

JANUARY 2022

The Bluffs
Food & Wine
gazette



Tin City Part 3:
Giornata Wines



Inside: Event Report: Russian River Valley vs. Sonoma Coast Pinot Noirs
Patti Hipple Awarded the IWFS Americas Gold Medal | Upcoming Events



PRESIDENT'S COMMENTS

Happy New Year! It's my honor to serve as President of the Council Bluffs branch in 2022, and I look forward to enjoying more great events and camaraderie with all of our members in the coming year.

As a board we will continue to focus on building a world-class wine cellar, being good financial stewards, and most of all, putting on fun and educational events with outstanding food and wine. We have a dedicated group of people on the board who take a lot of pride in fostering a non-pretentious culture of learning, fun, and friendship, and that will continue to be our focus moving forward.

Cheers to another great year together, and I hope to see you at our next event!

Sincerely,

Dave Thrasher



Cover Photo: *Giornata Wines, one of 22 wineries in Tin City, Paso Robles, is housed in a “tin” building, what they used to call steel buildings. Photo by Tom Murnan .*

“What is a “free” gift? Aren’t all gifts free?”

— It’s Time for some Lexophiles

EDITOR'S

CORNER

We almost sold out on our November event at Champions Run. We had a maximum of 40, and 38 signed up. I thought the theme, Russian River Valley vs. Sonoma Coast Pinot Noirs might catch the attention of the Branch. It probably didn't hurt that Nebraska had no football game that day, but who knew that when I booked it months earlier. It is nice to have a bit of luck every once in a while. I could not find a lot about how each AVA tasted, so instructions for the blind tasting were a bit murky when we were tasked to identify which wine was Sonoma Coast and which Russian River. As a result, we only had one person correctly get the four wines correctly identified. Pinot Noir has exploded in popularity, and for good reason. It is such a user friendly wine. Give the Event Report a look and find out who correctly identified all four wines.

Patti Hipple was awarded the Americas Gold Medal for all the work that she does for our Council Bluffs Branch. And it's a lot of work. Nowadays, Patti is focused on managing the Branch Cellar, which gives our Branch many advantages over just going out and buying something. Proper aging of bottles comes to mind first. But Patti also attends Board Meetings, and puts on events as well. She was nominated by President Connie Martin, and seconded by the Board. This was sent to José Garrigo, Chairman of the Americas Awards Committee. They don't just award the Gold Medal for just showing up. You have to earn it.

In the third article on the wineries in Tin City, Paso Robles, I found myself at Giornata Wines, where all the wines have an Italian leaning. Sangiovese, Montepulciano, Pinot Grigio, Barbara, and Falanghina. Fala what?? Well, you'll just have to find out by checking out the story.

Some members have had trouble reading the Gazette on issuu.com, Or, they don't want to sign in, which means you can't even read the Gazette at all. They prefer a PDF since all you have to do is click it open. We have decided to offer it in both formats. 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/omaha-publications/docs/iwfs_cb_council_bluffs_recipes.

Tom Murnan



**THEY TOLD ME I
WAS GULLIBLE
AND I BELIEVED
THEM."**

— IT'S TIME FOR SOME
LEXOPHILES

EVENT REPORT:

RUSSIAN RIVER VALLEY VS. SONOMA COAST PINOT NOIRS

Story & Photos by Tom Murnan

In 2021, I became more aware of how the quality of Pinot Noirs from the Sonoma Coast (SC) had improved. The gold standard for quality Sonoma Pinots has been the Russian River Valley (RRV) for quite a while now. But critics are saying that collectors are beginning to see the Sonoma Coast as something different, more unique than inland Pinots. So I thought it would be fun to compare the two AVAs. We had 38 people sign up, all members of the Branch, with no guests. We had a nice staffing level, with Allison leading our servers, and Heather Smith focusing on the wine. I didn't realize until later, when someone told me, that Heather is married to Clayton Chapman, who owned the Grey Plume, which was a victim of COVID 19 and had to close. Heather is a first level Somm.

