



The International Wine & Food Society

Miami Branch 2008 La Cofradia Report

La Cofradia del Vino

May 13, 2008

La Cofradia

Dear IW&FS Member:

You are invited to our 286th event.

WHERE:

La Cofradia Restaurant
2525 Ponce de Leon Boulevard
Coral Gables, FL 33134
(305) 914-1300

WHEN:

Tuesday, May 13, 2008
Reception at 7:00 PM
Dinner at 7:30 PM

EVENT DESCRIPTION:

Cofradia is an old Spanish word for an association of people devoted to a common calling, and in Northern Spain the term takes a gastronomic significance in the seaside restaurants called *Cofradia de Pescadores*, where local fishermen bring their days' catch for the restoration of many a follower hungry for fresh local fare.

Shortly after our remarkable Season Finale of 2007 held at La Cofradia, it was named Best Restaurant in Coral Gables by Ocean Drive.

We are going back to 'our' La Cofradia, with its Manhattan-style setting, and French/Peruvian chef Jean Paul Desmaison, who will be crafting a great sampling of his superb cuisine. For our special dinner, he will serve creative seafood and meat-based courses, followed by cheese and dessert courses.

Your hosts Ariel Solórzano, Bob Dickinson, and Miguel Farrá will choose the best wines from our wine cellar to match the special dishes chosen for this unique event.

Reserve early as seating is limited, and this is an always sold-out venue.



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RECEPTION

TRADITIONAL PERUVIAN CEVICHE

**EGGPLANT CARPACCIO WITH PARMIGIANO REGGIANO AND A LEMON EMULSION
SEARED BAY SCALLOPS WITH LIMA BEANS, TOMATOES, QUESO DEL PAIS, BLACK MINT & OLIVE OIL
NICOLAS FEUILLATTE BRUT ROSÉ NV**

MENU

CHUPE DE CAMARONES

**TRADITIONAL PERUVIAN SHRIMP SOUP WITH FRESH LIMA BEANS,
BUTTER SQUASH, MILK, POACHED QUAIL EGG AND PERUVIAN CORN
2002 CHASSAGNE-MONTRACHET LES CAILLERETS, GUY AMIOT
2002 KISTLER VINE HILL VINEYARD RUSSIAN RIVER CHARDONNAY**



SEARED AHI TUNA

**BUTTER SQUASH PUREE AND A DARK CILANTRO SAUCE
2001 CLARENDON HILLS OLD VINES BLEWITT SPRINGS GRENACHE**



WILD BOAR STEW

**RED HOLLAND PEPPERS, BLACK OLIVES, TOMATOES AND
RED WINE STEW WITH CREAMY POLENTA AND VEGETABLES
2000 COTEAUX DU LANGUEDOC CLOS DES TRUFFIERS**



SELECTION OF CHEESES

**HARD AND SOFT CHEESES TO PAIR WITH RED AND WHITE WINE
1989 LE MONTRACHET GC, LOUIS JADOT
1989 CHÂTEAU PICHON LALANDE**



DESSERT DUO

**SPICED PUMPKIN CHEESECAKE - BROWNIES AND LUCUMA
2002 QUARTS DE CHAUME, DOMAINE DES BAUMARD**



**HOSTS: MIKE FARRÁ, ARIEL SOLÓRZANO, BOB DICKINSON
EXECUTIVE CHEF: JEAN PAUL DESMAISON**

286th Branch Event



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NV NICOLAS FEUILLATTE BRUT ROSÉ

An almost coppery, salmon-pink with continuous delicate bubbles. A real festival of red fruits, with flavours of blackberries, raspberries, redcurrants, and strawberries that delicately linger and give off a feeling of lightness and conviviality. (Winemaker, www.feuille.com)

2002 CHASSAGNE-MONTRACHET LES CAILLERETS, GUY AMIOT. RP93:

"(Feb 2004) Domaine Guy Amiot's parcel of Chassagne-Montrachet Les Caillerets is divided into two equal sectors, one planted in 1940, the other in 1970. The limestone-scented 2002 is a dense, medium-bodied effort with a deep, intense, concentrated, and powerful, fleshy character. Loads of slate, stone, and pear flavors vie for the taster's attention in this outstanding white Burgundy's complex core. Projected maturity: 2006-2014."

