnering praise from international wine competitions and stunning some of the most influential wine critics. @WineFirstSomm @WineFirstSomm

@VivacWinery @VivacWinery

# CONFERENCE SESSIONS-B

Friday, November 5

B Sessions:

11:00am -12:15pm

**B-6: Room: Avalon 20, 21, 22 – Class Maximum 100**



**Title:** The Dry Side of German Wine

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

**Abstract:** Most Americans assume German wine is sweet, since that’s about all they can find at the local store. However, Germany produces more dry wines than sweet and far more than just Riesling. Join Lee and taste the drier side of Germany with great examples of estate Riesling and other varieties. Learn why German winemakers are shifting more of their production to these drier styles as you sip and compare wines from several of Germany’s famous wine regions.

@winesellersLtd

**B-7: Room: Avalon 23, 24 – Class Maximum 80**



**Title:** The New White Varietal of the East and West is ALBARINO!

**Presenter:** Tony Lawrence, Chef, Sommelier, Owner of A Winechef for You, LLC

**Session Fee: \$30**

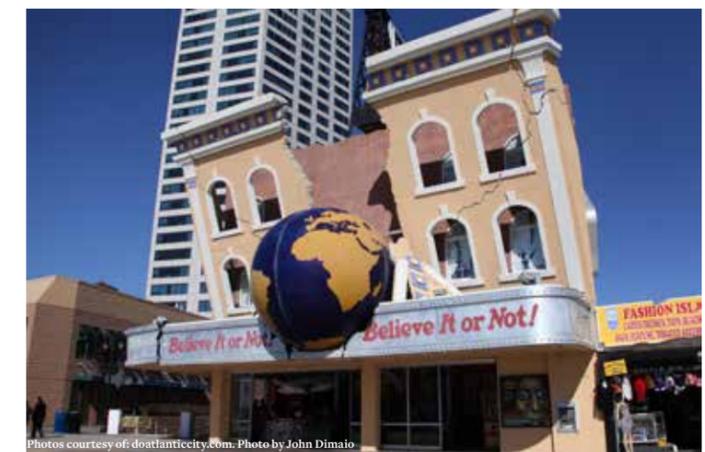
**Abstract:** Once unheard of in the U.S., great Albariño wines are now produced in California, Oregon, New Jersey, Maryland and Virginia. Join Tony Lawrence as he gives a vineyard profile on the characteristics of the Spanish grape, Albariño. Then, you be the judge, as he recreates the Paris Judging (so to speak) by putting 9 Albariños in groups of 3 double-blind flights. You taste and rate them 1 through 9 and see where the new-world styles stand up to the old world of Spain. The Wine Chef will serve food with this session so you can properly taste and compare these 9 great Albariños. Global coastal cuisine will be the focus.



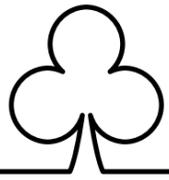
Photos courtesy of: doatlantcity.com. Photo by Dale Sanders



Photos courtesy of: doatlantcity.com. Photo by John Dimai



Photos courtesy of: doatlantcity.com. Photo by John Dimai



# CONFERENCE SESSIONS-C

# CONFERENCE SESSIONS-C

Friday, November 5

C Sessions:

2:15pm -3:30pm

C-1: Room: Avalon 5, 6, 7 – Class Maximum 100



**Title:** Exploring the Côtes du Rhône  
**Presenter:** Robert Cavanaugh, CEO, Adventure Wine  
**Abstract:** The scenic beauty of Southeastern France is home to the Rhône Valley, a 150-mile vineyard region that begins south of Lyon and stretches towards Avignon and the Mediterranean Sea. Award-winning wine educator Robert Cavanaugh leads a tasting of Côtes du Rhône wines, showing why they've become some of the top sellers in on- and off-premise accounts. A wide range of styles such as aromatic whites, juicy rosés and rich, lush reds will be featured.

C-2: Room: Long Key – Class Maximum 120



**Title:** How Texas Saved the World of Wine  
**Presenter:** Paul Wagner, Founder, Balzac Communications & Marketing  
**Abstract:** Few know the story of how a single botanist in the Lone Star State saved the entire world of wine from its impending doom. In this session, Paul Wagner will tell that story, and then lead us on a tasting of what wineries in Texas are doing today to challenge those very regions it saved more than a century ago. Be prepared to be surprised and delighted with both the history and the quality of these wines.

@balzacomm @balzacevents

C-3: Room: Avalon 12, 13 - Class Maximum 80

**Title:** New Jersey: Springsteen, Diners, The Soprano and of course, wine!  
**Presenter:** Panel of NJ Wineries: Todd Wuerker - Hawk Haven Vineyard & Winery Brock Vinton - White Horse Winery, Larry Sharrott - Sharrott Winery, Jim Quarella Bellview Winery  
**Abstract:** Learn about the long history of NJ winemaking while tasting quality wine from four NJ wineries. Explore what makes NJ wine special, including the soils, geography and winemaking approach. This is an interactive session, so questions for the panelists will be welcome. There is much to celebrate but also challenges and obstacles to overcome. FUHGGETTABOUDIT... NJ wine is for real!

C-4: Room: Avalon 14, 15 - Class Maximum 80



**Title:** Virginia Wines: 400 Years Young and World Class  
**Presenter:** Richard Leahy, Author, Beyond Jefferson's Vines  
**Abstract:** In 1619, "Acte Twelwe" of Virginia's Jamestown Assembly mandated the planting of at least ten vinifera grapevines per household. In 2012, Steven Spurrier said, "My favorite North American wine region is Virginia, because it makes the kinds of wines I like to have a second glass of." Richard Leahy, author of Beyond Jefferson's Vines, explains the evolution of quality wine in Virginia over the last 400 years with a curated tasting of distinctive and diverse Virginia wines. He'll also bring copies of his book's new 3rd edition.

