



# The Omaha Metro Food & Wine gazette

## Event Report:

A Transatlantic Wine & Food Soiree

The IWFS Chicago Festival Burgundy Master Class

## Upcoming Events.

# What's New

We have a new President! Mike Wilke is now our leader. Mike is well familiar with our Branch, having stepped in to run the Board Meetings when Dave Thrasher was out of town. Thank you, Dave, for your service as our President. Welcome, Mike.



- President Wilke.

**Event Report.** We had a delightful themed Transatlantic Wine & Food Soiree at the Oak Hills Country Club where we compared United States wine to Italian or French wine at every course except dessert, where we had just one French Sauternes. The new Executive Chef, Wilfred Ambrosio, did a fine job. 40 people attended, which included 10 guests, a nice turnout. All the wines were 93 points or above. After quaffing and a nice Charcuterie Board, we sat down to Sweet Corn Bisque with Balsamic Reduction, Calabrian Chili Oil and Toast Points. The soup was rich, sweet and cream based. The Eyrie Pinot Gris 2021 had nice balance and seemed to go a tad bit better than the Abbazia di Novacella Pinot Grigio 2022, which was a bit acidic for the sweetness in the soup.

The Second Course, a Pan Seared Sea Bass, Saffron Risotto, and Shaved Asparagus found us comparing a Falcone Chardonnay 2021 from Santa Barbara County to a Domaine Adrien Besson Chablis 1er Cru Montmains 2020. I usually expect a Chablis to be on the dry side, which it was, whereas the Chardonnay was a bit richer, a touch sweet, and more rounded. I gave the nod, and not by much, to the Chablis where the dryness and higher acidity went better with the sea bass. But it was a close call.



The Coffee Rubbed Wagyu Sirloin, Carrot & Ginger Puree, Potato Pave and Truffle Shiitake Mushrooms with Red Wine Demi was delicious. My steak was on the rare side, like I prefer, but some at the table had medium doneness. This time we had a trio of red wines, an unexpected treat. Caymus Cabernet Sauvignon Napa 2015 was classic Napa Cab, well balanced, with great depth of fruit. The Fratelli Revello Barolo 2012 had very user-friendly tannins and earthiness and did well. Not on the invite was the Mollydooker Giggopot Cabernet Sauvignon 2016, which was very fruity and the group favorite. My one criticism of the first 3 courses was that they all came out tepid. Warming up the plates and bowls would have done wonders in getting the food to table still warm. The Pecan Triple Berry Cobbler with Vanilla Bean Ice Cream and Mint Strawberry Puree was a cornucopia of berry flavors, enhanced by our Château Suduiraut Sauternes.

Many thanks to our hosts, Jason Sullivan and Brent Rasmussen. This was Jason's first event as a Board Member. Thanks as well to Executive Chef Ambrosio, Sous Chef Kevin Lopez and the wait staff for a delicious dinner.

---

"The The older I get, the better I used to be."

- Lee Trevino

---

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

## Vosne-Romanée Masterclass conducted by Allen Meadows Part 3 of 4

Written by Tom Murnan, Photos by Tom Murnan

Our Allen Meadows (AM) Masterclass focused only on the year 2015 in Burgundy's Vosne-Romanée (VM) AOC continues with this issue. During the tutorial, AM would give us little snippets of Burgundian wisdom. One was an old saying that a grower should always have 3 vintages on hand: one in the vineyard, one in the cellar, and the money in the bank. In Burgundy you hear a lot about combes. A combe is a small valley or hollow on the side of a hill which is not a waterway. They can be quite deep. 1er Cru En Orveaux has a deep one that helps funnel cold air down the hill and fan it out, important in a hot year, or you can delay harvesting and give the grapes more hang time. Back to our wine tasting.

**4. VR 1er cru, Les Rouges du Dessus, Dom. Alain Berguet.** Another vineyard was divided from Échézeaux and VR in the 1930 AOC. The Grand Cru is named Les Rouges du Bas. This vineyard has the highest ground in VR at 300-340 meters above sea level. It has a lot of limestone which controls yields and improves quality. AM rating 91-93. Approachable young. Drinking window 2025+. **5. VR 1er cru, Les Beaux Monts, Dom. Bruno Clavelier** was missing, so was not tasted. **6. VR 1er cru, Aux Brûlées, Dom. Meo-Camuzet.** From vines that average 80 years old, this domaine makes superb wines. Minerally, but in old age the wine gets velvety. AM rating 93-96. Drinking window 2032+. **7. VR 1er cru, Les Suchots, Dom. Confuron-Cotétidot.** The largest of the VR 1er crus at 13.07 hectares, it has multiple growers. Yves Confuron says it was so hot and dry that the vines shut down and he had to wait to harvest until the structural elements ripened. AM Rated 91-94. Built to age. Drinking window 2023+. **8. VR 1er cru, Aux Malconsorts, Domaine Dujac.** This vineyard is adjacent to La Tâche and the biggest, most powerful VR 1er cru per AM. Tannins are typically dense and firm, although not hard. AM rating 92-94. Drinking window 2023+.

So, what were my impressions overall? It takes longer than I thought to age a VR Burgundy to its highest potential. I had only one small piece of bread during the tasting, but my palate was fully coated with the dryness of all the tannin. The Malconsorts had mouth coating tannins and was drunk way too early but was a sterling example for the tutorial showing how patience is needed for Vosne Romanée wines.





# UPCOMING OMAHA METRO EVENTS

JAN  
**21**

## **SAND POINT**

New England Inspired Dinner with  
Dual Chardonnay and Merlot Tastings  
Event Producer: Dave Thrasher

---

FEB  
**25**

## **MARDI GRAS THEME**

Joint event with the Omaha &  
Omaha Metro Branches  
Block 16  
Event Producers: Hyders & Wilkes

### **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)