



The International Wine & Food Society

Miami Branch 2008 Ruth's Chris Report

Boyz Nite “Steak Out”

Dear IW&FS Member:

You are invited to our 285th event.

WHERE:

Ruth's Chris Steak House
2320 Salzedo Street
Coral Gables, FL 33134
(305) 461-8360

WHEN:

Tuesday, April 15, 2008
Reception at 7:00 PM
Dinner at 7:30 PM

EVENT DESCRIPTION:

It's time to continue our periodic search for great steak and wine perfection. Your hosts, Christopher Zoller and Drew Bailey, have done rigorous pre-event research, scrupulous scouting, intensive interviewing and extensive eating in an effort to find a worthy venue. We are pleased to invite you to a steak out at Ruth's Chris (no relation to Zoller) Steak House in Coral Gables.

Applying that same diligent sleuthing to comb through our wine cellar, Drew and Chris have come up with some real gems. We'll enjoy a barely legal California cutie (yes, she's 18) and some big Bordeaux boys. We'll save the Chardonnay for the next time the ladies join us. Our center piece will be magnums of 1982 Chateau Montrose. You won't want to miss those.

We promise you some pleasant surprises: your choice of beef cuts, including a Cowboy Ribeye, or even lamb if you prefer, a little Asian to spice up your evening, and part of your meal will be interactive, so you can't just sit on your duffs for this one.

So join us in our pursuit of perfection and celebrate the Ides of April. You can even drop off your tax return at the Gables P.O. on your way to our Steak Out.



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APRIL 15, 2008

Boyz Nite "Steak Out"

RECEPTION

*JUMBO SHRIMP WITH COCKTAIL SAUCE
CRABMEAT STUFFED MUSHROOM CAPS
"R" BY RUINART BRUT NV
DEUTZ BRUT CLASSIC NV
NICOLAS FEUILLATTE BRUT RESERVE NV*

MENU

*SEARED AHI TUNA
MUSTARD, GINGER, AND BEER SAUCE
2001 RIESLING GC CUVEE STE. CATHERINE L'INÉDIT, WEINBACH*
◇
*GENTLEMEN'S CHOICE OF MEAT
COWBOY RIBEYE STEAK
FILET MIGNON
EXTRA THICK LAMB CHOPS
1982 CHÂTEAU MONTROSE 2ÈME GRAND CRU CLASSÉ EN MAGNUM
1989 CHÂTEAU GRUAUD LAROSE 2ÈME GRAND CRU CLASSÉ*
◇
*ASSORTED CHEESE BUFFET
1982 CHÂTEAU LARMANDE GRAND CRU EN DOUBLE MAGNUM
1990 CHÂTEAU FIGEAC 1ER GRAND CRU CLASSÉ B*
◇
*CHOCOLATE SIN CAKE OR
CHEESECAKE WITH FRESH BERRIES
2002 ORANGE MUSCAT, RENWOOD, AMADOR COUNTY
1990 TOKAJI ASZÚ 5 PUTTONYOS*

**HOSTS: DREW BAILEY
& CHRISTOPHER ZOLLER**

285th Branch Event



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“R” BY RUINART BRUT NV

A skilful blend of wines made from the Chardonnay and Pinot Noir grapes, "R" de Ruinart is a golden, lively, fruity champagne with the subtle aroma of white fruits which make it an excellent aperitif or the ideal accompaniment for a meal at which champagne is the only wine served. The full extent of its aromas will be brought out by a subtle, sophisticated dish such as lightly sautéed scallops. (Winemaker)

DEUTZ BRUT CLASSIC NV

Deutz has been making Champagne since 1838. The 'classic' cuvee contains one-third each of Pinot Noir, Chardonnay and Pinot Meunier, plus the addition of 20 percent to 40 percent reserve wine from previous vintages. High-toned floral notes, waxy apples, fresh pear, lemon zest and lean mineral aromas and flavors balance the wine's yeasty hazelnut toast.

NICOLAS FEUILLATTE BRUT RESERVE NV

RP 91: As exceptional value the non-vintage Reserve Particuliere Brut Premier Cru is a blend of 40% Pinot Meunier, 40% Pinot Noir, and 20% Chardonnay. This is a deliciously floral, light-bodied, wonderfully subtle yet effervescent Champagne that stood out in my tastings as one of the finest values in the non-vintage category.