C-5: Room: Avalon 17, 18, 19 – Class Maximum 100



**Title:** 60 Years of FLX History through the Lens of Dr. Konstantin Frank Winery  
**Presenter:** Meaghan Frank, Fourth-Generation Vintner, Dr. Konstantin Frank Vinifera Wine Cellars  
**Abstract:** Konstantin Frank, one of the founders of AWS, released his first vintage of Finger Lakes wine in 1962. That year marked the start of what would become a quality revolution in East Coast viticulture and winemaking. Konstantin's great-granddaughter and fourth-generation vintner, Meaghan Frank, will lead you through 60 years of heartbreak, hope, and triumph. A special tasting of traditional method sparkling wines, aromatic whites, and cool-climate reds will complement the presentation.

@drfrankwine @drfrankwine



Photos courtesy of: studioalani

Friday, November 5

C Sessions:

2:15pm -3:30pm

C-6: Room: Avalon 20, 21, 22 – Class Maximum 100



**Title:** Legendary Vineyards, Old Wines & New  
**Presenter:** Joel Peterson, Owner/Winemaker, Once & Future Wine  
**Abstract:** Typicity and ageability - A snapshot of the character and evolution of single-vineyard California Heritage Zinfandel Vineyard wines, featuring wines from Monte Rosso, Bedrock, Old Hill and Teldeschi Vineyards made by Ravenswood, Bedrock Wine Company and Once and Future Wine. Joel will relate the story of each vineyard, including the history, pictures, maps, the vine mix, the terroir and personal recollections from his interactions over many years with the owners and the vines. The tasting will include library wines from Joel's extensive Ravenswood collection.

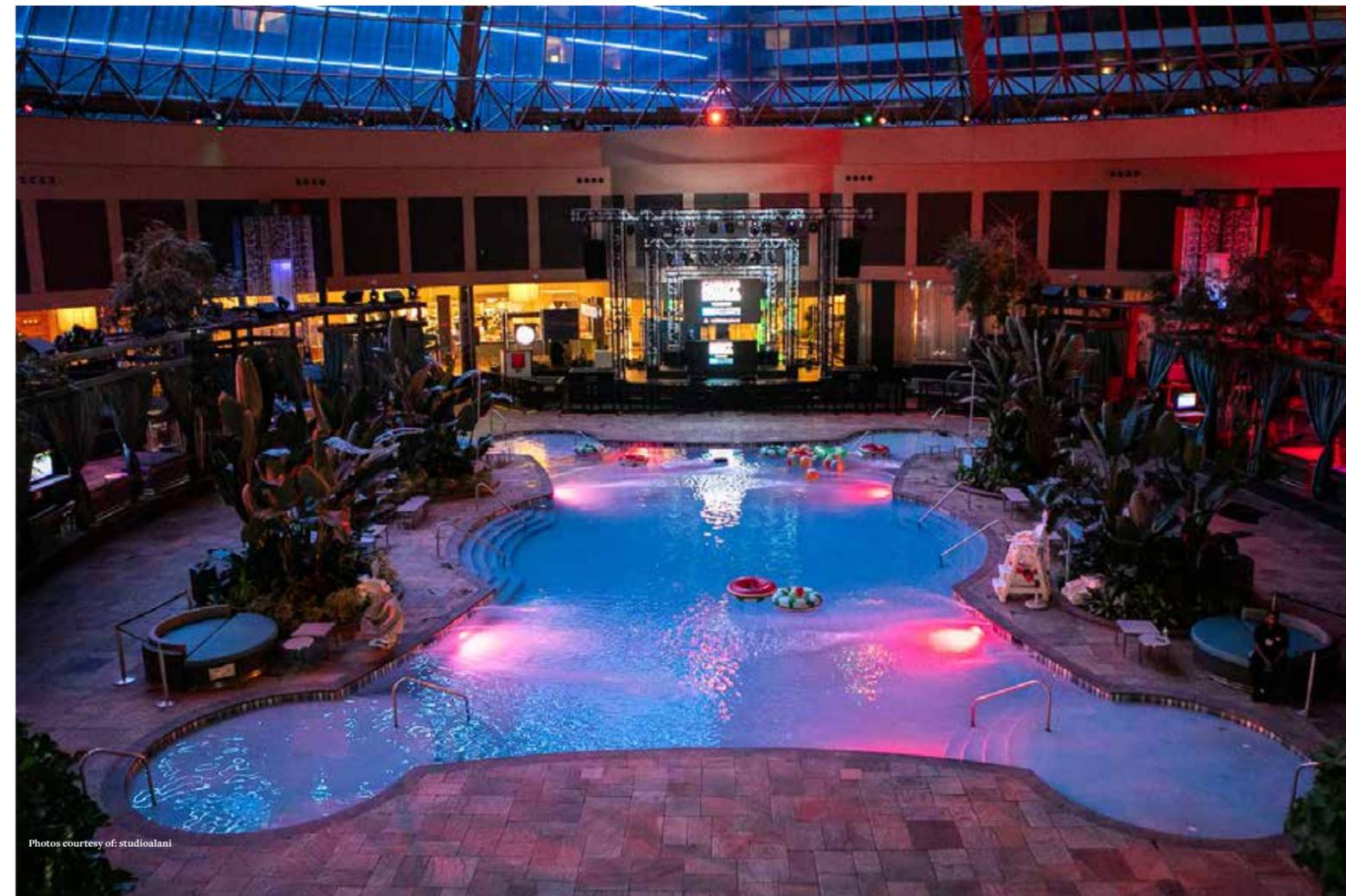
@raven1947zsxs @onceandfuturewine

C-7: Room: Avalon 23, 24 – Class Maximum 80



**Title:** The Wines of Austria  
**Presenter:** Annette Schiller, Owner of Ombiasy PR & Wine Tours  
**Abstract:** Small but beautiful - that is Austrian viticulture in an international comparison. Austria is, with France, Italy, Spain, and Germany, considered one of the best wine-growing countries in Europe. Austrian wine does one thing better than a lot of other wines: expresses history, site, climate and vintage. In this exciting tasting, you'll have the chance to experience some of Austria's most distinctive wine regions as you sample six delicious wines made from grape varieties deeply rooted in Austria's viticultural history.