Interest in American Pinot Noirs has exploded over the past decade, and Pinot Noir has become the go-to wine for many wine drinkers. You don't have the harsh tannins to deal with like you have in young Cabernet Sauvignon. It just seems to be a more user-friendly grape from which to make wine. But there is not a lot on the internet about how the two AVAs wines compare. One critic might say SC Pinots are lighter in body and color, or that they have higher acid. That seemed to make sense, since the AVA is closer to the cold Pacific than the RRV, has more fog in the mornings and late afternoons. SC Pinots supposedly are more elegant. Then you read a comment from a winemaker like Kathleen Inman who summarizes the differences this way. "Pinot Noir (PN) from the RRV shows the darker side of PN, with deeper color and black fruits. In a nutshell, RRV is velvet, while SC is silk." Well I guess velvet is thicker and more plush than silk, but both should be

pleasurable drinking. Armed with these vague notions of the two AVAs, we embarked on our blind tasting of 2 PNs from each area. Our objective was to decide what 2 wines were from the RRV, and which 2 were from the SC. An individualized Charcuterie Board provided 3 Mortadella rolls, Spicy Salami, Peppery Gouda cheese cubes, Maytag Blue chunks, stuffed olives and Pepperoncini, the little hot / pickled green pepper ubiquitous in Italian restaurants.

All the red wines for the evening were decanted between 8:00 and 10:00 using the Parker method. That means it is poured into decanter, and right back into the bottle and closed with the same cork. This was quite important because as I sampled the wines, they were so closed in that we would have lost many nuances had they just been opened prior to the tasting.

The actuality of what was poured in front of us was different than the critics were saying. Contradictory might be a good way to describe the critics. The darkest wine we had, glass number 2, many decided had to have come from the RRV. After all, it fit the template we were told. But later, when all was revealed, it in fact came from the SC. I thought the SC wines were supposed to be lighter in color and a bit thinner in body? But to me, actually tasting the wines showed they were all over the place in terms of characteristics that should have helped you figure out which AVA you had in your glass.

This was more difficult than I had anticipated. Only one person got all 4 wines correct. Congratulations Sandy Lemke! I guess we all just need more practice to figure out what indicates a RRV and a SC Pinot. ▶



















◀ When all was revealed, we discovered that the wines were: 1. **Ramey RRV Pinot Noir 2017**; 2. **Hartford Court Land's End SC 2016** from the Branch cellar; 3. **Flowers Seaview Ridge SC 2016**, also from the Branch cellar; and 4. **EnRoute Winery Les Pommiers PN 2018** from the RRV. All were quality wines.

Before the tasting we enjoyed quaffing wines that were all in theme, meaning they all came from either the SC or the RRV. All were from 2019. Martin Ray Chardonnay (SC), Raeburn RRV Pinot Noir; Schug SC Pinot Noir; Decoy PN (SC); and Juggernaut RRV, with its colorful label of an attacking eagle with a green beak and green talons. My favorite appetizer was the **Crab Bombs**. Placed under a heat lamp, they were my knock-it-out-of-the-park favorite appetizer. Moist crab was enhanced by some rich binder (sour cream?) and topped by a thin slice of salmon. Soy sauce added an Asian touch. We also had **BLT Bites**. A small round of bread was topped by a piece of bacon, tomato and lettuce, all held together by a bamboo skewer. Finally, we enjoyed deep fried Goat Cheese Balls instead of the advertised Serrano Ham Croquettes.

Also, before things started, **Patti Hipple** was awarded the Americas Gold Medal. This is a well deserved award because Patti works tirelessly for the Branch by being our cellarmaster. She researches the wines and purchases them, getting the best bang for the buck. Also involved is keeping the cellar in order, delivering the boxes and handing out the wines for events. Well done, Patti.

The **Second Course** found us with a **Sunomono Japanese Marinated Cucumber Salad**, which also included Toasted Honey-Miso dressing, Shaved Onion, Sesame Seed, Wakame and thin slices of Red Apple. This unique salad continued the Asian theme we had with the Crab Bombs by using seaweed. Replete with Asian flavors, I found it refreshing and delightful, with cool cucumber sliced thin. However, the Ramey RRV Chardonnay 2018 was not up to all these assertive far eastern flavors. By itself, it was a delicate wine, completely incapable of matching such a dynamic salad. Perhaps a Sauvignon Blanc could have done better.