2001 RIESLING GC CUVEE STE. CATHERINE L'INÉDIT, WEINBACH

RP 96: The extraordinary 2001 Riesling Schlossberg Cuvee Ste-Catherine l'Inedit fermented for 14 months. Rich aromas of pulpy fruit-laced stones and pebbles lead to a sumptuous flavor profile. Medium to full-bodied and densely packed with fruit, this magnificent dry Riesling bastes the taster's palate with loads of apple, pear, spice, tea, and mineral flavors. It is hugely concentrated, profound, and exceptionally long in the finish. Projected maturity: 2006-2018.

1982 CHÂTEAU MONTROSE 2ÈME GRAND CRU CLASSÉ EN MAGNUM

RP 90 (Jun 2000): A deep ruby/purple color with garnet in the middle is followed by fragrant aromas of roasted herbs, briny olives, saddle leather, and steak tartare. With a round, sweet entry, medium to full body, a supple, fat mid-palate, and a diffuse but glycerin-dominated, thick, juicy finish, this wine suggests full maturity, but is capable of lasting another 10-15 years.

1989 CHÂTEAU GRUAUD LAROSE 2ÈME GRAND CRU CLASSÉ

RP 89 (Feb 1997): The herbal side of Gruaud-Larose was more noticeable in the 1989. The wine revealed a deep ruby/purple color (but not the opaqueness of the 1990), more obvious tannin, without the mid-palate and sweet inner-core of fruit exhibited by the 1990. It is a big, tannic, spicy wine, with plenty of potential, but not the sweetness and chewy texture of the 1990. The 1989 needs more time to shed its cloak of tannin; give it 5-8 years of cellaring and drink it over the following 20+ years.

1982 Château Larmande Grand Cru en Double Magnum

RP 88 (Dec 1995): Although the 1982 Larmande has reached full maturity, it has held at this plateau without one sign of fruit loss - always a hallmark of a top Bordeaux. Still dark garnet-colored with some amber at the edge, this sweet, jammy, herb, licorice, berry, and Asian spice-scented wine is full-bodied, unctuously-textured, thick, and juicy with gobs of fruit. It is soft and velvety, so why defer your gratification any longer. I expect it to last for another 7-8 years. Tasted 9 times since bottling with consistent notes.

1990 Château Figeac 1er Grand Cru Classé B

RP 94 (Feb 1997): The 1990 is fabulous. This property has not made a wine as rich as the 1990 since 1982. In contrast to the 1989, the 1990 is a great Figeac, potentially a richer, more complete and complex wine than the 1982. The 1990 exhibits a saturated dark purple color (somewhat atypical for Figeac), and a gorgeous nose of olives, fruitcake, jammy black fruits, minerals, and licorice. Medium to full-bodied, with gobs of glycerin-imbued, sweet, jammy fruit, this wine is nicely buttressed by moderate tannin and adequate acidity. Fleshy and rich, as well as elegant and complex, it is approachable because of the wine's sweet fruit, but it promises even more pleasure with 2-4 more years of bottle age; it will last for 20 years. I predict the 1990 Figeac will have one of the most exotic and compelling aromatic profiles of the 1990s. It is a terrific wine!

2002 Orange Muscat, Renwood, Amador County

The 2002 Orange Muscat displays aromas of honey, kiwi and ripe banana with a hint of orange blossom. The entry displays luscious honeysuckle and melon fruit flavors that help to round out the light weight texture on the palate.

1990 Tokaji Aszú 5 Puttonyos

This is the wine which made Tokaj world famous and is proudly cited in the the Hungarian National Anthem. The original meaning of the Hungarian word *aszú* was "dried", but it came to be associated with a type of wine made with botrytised grapes. The concentration of *aszú* was traditionally defined by the number of *puttony* (Slovak: "putňa")("hods") of dough added to a Gönc cask (136 liter barrel) of must. Nowadays the *puttony* number is based on the content of sugar and sugar-free extract in the mature wine.