@ombiasypr



Photos courtesy of: studioalani





# CONFERENCE SESSIONS-D

Friday, November 5

D Sessions:

4:15pm -5:30pm

D-1: Room: Avalon 5, 6, 7 – Class Maximum 100



**Title:** Australia's Emerging and Re-emerging Varieties and Styles

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

**Abstract:** A changing environment and a shift in drinking habits has led to an evolution in vineyard plantings and winemaking practices in Australia. Southern Mediterranean varieties have taken hold in several key regions in Australia and have added light and shade to the existing tapestry of texture, flavor and character of Australian regional wine expressions. Wine Australia's Mark Davidson will lead an exciting tasting of these new varieties and styles, which will include a few surprises from established Australian classics.

[@vintagemarkdavo](#) [@VintageMD](#)

D-2: Room: Avalon 8, 9, 10 – Class Maximum 100



**Title:** The Secrets of Amarone

**Presenter:** Deborah Parker Wong, DWSET, Global Wine Editor, SOMM Journal

**Abstract:** Terraced vineyards quilted the slopes of Italy's Lessini Mountains long before the arrival of the Romans in the 3rd century BC, and winegrowers in the region of Valpolicella still rely on the ancient technique of appassimento, or withering, to make a very modern wine, Amarone. Discover Valpolicella's rich history and its unique terroirs in a tasting of five wine styles: Valpolicella DOC, Valpolicella Superiore DOC, Ripasso DOC, Amarone D.O.C.G. (2) and Recioto D.O.C.G. We'll explore the extraordinary qualities of the Corvina grape and the family of indigenous grape varieties that are unique to the region and follow the evolution of one of Italy's most revered wines from sweet to dry.

[@parkerwong](#) [@deborahparkerwong](#)



Be sure to take photos and videos and tag presenters to give them a shoutout!

D-3: Room: Avalon 12, 13 - Class Maximum 80



**Title:** Taste of Japan, Discover Japanese Wine!

**Presenter:** Toshio Ueno, Sake School of America & Mutual Trading Co.

**Abstract:** Legend has it that grape growing in Japan started around 718 AD, but most people still think Sake is the only wine made there. Join Toshio Ueno and learn about Japanese wine history and viticulture while tasting wines made from the indigenous Koshu grape, as well as Muscat Bailey-A. Japanese vintners are also making wines from vinifera grapes like Chardonnay and Merlot, and you will taste these as well. Time to dispel the notion that Japan only makes great Sake....let Toshio take you on a tasting tour of Japanese wines! [@ueno\\_toshio](#) [@toshioueno](#)

D-4: Room: Avalon 14, 15 - Class Maximum 80

**Title:** Misiones de Rengo, #1 Brand in Chile

**Presenter:** Laura Ballotta, Wine Marketing Director for VSPT Wine Group

**Abstract:** Misiones de Rengo, Chile's bestselling wine brand will present an immersion into its exceptional journey to become #1 in the domestic Chilean market. The session will begin with a review of Chile's diverse wine regions and valleys where Misiones de Rengo is located. Then take a deep dive into the vineyard, grape selection and the winemaking process, guided by a philosophy that values precision and quality of the entire portfolio. While you're learning about Misiones de Rengo, enjoy tasting some of their Reserva and Gran Reserva Cabernet Sauvignon and Carmenere, along with white wines made from Sauvignon Blanc and Chardonnay.

D-5: Room: Avalon 17, 18, 19 – Class Maximum 100

**Title:** Extreme Winemaking in Canada – a Focus on Cabernet Franc

**Presenter:** Jared Goerz, Export Manager, Pillitteri Estates Winery Inc.

**Abstract:** Canada's Niagara Peninsula is well known for its Icewine production, but this is only a small part of the story. Nestled between the Niagara Escarpment and Lake Ontario, the region is a true oasis for tender fruits and cool-climate vinifera grapes. This session will focus specifically on Cabernet Franc. It will highlight the multiple styles that can be produced as a single varietal, including rosé, red wines, appassimento wines, and of course Icewine. This session will compare traditional winemaking techniques to the extreme oenological methods that we use to unlock the true potential of this grape.

# CONFERENCE SESSIONS-D

Friday, November 5

D Sessions:

4:15pm -5:30pm

D-6: Room: Avalon 20, 21, 22 – Class Maximum 100



**Title:** Malbec, Best Buys to 100-Point Wines

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

**Abstract:** Most people know Malbec from Argentina as a solid value-oriented wine, but winemakers have recently elevated the 'national' grape to new heights, producing top-scoring, world-class wines. In this session, we will use the wines of Santa Julia and Zuccardi to demonstrate both the value and the lofty heights which Malbec can achieve, including a 100-point Wine Advocate wine.

[@winesellersltd](#)

D-7: Room: Avalon 23, 24 – Class Maximum 80

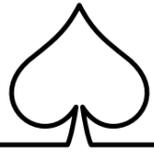
**Title:** Meletti Family Cocktails...150 Years and Going Strong!