Our **Third Course** was **Slow Cooked and Cured Duck Confit with White Bean Casoulet** sprinkled with **Fines Herbs**. This was the entree of the evening for me. Duck confit with white beans is a marriage made in heaven as far as the affinity of ingredients are con-

cerned, and it works spectacularly well with PN. Unfortunately, the dish came out tepid, probably because Champions Run was so busy tonight. But that was minor compared to how good the dish was. Our duo of wines from our two AVAs was **Patz & Hall SC 2017** and **La Crema Fog Veil PN 2017** from the RRV. La Crema was acquired by the Jackson Family Wines conglomerate in 1993, but it was founded in 1979 with the name La Crema Viñera, which means "best of the vine." They have always focused on Burgundian wines, such as Chardonnay and PN. La Crema has also helped set the boundaries of the RRV for the government. Fog veil is a nod to the western end of the RRV, which is covered by fog in the mornings. Donald Patz & James Hall were working at Floral Springs Winery and Vineyards when they had the idea for their own company. Along with Anne Moses and Heather Patz, they founded Patz & Hall in the 1980s. They have formed a partnership with some of the best family owned single vineyard plots, like Lee and George Martinelli, Pisoni, Lee Hudson and Larry Hyde to focus on quality PN and Chardonnay.

I found the Patz & Hall SC very approachable with a nose of cherry and strawberry with a slightly vegetal nose. It had a lighter body, cherry flavors and great balance. 45% new French oak was used. The La Crema Fog Veil had rich earthy dark fruits. Deep. 37% new oak.

A **Green Apple Sorbet with Fresh Lemon** was our **Fourth Course**. A bit grainy, the sorbet was very apple-y. Candied lemon brightened the whole sorbet. A nice palate cleanser.

The **Fifth Course** was **Baked Paccheri Pasta, a Hearty Meat and Tomato Sauce, Grilled Italian Sausage, Kale, Sharp Provolone and Parmigiano Reggiano** cheese. Spicy ground sausage immediately got your palate's attention. This was truly a hearty dish, way more than I could eat at one sitting. **Gary Farrell RRV Selection PN 2018** and **Three Sticks Price Family Estates SC PN 2019** were served. The **Gary Farrel Winery's** first wine was in 1982, before there was even a RRV appellation, and came from the renown Rochioli vineyard. In 2004 it was purchased by **Bill Price**, owner of **Three Sticks**. In 2020 the Wine Spectator named it as a Top 50 Wine Producer. They specialize in PN and Chardonnay. Three Sticks has been getting a lot of national attention lately and came to Omaha

in 2021. They source grapes from such illustrious vineyards as the Durell and Gap's Crown in the Petaluma Gap, which allows for nearly perfect ripening conditions (at a snail's pace) with a combination of wind and fog that are almost always present.

Our Three Sticks was not sourced from either of these two famous vineyards, but none-the-less was a very fine glass of wine. It was a bit darker in color than the Farrell, with earthy flavors. The Farrell had a medium body style, was well balanced with lighter cherry flavors.

Dessert was **Pear Clafoutis with Vanilla Bean, Ripe Pear, and Passion Fruit Cream**. Thin dough covered the pears within, and it had a pleasing baked browned egg wash and butter type finish. Not too sweet, it was a tad bit on the dry side, but nonetheless tasty. The Passion Fruit cream side was whipped dense, not light, in body with a light Passion Fruit taste. Champions Run has its own pastry chef, **Hanna Brooks**, who came out to introduce the dessert. It went well with our Sauternes, **Château Doisy Daëne Barsac Sauternes 2013**. Doisy Daëne was declared a 2nd Growth in the 1855 classification and hails from the sub appellation Barsac. Originally Château Doisy was just one estate, but it got divided into three parts, named after the person who purchased it: Daëne, Védrines, and Dubroca. It is 86% Sémillon and 14% Sauvignon Blanc, all affected by noble rot, which gives it its sweet, honeyed taste. It was as fine match to the Clafoutis.

