



NOVEMBER 2023

The Omaha Metro Food & Wine gazette

Event Report:

Event Report and IWFS Chicago
Festival Burgundy Masterclass

Upcoming Events.

If you have not renewed your dues, know that they were due November 1st. You should have received an invoice from International Wine & Food Society Council Bluffs (PayPal). I sincerely hope everyone renews. If for some reason you decide not to renew, please let Susan Rauth know.

Her email is susan.rauth@nexthomesre.com

Clean out the Cellars Brunch and Tailgate Poolside Party

Written by Tom Murnan, Photos by Mike Wilke

We had a great Tailgate party at Doctors Iris and Gary Moore's beautiful residence near Elkhorn, NE. It was timed to coincide with the early start of the Nebraska vs. Colorado football game. The only thing that could be better was if we won the game! But our loss wasn't even close. The weather was sunny, which helped the festivities. This was a combined Omaha and Omaha Metro Branche joint effort. Mike, Rhonda, and Nicholas Wike brought in caterer Hap Abraham to do the cooking. At 11:00 am there was brunch, with Tailgate following the game. But both Branches brought out their odds and ends from their cellars, trying to drink up those single and twosomes wines that could no longer be used at an event except for quaffing. There were 26 different wines to choose from. However, many attendees were drinking beer, with Bloody Mary's and Mimosas also competing for attention, so a good number of wine bottles were returned to their respective cellars.

Hap did an outstanding job with the food. Brunch consisted of Mini Quiches, French Toast casserole, Bacon & Sausage, Shrimp Cocktail, Mini Fruit Kabobs and Big Guy Casserole. The Tailgate offered Prime Rib Sliders, Swedish Meatballs, Buffalo Chicken Drumsticks, Mini Brats, Stadium Pretzels with Nacho Cheese, Antipasto tray, Salsa & Corn Chips, and Pumpkin Bars.

There was a very relaxed atmosphere all afternoon, with a few members taking advantage of a dip in the pool. Some walked down to the barn to see the horses. Although the number had dwindled, there were some that stayed to view the gorgeous Nebraska sunset.

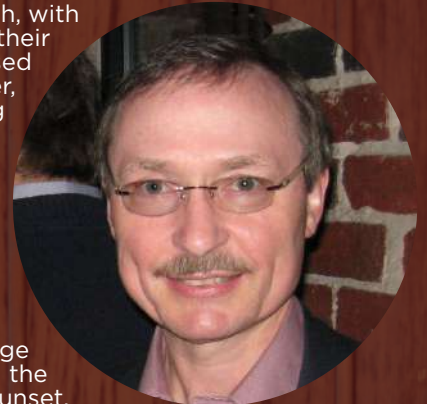
Many THANKS to Mike, Rhonda and Nicholas Wilke who helped set up all the rented paraphernalia needed for a comfortable afternoon: tables, chairs, tablecloths, lugging the wine and beer, and the like. It is a lot more work to do a catered event than a restaurant event. Thanks as well to the Doctors Moore for sharing their home, and to the Hap Abraham staff for enjoyable food.

Cheers!

Tom Murnan

In your email, a PDF will be sent along with the issuu.com link. The advantage of issuu.com is that you can see both right and left pages, like a paper magazine. Our PDF only lets you view one page at a time.

You can also access the Branch Recipe file by clicking:
https://issuu.com/omahapublications/docs/iwfs_cb_council_bluffs_recipes.



"The important thing to remember is that I'm probably going to forget."

- Unknown

IWFS Chicago Festival A French Wine Experience September 6-9, 2023

Vosne-Romanée Masterclass conducted by Allen Meadows Part 1 of 4

Written by Tom Murnan, Photos by Tom Murnan

Allan Meadows (AM), author of the Burghound.com newsletter, is a difficult expert to secure, so it was a coup that he came to Chicago to share his expertise. Both Pinot Noir and Burgundy have surged in popularity lately. No American knows more about Burgundy than AM. He spent part of his childhood growing up in France. He did not start his career as a wine critic, but instead worked in the financial services business. After retiring in 1999, he wanted to author a book on Burgundy, but that took another 10 years to accomplish. AM started Burghound.com in 2001 a quarterly journal dedicated to only the wines of Burgundy. It has since expanded to Pinot Noir and Champagne. He finally wrote his book a decade later, **The Pearl of the Côte - The Great Wines of Vosne-Romanée**, which brings me to the subject of his lecture. The focus was on the Premier Cru wines of the Vosne-Romanée AOC (VR). The appellation included two communes: VR and Flagey-Échezeaux. This AOC has the most Premier and Grand Crus in Burgundy.

AM says there are 15 Premier Cru vineyards in VR, but if you use Burgundy math, there are only 14. These are called Climats (wine growing terroir). They include Au-dessus des Malconsorts; Aux Brulées; Aux Malconsorts; Aux Raignots; Clos des Réas; Cros Parantoux; En Orveaux; La Croix Rameau; Les Beaux Monts; Les Chaumes; Les Gaudichots; Les Petits Monts; Les Rouges; and Les Suchots. The wine label can also include a Lieu Dit after the Climate is listed which refers to a specific part of a vineyard or region recognized for its own topographic or historical specificities. [There are only 8 Grand Cru vineyards in the VR AOC: Romanée-Conti; La Tache; La Romanée; Romanée-Saint-Vivant; Richebourg; La Grande Rue; Échézeaux; and Grands Échézeaux.]

We had a vertical tasting of 7 Premier Crus, all from the 2015 vintage, a hot and dry year that gave top wines across the board in Burgundy. We were supposed to have 8 wines, but one case disappeared from the Ritz after delivery. This is being investigated. More on our Masterclass next month.





UPCOMING OMAHA METRO EVENTS

NOV
05

OAK HILLS COUNTRY CLUB

Theme: TBD

Producers: Jason Sullivan & Brent Rasmussen

DEC
10

HOLIDAY EVENT AT HAPPY HOLLOW CLUB

Joint event between the
Omaha and Metro Omaha Branches

Producers: Joe Goldstein and Mike Wilke

JAN
21

VENUE TBD

Theme TBD

Producer: Dave Thrasher

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: ivfs.councilbluffs@yahoo.com