**Presenter:** Shawn Dore, Sommelier, Certified Wine Educator, Joe Landolfi, Mixologist & Spirits Educator

**Abstract:** Since 1870, the Meletti family has been producing Italy's most beloved liqueurs in the fertile lands of Ascoli Piceno on the Adriatic coastal region of Le Marche. Under the direction of Silvio Meletti, the finest, natural ingredients were cultivated, selected, and blended to create limited-production artisanal cordials, aperitivi, digestivi, and liqueurs of distinctive character. Matteo and Mauro Meletti represent the 5th generation to carry forth this 150-year-old family-owned and operated business. Come and enjoy some cocktails with us!



Photos courtesy of: doatlanticcity.com.



# CONFERENCE SESSIONS-E

# CONFERENCE SESSIONS-E

Saturday, November 6

E Sessions:

9:00am -10:15am

E-1: Room: Avalon 5, 6, 7 – Class Maximum 100



**Title:** Abruzzo Abbondanza  
**Presenter:** Deborah Parker Wong, Global Wine Editor, SOMM Journal  
**Abstract:** In Abruzzo when your glass is empty and there's still more wine, "abbondanza!" This rugged, mountainous region is ideally situated between the Adriatic Sea to the east, and the Apennine mountain range and the Maiella massif to the west. Its lush, green landscape is said to be the "greenest" in Italy. Learn why as you journey through the region's wines of Montepulciano d'Abruzzo Colline Teramane DOCG, Cerasuolo and Trebbiano d'Abruzzo, and Montepulciano d'Abruzzo with Deborah Parker Wong, whose mind is never far from the glass.

[@parkerwong](#) [@deborahparkerwong](#)

E-2: Room: Avalon 8, 9, 10 – Class Maximum 100



**Title:** Good Value Bordeaux Wines: Discover the "Petits Châteaux"  
**Presenter:** Annette Schiller, Owner, ombiasy PR & Wine Tours  
**Abstract:** You hear "Bordeaux" and you think "expensive"! Bordeaux is the second-largest wine-producing area in the world, and there is much more to the appellation than the few famous, expensive Châteaux. There are 185 classified Châteaux, and it is this rarefied world of Crus Classés that springs to mind with the word "Bordeaux." Yet, there are 7,215 other Châteaux, the so-called "Petits Châteaux," that produce very good, sometimes phenomenal wines. We will taste six Petits Châteaux wines from different regions within the Bordeaux appellation to show that delicious "Bordeaux" does not necessarily strain your wallet.

[@ombiasypr](#)

E-3: Room: Avalon 12, 13 - Class Maximum 80

**Title:** A Golden Alignment  
**Presenter:** AWS Wine Judge Certification Class of 2016  
**Session:** \$10  
**Abstract:** At competitions, consistency among judges is important no matter what they're judging and, in wine competitions, judges take great joy in celebrating a concordance gold with the clinking of glasses. This session is an opportunity for AWS Wine Judges to polish and hone their wine judging skills in order to give home and/or commercial winemakers consistent and beneficial information. After reviewing examples and guidelines for judging wines, including descriptors and scoring, participants will judge wines, including gold medal winners and discuss the consistency of their evaluations. AWS Wine Judges, please join us in this presentation as we search for the gold!

E-4: Room: Avalon 14, 15 - Class Maximum 80



**Title:** Portugal's Diversity and Intriguing Native Grape Varieties  
**Presenter:** Frank Paredes, President, NOW Wine Imports  
**Abstract:** Join Frank Paredes of Portugal's Esporão Group on a tour of three wildly different regions of Portugal. With over 250 indigenous grape varieties, Portugal is blessed with the highest density of native grapes per square mile in the world. Start with a couple of bracing whites from the cool-climate vineyards of Quinta do Ameal in northern Portugal. In recent years this historic property, dating back to 1710, has put the Loureiro grape variety on the map. Then head south to central Portugal's Douro region and the stunning red wines of Quinta dos Murças. Conclude at Herdade do Esporão in southern Portugal's Alentejo region, a European standard bearer for sustainable farming and progressive viticultural practices. Alentejo produces not only knock-out reds, but a growing array of sensational whites. [@esporaoworld](#) [@Esporaoworld](#)

Saturday, November 6

E Sessions:

9:00am -10:15am

E-5: Room: Avalon 17, 18, 19 – Class Maximum 100



**Title:** Five Decades of Evolution in the Napa Valley  
**Presenter:** Tom Rinaldi, Winemaker, Pellet Estate  
**Abstract:** Way back in his first harvest in Napa Valley, vintners like Tom Rinaldi found themselves having to adjust to ever-changing vintages. They had two years of drought in 1976-1977 before the spectacular vintage of 1978, when Tom was the first winemaker at Duckhorn Vineyards. What a great start it was! By 1979, the vintage went to hell thanks to persistent rainfall. Fortunately, winemaking has evolved and Tom will speak to this evolution based on his experience from the past five decades. Vintners have so many tools at their disposal to amplify the good aspects, and hide the less desirable ones. Now the winemaker at Pellet Estate, Tom prefers to let nature be nature and use as little interference as possible. Join Tom and taste Pellet Estate wines as you learn how Napa winemaking has evolved. [@pelletestate](#)

E-6: Room: Avalon 20, 21, 22 – Class Maximum 100



**Title:** Rosé All Day From Places That Will Make You Say 'No Way!'  
**Presenter:** Michele Padberg, Advanced Sommelier, Vivac Winery Co-owner, and International Wine Judge & Wine Writer  
**Abstract:** Rosé All Day! You know it, you love it and you can't live without it, so let's take a dive into the unexpected in the Rosé wine world. New grapes, new places, and old favorites served up differently as you sip some of the best pink stuff you can get your hands on! This class promises a lot of fun and even an "ah-ha" moment or two.