2002 KISTLER VINE HILL VINEYARD RUSSIAN RIVER CHARDONNAY. RP92-95:

"(Dec 2003) A spectacular offering, the 2002 Chardonnay Vine Hill Vineyard (adjacent to the Kistler winery) tastes like a California version of a great Batard-Montrachet. This dense, rich, layered, multidimensional Chardonnay builds incrementally in the mouth to reveal leesy notes intermixed with liquid minerals, lemon rind, citrus oils, and orange marmalade. Like its siblings, it reveals subtle oak notes along with great purity, tremendous palate presence, full body, and a majestic style. However, patience will be required. Anticipated maturity: 2005-2012."

2001 CLARENDON HILLS OLD VINES BLEWITT SPRINGS GRENACHE. RP95:

"(Aug 2003) The dense plum/purple-colored 2001 Grenache Blewitt Springs Vineyard offers a heady concoction of red as well as black fruits, flowers, incense, balsam wood, and spice. On the palate, it is prodigiously thick, rich, viscous, and packed and stacked. Difficult to resist, this exuberant, full-throttle wine should be at its peak between 2004-2012."

2000 COTEAUX DU LANGUEDOC CLOS DES TRUFFIERS. RP98:

"Tasting like a dry vintage port, the 2000 Clos des Truffiers was made from 100% Syrah planted in 1968, cropped at 14 hectoliters per hectare, fermented and macerated for 70 days, aged in 100% new French oak for 24 months, and bottled unfiltered and unfiltered. Sadly, there are only 3,300 bottles. An inky/blue/purple color is followed by sumptuous aromas of blackberry liqueur, lavender, espresso roast, and hints of asphalt as well as pepper. Full-bodied, with an unctuous palate, great purity, and a 60+ second finish. A remarkable effort."

1989 MONTRACHET GC, LOUIS JADOT. RP98:

"(Feb 1992) The super-opulent, highly extracted Montrachet conjures up everything that this 19.76-acre grand cru vineyard should, but so rarely does produce. There is density, balance, a haunting combination of minerals and ripe fruit, and a finish that exceeds 60 seconds. Interestingly, it is more developed and softer than the Chevalier-Montrachet and Corton-Charlemagne. However, do not expect it to evolve any faster than those two wines as this big, splendidly concentrated wine should last for at least 20-25 years. Andre Gagey considers the 1989 vintage to be one of the three best years of the decade, comparable to 1985 and 1986. Jadot's white burgundies are among the slowest to evolve because in low acid years the malolactic fermentation is blocked to give the wines more aging potential. Not surprisingly, the 1989s are more backward, with slightly higher natural acidities than found among other white burgundies in the Cote d'Or. For that, as well as other reasons, Jadot's finest premiers and grands crus have 15-20 years of aging potential in 1989. Drink 1997-2017."

1989 CHÂTEAU PICHON LALANDE. RP92:

"(Feb 1997) Speaking of superior vintages, Pichon-Lalande's 1989, although not as profound as the 1995, 1994, 1986, 1983, or 1982, is a beautifully made wine. It exhibits a deep ruby/purple color, and a sweet, roasted nose of rich cassis fruit, herbs, and vanilla. Lush and round, this medium to full-bodied, nicely-textured, layered Pichon-Lalande possesses low acidity, outstanding ripeness, and beautiful purity and balance. It is already drinking surprisingly well, so owners should not hesitate to pull a cork. It should continue to offer rich, seductive drinking for another 15+ years. Drink 1997-2012."

2002 QUARTS DE CHAUME, DOMAINE DES BAUMARD

Wine Spectator 97: "Loaded with mango, quince and fig fruit working with green almond, floral and mineral notes. Terrific creamy texture hides the latent acidity while the flavors glaze your palate on the finish. Both pure and powerful at the same time, this will age effortlessly. Drink now through 2030." (11/04)