

THE WINE AND FOOD SOCIETY OF MIAMI

Thirty-first Dinner

Sheraton-Four Ambassadors

21 February 1968

The Wines

The Fare

Aperitif Lillet (Red and White)

Kroepoek Oedang Baroe

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Piesporter Goldtropfchen
Spaetlese 1966 (Deinhard)

Maine Lobster Chowder

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Alsheimer Rheinblick
Riesling Feine Spaetlese 1959
(Deinhard)

Sweetbreads Bon Vivant

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Fresh Hearts of Palm

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Champagne Sherbet

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Chateau Ausone
(Saint-Emilion) 1960

Supreme of Pheasant Luculus
Fennel Milanaise

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Chateau Ausone 1960
Madeira Harvey's Malmsey

Assorted: Cheeses,
Fresh Fruit, Nuts

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Demitasse

Chef: Sigmund Steber

Hosts: Douglas Erickson
David Neal

WINE NOTES

Piesporter Goldtropfchen 1966 Spaetlese

Lying on the north bank of the middle Moselle and facing due south, Piesport uniformly produces wines of high quality. They are delicate and fragrant with a pale greenish yellow color and a distinctive crispness. Bottled by the well known and highly respected firm of Dienhard, this 1966 vintage Piesporter "gold drops" is a good example of the fine white wine produced in the world famous Moselle region of Germany.

Alsheimer Rheinblick 1959 Riesling Feine Spaetlese

Alsheim, situated in Hessa, is one of 175 wine producing communes in this fertile area of Germany bounded on the east and north by the Rhine and on the west by the Nahe rivers. Most share the typical red sandstone soil and produce wines - largely from the Sylvaner grape - that are soft, light and mild. The great majority of these are sold as Liebfraumilch, a generally pleasant but quite undistinguished wine of extreme variations in breed and quality. The best wines of Rhinebessia are produced from the Riesling grape and come from Nackenbeim and Nierstein. However, an Alsheim of a great year such as the 1959 which we have tonight can be very good indeed.

Chateau Ausone (St. -Emilion) 1960

A red Bordeaux - is a Claret, if for no other reason than all red Bordeaux are Clarets and all Clarets are red Bordeaux! Only red wines produced in the Department of Gironde, of which Bordeaux is the seaport, may be thus termed. The history of Bordeaux wines began more than 2000 years ago and while we do not know who first produced the Claret type, the poet Ausonius sang of its virtues during the Roman occupation. Chateau Ausone is supposed to have been his vineyard. In 1855, to settle disputes among some 4000 vineyard owners, 61 Clarets were chosen and classified in 5 classes. Then in 1955, an official classification was made of the top Clarets of Saint-Emilion. Twelve, of which Chateau Ausone was one, were chosen as "First Classified Great Growths", followed by some 60 others, second growths. The wines of Saint-Emilion, because of their deep color, rich bouquet and fullness of body are called the "Burgundies" of Bordeaux.

Madeira

This is the first time Madeira has been served at our Wine and Food dinners. The Island of Madeira ("wooded island") was discovered about 1420 and so named because of the dense forest that completely blanketed it. It was uninhabited and untillable due to the forest, so the trees were fired and, it is said, burned seven years. Grape vines were brought primarily from Candia (Crete) and, by the end of the Fifteenth Century, wines were being exported to Europe. Sailing ships destined for America called at Madeira for provisions and invariably loaded a few pipes (110 gallons) of wine, thus Madeira was known by the names of the great shipping families of the Atlantic seaboard or the ships that brought it. During our Colonial era Madeira was the fashionable wine and, indeed, 50 to 60 years ago, wine lists often offered as many Madeiras as all the rest of the wines put together. It is the only wine which enjoys motion, so in olden days it was a practice to send pipes in sailing ships to India and back to Europe and America. Customary it was, too, for sailing ship families to keep a cask of Madeira slung in a rocking cradle placed in the entrance hall of the shipping office. Every passerby had the duty to give the cradle a shove. Malmsey is the sweetest Madeira. The wine originated during the Middle Ages in Greece in Monemvasia - hence Malmsey in English - and is made from the Malvasia grape which likes dry soil, intense heat and is gathered shriveled and raisin-like.

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28 Feb. '68

Dear Lou,

Enclosed is the accounting for last week's dinner. The hotel bill I have not paid so would you take care of that direct with them.

I think I kept Dave Heale reimbursed for all his expenses, therefore the yellow sheet is what is owed me. Dave is out of town, but I shall check with him when he returns. I trust it is in order, but

if not, let me know.

Also enclosed is a calculatory
tape showing a total loss of \$108
with 68 people and \$68 with 70. You
may remember Dick Danielson signed
up two guests that made 68. The
two guests did not show, but
unexpectedly Ed. Fox⁽²⁾ did. If you
change Ed for 2 and Dick for 4 the
total is 70 x \$20.

As ever

Doug