[@WineFirstSomm](#) [@WineFirstSomm](#)

[@VivacWinery](#) [@VivacWinery](#)

E-7: Room: Avalon 23, 24 – Class Maximum 80



**Title:** Regenerative Agriculture at Troon – Taste the Results!  
**Presenter:** Craig Camp, General Manager, Wine Grower, Troon Vineyard  
**Abstract:** Dig deep into Biodynamic® and Regenerative Agriculture at Troon Vineyard in Oregon's Applegate Valley with General Manager Craig Camp. "It's easier to start a new vineyard than regenerate an old one, but the extraordinary potential of this vineyard made the project not just an option, but a duty." Craig will lead attendees through the voyage of converting a vineyard and winery to Biodynamic® Regenerative Organic agriculture and winemaking. You will have the opportunity to taste the results of a full range of Troon Biodynamic® Certified wines. The winery has received over 60 reviews of 90 or more points in the last two years, and Craig was named one of the Ten Most Inspirational People in Wine for 2021 by the Wine Industry Network.

[@troonwines](#) [@craigcamp](#)



Don't forget to stop by the Hospitality Suite each evening to enjoy some of your favorite session wines all over again!



Photos courtesy of: studioalani

Photos courtesy of: studioalani



# CONFERENCE SESSIONS-F

Saturday, November 6

F Sessions:

11:00am -12:15pm

F-1: Room: Avalon 5, 6, 7 - Class Maximum 100



**Title:** Syrah/Shiraz - The History and Travels of one of the World's Favorite Grape Varieties

**Presenter:** Josh Orr, MS Regional Sales Manager, S. CA, NV for Broadbent Selections

**Abstract:** Syrah is the fourth most planted red grape variety in the world; it is grown in such diverse areas as the Rhône Valley in France, the Barossa Valley and Hunter Valley in Australia, and the Finger Lakes in New York. Yet, this grape remains one of the most misunderstood in the wine world. Does it make full-bodied wines or medium-bodied wines? High-alcohol wines or moderate-alcohol wines? In this class we will explore the many different styles of this grape variety and try to get to the center of what makes Syrah...Syrah.

[@broadbentselections](#) [@BroadbentWines](#)

F-2: Room: Avalon 8, 9, 10 - Class Maximum 100



**Title:** Bordeaux: A Journey Through the Left Bank  
**Presenter:** Kevin Zraly, Wine Writer and Educator & Robin Kelley O'Connor, International Bordeaux Wine Educator

**Abstract:** Kevin and Robin will present a panorama of the Bordeaux region, with an in-depth look at Bordeaux's different families of appellation and classifications. Journey on the 'Left Bank' with a focus on several examples of the wines of the greater Médoc highlighting the famous communes of Margaux, Saint-Julien, Pauillac and Saint-Estèphe. The session will begin with an exceptional dry white wine from Pessac-Léognan and completing the tasting will be one of the world's greatest and longest-lived sweet wines, Sauternes/Barsac.

F-3: Room: Avalon 12, 13 - Class Maximum 80



**Title:** Australia's Old Vine Treasures

**Presenter:** Mark Davidson, Head of Education - Americans, Wine Australia

**Abstract:** Australia has some of the oldest grape vines on the planet, dating back to the 1840s, and grown in some of the oldest geology and most complex soils in the world. The initial vine cuttings were brought to Australia before the outbreak of phylloxera in Europe. Some of those original vines are still producing today, and as a result, Australia is home to some of the world's oldest Shiraz, Grenache, Mourvedre and other varieties. Wine Australia's Mark Davidson will lead you through a broad selection of old vine treasures and aim to answer some key questions. Do old vines matter? Do they make better wines?

[@vintagemarkdavo](#) [@VintageMD](#)

F-4: Room: Avalon 14, 15 - Class Maximum 80



**Title:** The Rat Pack is Back!

**Presenter:** Tony Lawrence, Joe Fiola, Gary Pavlis, John Mahoney, Frank Aquilino

**Session Fee: \$30**

**Abstract:** The Rat Pack is back home in their favorite location, Atlantic City and the 500 Club. Sammy Davis (Tony Lawrence) will be showing off his favorite wines from PA, Dean Martin (Joe Fiola) will be bringing the best wines from Maryland. Of course, Peter Lawford (Gary Pavlis) loves the wines from NJ but Joey Bishop (John Mahoney) thinks the wines from VA are the best in the east. And Frank Sinatra (Frank Aquilino), well Frank has always loved New York. But you get to decide which is actually the best of the east! Come taste and enjoy the antics. This gig will be [@RutgersMAES](#) [@winechef239](#)

# CONFERENCE SESSIONS-F

Saturday, November 6

F Sessions:

11:00am -12:15pm

F-5: Room: Avalon 17, 18, 19 - Class Maximum 100

**Title:** Castello Banfi and Brunello di Montalcino - A Path to Excellence

**Presenter:** Sharron McCarthy, Wine Educator & Wine Coach

**Abstract:** Join us as we swirl, sniff and sip through six (yes 6!) of Montalcino's beloved Brunellos from the famed Castello Banfi estate, a constellation of single vineyards, where the traditions of the past are blended with innovations of the present to create outstanding wines, always in the pursuit of excellence. Highlighting our program will be a comparison of the newly released 2016 Castello Banfi Brunello and Castello Poggio alle Mura Brunello, along with their 2015 counterparts. To further titillate your taste buds, Castello Banfi is also graciously offering their extraordinarily limited production Poggio alle Mura Riserva and Poggio all'Oro Riserva to complete our journey. Our tour guide will be Sharron McCarthy, who, as you know, is Bewitched by Wine!

