

THE WINE AND FOOD SOCIETY OF MIAMI

Thirty-Ninth Dinner

The Bath Club

January 6, 1970

Reception

Louis Martini - Johannisberg Riesling
Buena Vista - Gewuiz Traminer
Beaulieu - Pinot Chardonnay
Robert Mondavi - Chenin Blanc
Quiche au Naturel

Menu

Lobster Parfait a la Ritz
Buena Vista Green Hungarian 1968
Christian Brothers Sylvaner Riesling Cuvee 722

Consomme Double aux petites Quenelles avec Pailletes
Llords & Elwoods Sherry "Dry Wit"

Pate en Croute en Gelee
Christian Brothers Pinot Chardonnay

Mignonnetes de Boeuf Maitre d'
Fonds d'Artichauts Charon
Pommes de Terres Laurette
Concannon Petite Sirah
Christian Brothers Pinot St. George Cuvee 320

Fromages
Louis Martini Cabernet Sauvignon 1958
Beaulieu Cabernet Sauvignon 1960

Floating Islands, Langues de Chat
Schramsberg Blanc de Blancs Special Reserve

Cafe Noir
Novitiate of Los Gatos Black Muscat

Host: Richard E. Danielson, Jr.

Executive Chef: Ralph Wood

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COMMENTS ON THE WINES

Green Hungarian's unknown ancestral grape was brought to the Valley of the Moon by Count Agoston Haraszthy, known as the father of California's modern wine industry. Buena Vista was his original winery, now restored and enlarged and the descendants of his original vines are now owned by a Commandeur of the Chevaliers du Tastevin.

Sylvaner Riesling, our second wine, is a true varietal from the lava slopes of Mont La Salle Vineyards. This Franken Riesling grape is the principal rhine wine type grape of California.

"Dry Wit" is one of the fanciful names given to their sherries by Llords and Elwood. It is a flor sherry from the Mission San Jose area.

Pinot Chardonnay is the basis for the best white burgundies and Chablis of France, where it is also used in the production of champagne.

Petite Sirah, an ancient vinifera grape, is said to have been brought from the Middle East by the Crusaders to the Rhone Valley where it produces the red wines of Hermitage. In California it is generally used as a blending wine.

Pinot St. George is not really a pinot but a variety from the South of France, giving a wine of soft, fruity and fragrant charm. Produced only in the Napa Valley.

Cabernet Sauvignon, the world's premier claret grape, should produce a wine of deep ruby color, expansive bouquet and distinctive flavor. It should be served at room temperature to counter an inherent tartness.

Schramsberg was made famous by Robert Louis Stevenson's "The Silverado Squatters." It's tunnels, in common with Buena Vista and others, were cut out of the "living rock" by Chinese coolie hand labor. This Blanc de Blancs is 80% Chardonnay, the balance Pinot Blanc, has been aged 27 months en tirage and has a .6 dosage.

Black Muscat from blended vintages of Muscat Hamburg grapes of the Montpelier district is offered to the public by the Novitiate of Los Gatos after the production requirements of their altar wines for the clergy have been met. It is served as a compromise between the many fruit wines, cordial and dessert wines of California.

Reference: "California Wines" revised edition by John Melville, published by Nourse Publishing Co., San Carlos, California

Acknowledgments:

H. Brice McDonald, Captain, National Air Lines, Inc.
Mediterranean Market, Carmel, California
Brother Timothy, F.S.C., Cellermaster, The Christian Brothers.



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

C. D. McCORMICK
Secretary

ROOM 902
150 S. E. SECOND AVENUE
MIAMI, FLORIDA 33131

December 31, 1969

Fellow Members:

As previously announced, our 39th dinner meeting will take place on Tuesday evening, January 6, 1970 at The Bath Club. Our host for this occasion is Richard E. Danielson, Jr. who has assembled a number of fine California wines. The dinner has been planned to accompany these specially selected vintages.

Wives as well as single guests and couples may be invited for this occasion, and the cost is \$25.00 per person. Seating will be limited to sixty (60) persons, and black tie is in order for the men, as well as formal dress for the ladies. Aperitifs will be served at 7:15 P. M. and dinner promptly at 8:00 P. M.

Please fill in the reservation form below and return to me with your check by Saturday, January 3rd.

Looking forward to seeing you on the 6th.

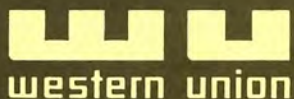
In vino veritas,

C. D. McCormick, Secretary

(RESERVATION FORM)

Please detach and return no later than Saturday, January 3rd to C. D. McCormick, Secretary, 150 S. E. Second Avenue, Miami 33131. (Telephone 373-1242)

Enclosed is my check for _____ dollars made payable to The Wine and Food Society of Miami for _____ reservation(s) at \$25.00 each. I am bringing _____ guest(s).



Telegram

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DR LOUIS C SKINNER JR, DLY .75

1970 JAN 1 AM 11 44

401 CORAL WAY CORALGABLES FLO

YOU AND LADY AND OR GUESTS ARE CORDIALLY INVITED TO WINE AND
FOOD SOCIETY DINNER AT BATH CLUB TUESDAY JANUARY SIXTH FEATURING
CALIFORNIA WINES. BLACK TIE. TWENTY-FIVE DOLLARS THE PLATE.

LIMITED TO SIXTY. PLEASE TELEPHONE YOUR RESERVATIONS 373-1242

C D MC CORMICK.