



JULY 2023

# The Bluffs Food & Wine gazette

## Event Report:

The Willamette Valley Wine Festival: Black Tie Finale

## Upcoming Events.

In order to give you a sketch of what the Willamette Festival was like, I am putting the Event Report in our introduction section here.

Amanda Harrington and John Matthews were our hosts for an event titled **How well do you know your White Wines?** It has been a while since we have been to The Omaha Field Club. There were 24 attendees, including guests, so we were rattling around a bit in their main event room. Some of our events have had to be moved to Wednesdays, which might have contributed to the smaller than usual attendance, but it is also a busy time for Graduations. None-the-less, we had a great event, with a sit down blind tasting of 5 white wines made of different grapes.

Our mission was to correctly identify these masked bandits. To assist our educated assessments, a Flavor Profiles of 16 Wine Varieties chart was provided as sourced from Wine Folly. We had no other advanced help, such as knowing what grape varieties were being used. If you missed one wine, you automatically missed two. When all was revealed, we discovered the correct answer. 1. Villa Maria Taylor's Pass Sauvignon Blanc Marlborough 2021; 2. Eyrie Estate Pinot Gris 2021; 3. Yalumba Eden Valley Viognier 2018; 4. Fess Parker Bien Nacido Vyd Chardonnay 2019; 5. Dr. Loosen Erdener Treppchen Riesling Kabinett 2020. There were 4 glorious winners: Rhonda and Mike Wilke, Kathie Bauer, and Jenny Ayoub. The stumbling block for most people was distinguishing Pinot Gris, Viognier and Chardonnay. The Sauvignon Blanc and Riesling were readily apparent.



The Pork Belly course, sous vided and nicely presented, was my favorite. Our Hartford Land's Edge Pinot Noir 2018 was a marriage made in heaven with the pork. The Duo Entrée of Grilled Petit Filet Mignon with Truffle Glaze was wonderful, but the Chicken Breast with Honey Pecan Butter sauce was a bit dry. I liked the Burgess Estate Napa Valley 2013 over the Avennia Valery Columbia Bordeaux Blend 2015 which was Bordeaux like but light and a bit tannic.

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[https://issuu.com/omahapublications/docs/iwfs\\_cb\\_council\\_bluffs\\_recipes](https://issuu.com/omahapublications/docs/iwfs_cb_council_bluffs_recipes).

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I told my wife she should embrace her mistakes...she gave me a hug.

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# The Willamette Valley Wine Festival: Black Tie Finale

Written by Tom Murnan

The first time the IWFS went to Oregon was in 2004. A lot has happened in those 18 years, and the Society thought it was time to take a new look. In the early 1970's there were only a dozen wineries. But studies had been done that suggested that Pinot Noir and Chardonnay would thrive in the Willamette Valley, an unthinkable thought in the old days. David Lett, and his Eyrie Vineyards, led the way towards Burgundian varietals. Now, Willamette wines are challenging Burgundy for world class Pinot Noir and Chardonnay based wines. Like bookend events, French Burgundy producers who have invested in Oregon were featured, both in the opening Meet & Greet dinner which displayed the wines of Maison Louis Jadot and this finale, featuring Maison Joseph Drouhin (MJD), and its Oregon investment, Domaine Drouhin Oregon (DDO).

In 1880, an ambitious 22 year old Joseph Drouhin acquired a business in the heart of Burgundy, in the city of Beaune. In an unusual move for the time, he combined roles of Producer, Négociant, and Owner under himself covering all the important quality decisions of production and sales. Second generation Maurice Drouhin began purchasing choice vineyards with magnificent terroir, starting with the Clos des Mouches, one of the finest properties near Beaune. The firm fame prospered even more. In 1957, 3rd generation Robert Drouhin acquired numerous properties further away from Beaune, Premier and Grand Cru vineyards, especially in the Côtes des Nuits. Then came the 4th generation. In 1987, Robert and his daughter Véronique established Domaine Drouhin Oregon. In 1988, Robert's oldest son, Philippe, began organic and biodynamic farming for all their properties.

David Millman, President & CEO of DDO was present at the black-tie dinner to present both the Burgundies and Oregon wines. Our Lobster course had us drinking Domaine Drouhin Roserock Maigold Chardonnay 2020 as well as MJD Meursault Gevevrières, Premier Cru, 2018. Second Course Marinated Squab Breast featured DDO Pinot Noir Louise 2017 and MJD Beaune Clos des Mouches Rouges, 1er Cru, 2019. Entrée Grilled Wagyu New York Striploin was paired with DDO Pinot Noir Laurène 2019 and MJD Corton, Grand Cru, 2018. All the Drouhin wines were wonderful examples of the importance of terroir. It was a real treat to try Burgundy and Oregon wines in such close proximity. I feel that Burgundy is benefitting from "global warming" as their wines are riper and more generous than they have ever been in recent history.

In addition to the food, a number of awards were made. David Millman got a certificate of Appreciation. Our next Chairman of the Americas will be Stephen Greenwald when Stephen Hipple's term expires in September, 2023. The new Chairman of the International Council of Management is now Mike Donohoe, who was given the regalia of his office by outgoing Chairman Michael Tamburri. And finally, most uniquely, Stephen Greenwald proposed to Tanya Echeverry on stage, in full view of our audience of 120. Happily, she said yes! Can you imagine the embarrassment if she said no?





# UPCOMING COUNCIL BLUFFS BRANCH EVENTS

JULY  
**14**

## **BASTILLE DAY**

Napa Valley Left Bank vs. Right Bank  
Fleming's Prime Steakhouse & Wine Bar  
Producers: Jill & Joe Goldstein

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AUG  
**10**

## **SIPS ON TENTH**

USA vs. Europe  
Producers: Hipples & Lemkes

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SEP  
**09**

## **5TH FESTA ITALIANA DINNER POOLSIDE**

Wine Theme TBD  
Doctors Iris and Gary More residence  
Joint event with the Omaha Branch  
Producers: Mike, Rhonda & Nicholas Wilke

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OCT  
**08**

## **CHEF AROUND THE BLOCK POP UP SHOP (THE OLD GREY PLUME)**

Sparkling Wine Tasting  
Courses from across the country  
Producers: Susan Rauth & Brent Rasmussen

### **HOSTING AN EVENT?**

Let us know when, where and a little bit about what's going on!

We would love to include YOUR event on the calendar!

Email details to: [iwfs.councilbluffs@yahoo.com](mailto:iwfs.councilbluffs@yahoo.com)