F-6: Room: Avalon 20, 21, 22 - Class Maximum 100



**Title:** Sleight of Hand - Same Vineyard, Different Winemakers

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

**Abstract:** Have you ever wondered how the wines would taste if different winemakers made wine from the same vineyard? In this session we will examine exactly that—seven different top-rated wineries making wine from the old vine Zinfandel at Bedrock Vineyard in Sonoma Valley. Each has a different winemaking strategy. Is the primary imprint on the wine the terroir of the vineyard or the manner of production? The wineries might include Once and Future, Bedrock, Turley, Ridge, Carlisle, Biale or others.

[@raven1947zsxs](#) [@onceandfuturewine](#)

F-7: Room: Avalon 23, 24 - Class Maximum 80



**Title:** The Cradle of Wine

**Presenter:** Paul Wagner, Founder, Balzac Communications & Marketing

**Abstract:** The earliest known archeological evidence of wine comes from Georgia. Here, Jason sought the Golden Fleece, and today ancient grape varieties flourish in a revitalized wine industry. Saperavi, Rkatsiteli, Mitsvane, and others are gaining both popularity and critical acclaim around the world of wine. Come to this session to hear Paul Wagner tell the stories and share the culture of ancient Georgia, while you taste the wines of Georgia today.

[@balzacomm](#) [@balzacevents](#)



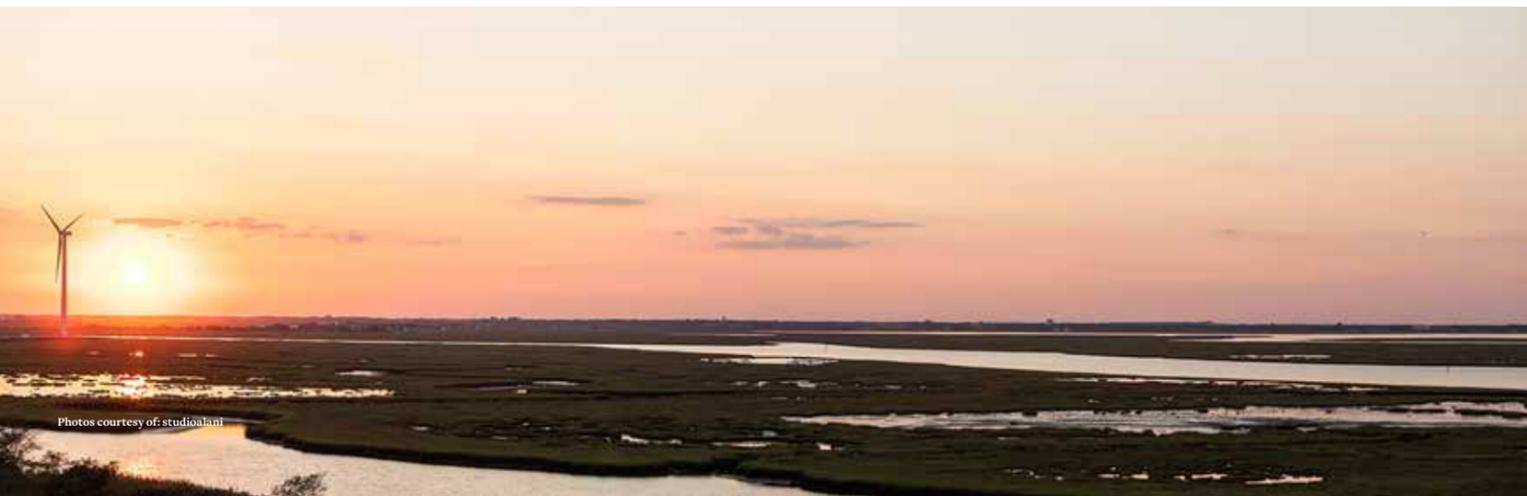
Photos courtesy of studioalani



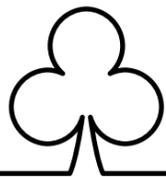
Photos courtesy of studioalani



Need help during the conference?  
Stop by the Registration Desk from 12:00pm-6:00pm and someone will be happy to help!



Photos courtesy of studioalani



# CONFERENCE SESSIONS-G

# CONFERENCE SESSIONS-G

Saturday, November 6

G Sessions:

2:45pm -4:00pm

G-1: Room: Avalon 5, 6, 7 - Class Maximum 100



**Title:** Discovering Bordeaux and Les Crus Bourgeois  
**Presenter:** Robert Cavanaugh, CEO, Adventure Wine  
**Abstract:** The Bordeaux region of France has long been regarded as one of the best wine-producing regions in the world, notably the esteemed Left Bank area of Médoc. From affordable to collectible, see how ordinary clusters of grapes from this famous region evolve into superbly-crafted masterpieces, capable of commanding stratospheric prices. Learn about the "Cru Bourgeois" classification of Médoc, limited to a fraction of qualifying wineries, the recent changes to the rankings, and what it takes to stay on that highly-regarded list.

G-2: Room: Avalon 8, 9, 10 - Class Maximum 100



**Title:** Blatina and Zilavka - Bosnian Native Varieties  
**Presenter:** Indira Bayer, Founder & Executive Director, Wines of Illyria  
**Abstract:** From the sun-baked hills and valleys of Hercegovina, land that was once the realm of the Ancient Illyrians and later, conquered by the Romans, Ottomans and Habsburgs, savor several styles of the nutty, mineral and refreshing white wine, Zilavka (ZHE-luv-kah). This wine was once produced exclusively for royal courts of Kings, Queens, Caesars and Kaisers in Europe but is now available to all of us. In addition, we will explore the most rare and difficult-to-cultivate red variety, Blatina (BLAH-tee-nah). It grows only in the Neretva river valley in Bosnia-Herzegovina, and nowhere else, and it bears fruit only every few years!