I had asked for the Chef to come out, but Executive Chef John Benton, who designed the meal, had left earlier. However, Banquet Chef Jason Moore was the person in charge of executing our meal, and did a fine job. Thanks so much to the Shelli and John Klemke whose membership at Champions Run got us access to the beautiful ball room and fantastic food the club has to offer. They and Mary Murnan helped to precisely pre-pour all of the red wines. Thanks to Chefs Benton, Moore and Brooks, Heather Smith Sommelier, as well as Allison and her crew of servers who did a fine job on a busy night. 🍷



Patti Hipple *Awarded the* IWFS Americas Gold Medal

Unless you put on an event, you probably don't know how much time and effort Patti Hipple spends working on being Cellar Master for the Council Bluffs Branch. Patti spends hours researching the various web sites looking for the best prices for the highest rated wines that she can find. She is guided by holes in our cellar inventory spreadsheet, which is divided into the following groups: Cabernet Sauvignon / Merlot & Blends; Argentina; Bordeaux; Italian; Pinot Noir; Riesling; Vouvray; Rhône; Shiraz; Grenache; Portugal; Spanish; Zinfandel; Dessert; Port; and South Africa. That's a lot of categories to mind. She then orders as the need may be, guided by budgetary restraint. Then she has to deal with the heavy boxes as they arrive, find a place in the cellar, organizing it so someone can find it later, discarding the shipping boxes and securing a supply of regular boxes. The wine inventory has to be adjusted to account for the new wine. She

finds herself a resource posed by event producers for what wine pairs best with a certain food type or course. Then the producer has to pick up the wine, and that must be managed as well. Returns are common since the producer will take an extra bottle just in case one is corked. Then the inventory must be adjusted to show the shrinkage. She gives a cellar inventory report monthly to the Board. It's a lot of work, and I probably forgot a few things. She has been doing this since the cellar was created. Oh yes, Patti and husband Steve are providing the cellar space gratis to the Branch. Other Branches have to pay a fee to cellar their wine. All this adds up to a huge THANK YOU PATTI. It takes a lot of personal time to do all this work. If anyone deserved a medal "raise" it was Patti, who last was awarded the BGA Silver Medallion in 2013. ▶



◀ Here is how her framed certificate read.

*Americas Gold Medal
awarded to
Patti Hipple*

In recognition of Patti Hipple's significant contributions to the Council Bluffs Branch since 2005. She has served on the Board of Directors since 2008.

A guiding force on the Board, serving as Vice President in 2010-2011 and President in 2012 to 2013.

During her leadership the Branch membership has increased dramatically and the quality of the monthly Branch events were enhanced. Since 2014 serving as our Branch's Wine Cellar Master, increasing the wine cellar's quality and quantity ensuring the long-term success of the Branch's Cellar.

For being an extraordinary resource to the Council Bluffs Branch Board of Directors and the entire membership.

In the best traditions of our founder André Simon.

By a grateful Society and appreciative Branch.

Awarded on this day November 13, Two Thousand and Twenty-One

Stephen Hipple, Chairperson IWFS Americas Inc.

José R. "Joe" Garrigó, Chairperson Awards Committee

Thanks from all of us for all your hard work, Patti. You deserved this recognition. 🍷





TIN CITY PART 3: GIORNATA WINES

Story by Tom Murnan



This is third in a series devoted to Tin City, which is just outside the Paso Robles, CA city limits. It is near two major area highways, Hwy 101, which goes north and south, and Hwy 46, which will take you from the city of Paso Robles to the western vineyard areas, and Vineyard Drive, that stretches from Turley in the south to Tablas Creek and Halter in the north. All 22 Tin City wineries are close together. Just park your car and walk. We have explored Desparada and Union Sacré. Where Union Sacré was inspired by Alsace and its dry style Rieslings, Pinot Gris and Gewurztraminers, Giornata looks to Italy as their vinous muse. The winery is owned by husband and wife team Brian and Stephanie Terrizzi. Brian is the winemaker, and Stephanie the farmer or viticulturist. Stephanie conducted our tasting when we visited in October. In their own words they explain their winemaking angle.

