

International Wine and Food Society

Council Bluffs Branch



Brandy Tasting and Dinner

V Mertz

1022 Howard Street,

Date: May 18, 2014 **Quaffing:** 5:30 PM **Tasting:** 6:00 PM **Dinner:** 6:30 PM

Dress: Women – Cocktail Attire Men – Jacket & Tie, wear your medallion

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House-made Charcuterie & Artisan Cheese

Sparkling Wine: Gruet Blanc de Noirs Wine Spectator 90 Pts. #43 in top 100 2011

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Cognac vs. Armagnac Tasting

Cognac: Hennessy XO vs. Armagnac: Larresingle XO

Cognac: Rémy Martin XO vs. Armagnac: Chateau du Tariquet XO

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Jambonneau, Assorted Brassicas, Lentils, Pork Vinaigrette

2009 Baumard Savennieres Chenin Blanc WS 92

2013 Bayten Sauvignon Blanc WS 90

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Diver Scallop Duet, Rye Porridge, Asparagus, Plum

Wines

2011 Vissoux Pierre Marie Chermette Les Trois Roches Moulin A Vent Gamay WA 92 IWC 92

2012 Hamilton Russell Chardonnay Hemel-En-Aarde Valley WA 93 WS 93 IWC 93+

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Smoked Wagyu Beef, Mushroom, English Pea, Puff Pastry, Potato

Wines

2010 Two Hands Sexy Beast Cabernet Sauvignon WS 91 WA 91

2010 Heartland Director's Cut Shiraz JH 94 WS 93 ST 91

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White Chocolate, Strawberry, Chamomile, Hay

Wine

2007 Quinta do Noval Silval Vintage Porto IWC 92 W&S 92

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Proprietor: David Hayes **Restaurant Manager:** Matt Brown **Chef:** Jon Seymour

Event Organizers: Patti Hipple & David Hayes **President:** Bob Kossow

Cost: Members \$125 Per Person

Guest \$130 Per Person

Make check payable to CB IWFS and mail to Patti Hipple at 3101 Washington St. – Office, Bellevue NE 68005 by May 12. Phone Patti regarding any questions at 402-699-6553.