@indira\_bayer @winesofillyria

G-3: Room: Avalon 12, 13 - Class Maximum 80

**Title:** Spectacular Sparklers from NY's Finger Lakes AVA and Beyond  
**Presenter:** Lorraine Hems, Wine Educator  
**Abstract:** The Finger Lakes wine region has seen its sparkling wines win international awards dating back to the 1800's. Lorraine Hems, CWJ, WSETL3, CS, CWE, will be your travel guide on this tasting through history. From Champagne's influence to present day's diverse producers, you will see wines that exemplify how the styles have changed over the last 100+ years. This session, with a bevy of beautiful bubbles, will contain a few surprises as well, so join our tour!

G-4: Room: Avalon 14, 15 - Class Maximum 80



**Title:** Eroica 20th Anniversary Vertical  
**Presenter:** Deborah Parker Wong, Global Wine Editor, SOMM Journal  
**Abstract:** Chateau Ste. Michelle was among the first wineries to plant Riesling in Washington State and has championed the variety for more than 50 years. 2020 marked the 20th anniversary of Eroica, a celebrated Riesling made in partnership with the Mosel's Ernst Loosen and blended from the finest Riesling vineyards in Washington's Columbia Valley. SOMM Journal's Deborah Parker Wong, DWSET, will present a vertical tasting of five vintages representing a range of Riesling styles: Eroica XLC, a dry Riesling lees-aged for 12 months in upright oak casks; Eroica, an off-dry Riesling named after Beethoven's Third Symphony; and Eroica Ice Wine, a decadent, dessert-style wine made only when weather conditions allow.

@parkerwong @deborahparkerwong

G-5: Room: Avalon 17, 18, 19 - Class Maximum 100



**Title:** The Ancient Empire of Armenia  
**Presenter:** Paul Wagner, Founder, Balzac Communications & Marketing  
**Abstract:** The ancient empire of Armenia was once a powerful force in the Middle East, and hosts the world's oldest known winery, dating from more than 7500 years ago. Today, those traditions live on in the wines of this fascinating Christian country with its own unique culture, history, and winemaking traditions. Paul Wagner weaves all this together in a virtual visit and tasting of the wonderful wines of Armenia.

@balzacomm @balzacevents



The jewel of the newly expanded Harrah's Resort is the Waterfront, featuring a lush, tropical pool enclosed in a 10-story glass dome, seven exciting shops, and one of the world's largest Elizabeth Arden Red Door Spas

Saturday, November 6

G Sessions:

2:45pm -4:00pm

G-6: Room: Avalon 20, 21, 22 - Class Maximum 100



**Title:** The Next Big Thing from the Willamette Valley  
**Presenter:** Christine Clair, Winery Director, Willamette Valley Vineyards  
**Abstract:** The Willamette Valley is known for its world-class Pinot Noirs, but join Willamette Valley Vineyards Winery Director Christine Clair to discover the lesser-known wines from the region that might just be the next big thing!

@willamettevalleyvineyards @WilliametteVV

G-7: Room: Avalon 23, 24 - Class Maximum 80



**Title:** I Found My Thrill on Blueberry Hill  
**Presenter:** Tony Lawrence, Owner, A Wine Chef for You LLC.  
**Session:** \$30  
**Abstract:** New Jersey is famous for its corn, but crazy about its Blueberries! WineChef Tony Lawrence will share the rich and inky history of blueberry farming, who brought them to the Garden State and the wineries that make great fruit wines. Of course, he will also prepare some tasty pairings to accompany the great wines as you stroll through the Blueberry Patch. Join Tony and experience the thrill

Fats Domino was talking about on Blueberry Hill!  
 @winechef239

## DID YOU KNOW?

Atlantic City's famous Steel Pier is the centerpiece of family entertainment on the great wooden way. Originally opened in 1898, Steel Pier quickly became known for showcasing the world's top entertainers, delighting thousands of visitors each day with top names and novelty acts.



Photos courtesy of doatlanticcity.com





**Wednesday, November 3**

**Explore the Cape May Peninsula AVA**

**\$130/pp**

The 19-mile Cape May Wine Trail cuts through some of the most scenic shoreline in South Jersey, from the beaches of the Atlantic Ocean to the freshwater Delaware Bay. You will be charmed by the Victorian-Era Beach Town and the wines from the Cape May Peninsula. We begin at Jessie's Creek Winery, a relatively young winery making small amounts of high-quality, estate-grown vinifera. We'll enjoy a charcuterie pairing with their wines. Next up is Hawk Haven Vineyard & Winery. With property in the family since the 1940s for use for cattle, vegetables and now vinifera, Hawk Haven makes a range of wines, including a white port-style wine, Méthode Champenoise, and Méthode Ancestrale. We'll stop at Cape May Winery for lunch, a tasting and a tour. Known as the first winery off Exit 0, Cape May also sells all its own wine, so this is the only place you can get it.

**Thursday, November 4**

**Super Tasting Series**

**8:00AM-5:00PM**

**\$150/pp**

This day-long beginner/intermediate wine class run by credentialed, enthusiastic AWS instructors allows you to soak up a great wine education in a fun, informative setting. Learn about wine components, the wine aroma wheel and wine styles as you journey through multiple grape varieties and regions. And, of course, wine tastings are included. The information presented matches Jancis Robinson's Wine Course. Take a test and earn a certificate. This program is ideal for those looking to expand their knowledge and appreciation of wine and those looking to continue their wine journey through Wine & Spirit Education Trust Wine Award Level 2.