PHILOSOPHY

“The journey in creating Giornata started with a dream to create wines from Italian grapes grown in California employing the sensibility and philosophy of Italian winemaking. We work with the same grape vines (clonal material) as the best producers in Italy. The Central Coast of California possesses many of the attributes of the top wine growing regions of Italy. Our winemaking style leans more Italian than Californian in that we favor wines with balance and subtlety rather than intensity and extraction. We pick our grapes at lower sugar levels and handle our must gently in the cellar, thus resulting in wines that belong on the Italian dinner table possessing both ample acidity and tannin. Traveling to Italy on a regular basis, we continue to receive feedback on our efforts while researching Italian winemaking and viticultural methods.



Brian and Stephanie Terrizzi

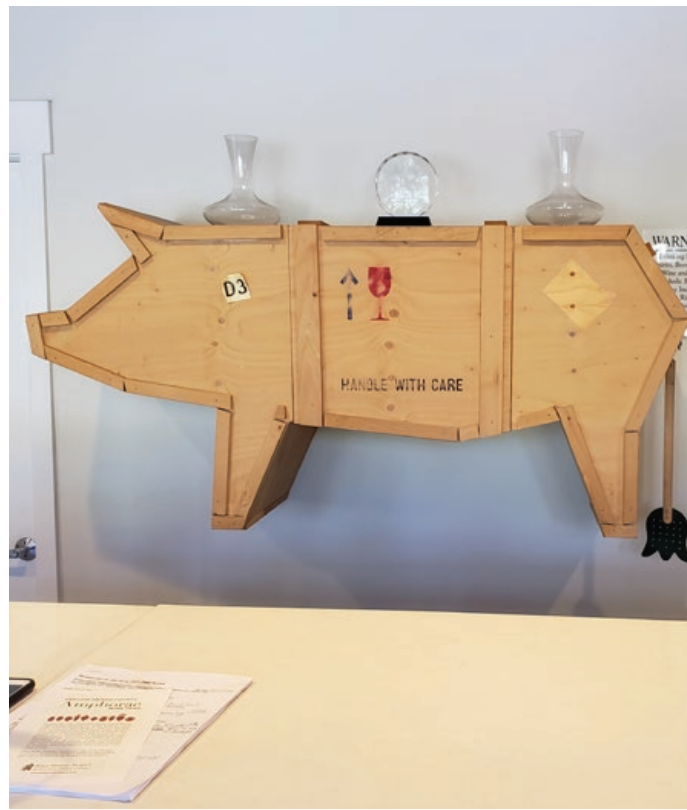


BRIAN TERRIZZI – IL CAPO (THE BOSS)

“Brian’s love for Italian wine started many years ago and stems from his lifelong love of Italian food and fascination with his Italian heritage. After working for respected Zinfandel producer Rosenblum Cellars, he traveled to Italy to work with the famous Paolo DeMarchi at Isole e Olena in Tuscany. Brian’s experience at the Tuscany winery provided him a great deal of insight into Italian winemaking, in addition to a month traveling and visiting other cellars from Tuscany to Sicily. During this trip he also reconnected with distant relatives in a small village in Sicily,

the hometown of his ancestors famous for wine since the dawn of the Roman Empire. Brian’s wine making pilgrimage has not endured without some doubt and skepticism. Several years ago, he almost abandoned his dream when one of California’s most famous winemakers told him: “If you want to make nebbiolo move to Italy. You’ll never do it here.” A couple of months later a meeting with Steve Clifton of Palmina winery refreshed his momentum. Steve convinced Brian to keep working toward his dream and shared stories of his own success. In 2005 while studying enology at Fresno State he married Stephanie, the love of his life, and a true vineyard guru.

Her enthusiasm toward Italian wine was as powerful as his and they spent their honeymoon visiting the top producers at their estates in Italy. Brian also spent harvests working with Chris King at Red Car and Mike Sinor of Sinor-Lavallee. In addition to handling winemaking duties for Giornata, Brian is also the founder, owner and winemaker for Broadside. ▶







Stephanie Terrizzi, co-owner of Giornata Wines

STEPHANIE TERRIZZI — LE MENTE (THE MIND)