**The Heart of the Outer Coastal Plain AVA**

**\$130/pp**

The winemaking tradition in this region goes back so far that a key town is named Vineland. Over the last generation this vast region returned to those roots, but with a new approach focused on dry vinifera wines but also with the recognition that the red hybrid Chambourcin excels here. Our Journey into the Heart of the Outer Coastal Plan AVA will touch upon some of the Garden State's best-known and most-experienced wine producers. Things start off with a tour and tasting at Tomasello Winery. Next, we'll enjoy lunch, a tasting and a tour of Sharrott Winery. Then, we'll stop at Bellview Winery for a tour and tasting before ending the day with a tour and tasting of Autumn Lake Winery.

**First-Timers Orientation**

**4:30PM-5:30PM**

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**

**6:00PM-7:00PM**

**\$100/pp**

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.

**Saturday, November 6**

**Gentle Yoga with Jaki**

**6:00AM Swimming Pool Mezzanine**

**Free**

Join fellow AWS member and Certified Yoga instructor, Jaki Giberson of Rose Path Yoga, for a Gentle Movement Yoga Class to detox and stretch the body. This class is suitable for all levels of practitioners, even 1st timers. If you have never tried yoga before this will be a great introduction. We will focus on stretching the hamstrings which help with lower back pain and help keep our bodies comfortable while sitting in our sessions at the conference. She will have a lot of variations in the poses to give everyone options that can work for everyone's bodies.

**Now, You Be The Judge**

**4:30PM-5:30PM**

**Free**

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.



## AWARD OF MERIT

### KEVIN ZRALY

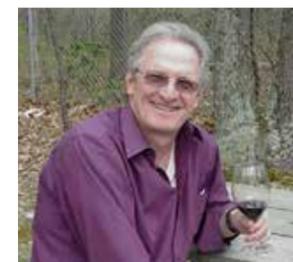


His Windows on the World Wine School educated thousands. The companion book that grew out of that program, The Windows on the World Complete Wine Course, educated millions and is still considered anyone's best, first wine book. Kevin recently received a James Beard Lifetime Achievement Award, only the third wine industry figure to earn the honor, the others being Robert Mondavi and Ernest Gallo. Kevin continues to promote wine appreciation with his characteristic humility and wit.

## OUTSTANDING MEMBERS

### DR. JOSEPH FIOLA AND DR. GARY PAVLIS

As perennial conference session presenters, the recipients of this year's Outstanding Member Award are best known as a pair. Dr. Joseph Fiola and Dr. Gary Pavlis have willingly shared their knowledge with AWS members for many years. Gary served as AWS President for a time. But both have distinguished themselves in their contributions to the wine industry, particularly in the mid-Atlantic region.



Dr. Gary Pavlis has been a professor and agricultural agent at Rutgers University since 1980 with expertise in blueberry and grape / wine production. He has been instrumental in the expansion of the New Jersey wine industry by assisting vintners from grape growing to winemaking to marketing. During his tenure, he has saved thousands of farm acres from development by redirecting fruit and vegetable farmers to grape growing. Dr. Pavlis writes extensively on all topics wine, appears on the radio and television educating the public on the intricacies of growing blueberries and grapes in New Jersey, and touting the benefits of eating blueberries and drinking wine. He is Past-President of the **American Wine Society**.



Dr. Joseph Fiola has over 30 years of academic and industry experience in research and extension in small fruit production and breeding, viticulture, and enology. A Philadelphia native, he is currently the Specialist in Viticulture and Small Fruit for the University of Maryland Extension following a similar position at Rutgers from 1988-2001. He holds 12 patents for developing new bramble and strawberry varieties and has done considerable research into new production systems and season extension. Wine Industry Advisor named Joe one of "Wines Most Inspiring People" in 2020. He's also an accomplished home winemaker, whose entries perform well the AWS Amateur Wine Competition.





The American Wine Society would like to thank all of our sponsors for their help and support in making this a memorable National Conference.



Full Conference is \$525 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.**

		Attendee 1	Attendee 2
<b>Thursday, November 4th</b>			
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	New Jersey Welcome Session	<input type="radio"/>	<input type="radio"/>
<b>Friday, November 5th</b>			
7:30 am – 8:45 am	Sparkling Wine Breakfast sponsored by WTSO	<input type="radio"/>	<input type="radio"/>
12:30 pm – 2:00 pm	Lunch/Annual Meeting sponsored by Domaine Bousquet	<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"/>
<b>Saturday, November 6th</b>			
7:30 am – 8:45 am	Breakfast	<input type="radio"/>	<input type="radio"/>
7:00 am – 8:45 am	Chapter Chair Breakfast	<input type="radio"/>	<input type="radio"/>
12:30 pm – 2:00 pm	Garden State Wine Growers Association sponsored Awards Luncheon	<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	<input type="radio"/>	<input type="radio"/>
<b>Grand Banquet Entrée Choice: FISH, BEEF, OR VEGETARIAN</b>		<input type="radio"/> FISH	<input type="radio"/> FISH
		<input type="radio"/> BEEF	<input type="radio"/> BEEF
		<input type="radio"/> VEGETARIAN	<input type="radio"/> VEGETARIAN

**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							

**Step 3: Payment Method**

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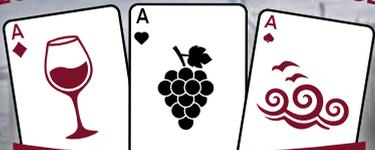
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Address \_\_\_\_\_ EXP: \_\_\_\_\_ Cardholder's Signature: \_\_\_\_\_

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AMERICAN WINE SOCIETY  
2021 NATIONAL CONFERENCE



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