◀ “Stephanie Terrizzi’s interest in wine was sparked more than fifteen years ago while working at a wine bar in Illinois. Her desire to get closer to the action led her to Sonoma County where she was inspired by some of Sonoma’s best wine professionals while managing and building the wine programs for Ca’ Bianca and Sassafras restaurants. Stephanie’s interest in science and her pre-med background led to more formalized wine training, leading to a Certificate in Viticulture from the Santa Rosa Junior College while performing vineyard duties in Napa and Sonoma. Next, on to Fresno to pursue a degree in Enology, Chemistry and Plant Science from Fresno State where she gained winemaking experience while also experimenting with Cabernet Sauvignon in her own backyard project. She is currently managing the small west-side Paso Robles vineyard Luna Matta and is doing vineyard consulting for one of the country’s top young female winemakers. Stephanie recently planted Giornata’s estate vineyard and is also an owner and viticulturalist for Broadside.”



Amphora aging allows for more oxygen than an oak barrel, and of course no oak taste.

Most Tin City wineries have no vineyards, but Giornata owns the **Giornata Estate Vineyard**, planted in 2013 with its first harvest in 2017. The vineyard is planted to Nebbiolo, Sangiovese, Ribolla Gialla, Friulano, and Trebbiano grapes. Other vineyards where grapes are sourced include: **Luna Matta Vineyard**, elevation 1750 feet for Nebbiolo, Sangiovese, Aglianico; the **Margarita Vineyard** at 1200 feet, in a cold area of Paso susceptible to frost; **Basi Ranch** at only 175 feet elevation within view of the Pacific Ocean where Pinot Grigio is planted; one acre of **French Camp** at elevation 1600 feet for the Aglianico grape (originally planted for Randall Graham’s Bonny Doon line); **Black Vineyard** on the west side of Paso Robles for Merlot; **Nightingale Ranch Vineyard** at 800 feet elevation for Fiano and Aglianico grapes; and finally the **Panache Vineyard** at 1150 feet elevation for the Barbara grape.

As for the wines they offer a **Sangiovese** blended with Barbara and Aglianico, a 100% **Sangiovese** (think Chianti) a **Gemmellaia** (place of the twins) with 64% Sangiovese, 30% Merlot, and 6% Petit Verdot (think Super Tuscan); a 100% **Aglianico** from the Luna Matta Vineyard (a large sized wine); a **Nebbiola**, again from the Luna Matta Vineyard (think Barolo);

a **Barbara**; a **Aglianico** from the French Camp Vineyard; and a **Montepulciano**.

They have a second series labeled **Fatto A Mano** (handmade) which the wines are all aged in clay amphorae as the ancient Romans did, without any winemaker intervention. They offer a **Bianco Estate** using the varieties Trebbiano, Friulano and Ribolla Gialla. A **Falanghino** (a grape of Greek origin from the Amalfi Coast) is a orange wine that is aromatic like Viognier, and even tastes of oranges. But it surprised me in my tasting with screaming acidity and mouth coating tannins. It is made like a red wine. Goes well with cheese, especially blue cheese. They also offer a **Fiano a Mano**, a **Rosé**, and a **Ramato** (Pinot Grigio with skin contact), which makes it look like a rosé. Finally they have a **Grenache Moscato**, which uses the Italian clone Moscato Giallo to add citrus notes.

So Giornata Wines was an interesting place, especially if you enjoy Italian wines made in California. 🍷

Sources: <https://www.giornatawine.com/home#ourwines>;
<https://www.pe.com/2015/04/01/wine-what-would-jesus-drink/>

A Note from the Board:
**UPCOMING COUNCIL BLUFFS
BRANCH EVENTS**

**JAN
23**

**MONARCH PRIME &
BAR RESTAURANT**

(in the Deco Hotel 316 S 15th St)
Producers: Thrashers and Hipples

**FEB
10**

BARREL AND VINE

1311 S 203rd St, Omaha, NE 68130
Valentine's Day theme
Combined CB and Omaha Branches
Producers: Todd Lemke and Mike Wilke

**MAR
5**

TBD

Producer: Bob Kossow

**APR
3**

801 CHOPHOUSE

Producers: Hipples

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



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The mission of the Council Bluffs Branch of the International Wine and Food Society is to develop a profound understanding and appreciation of both wine and the culinary arts and to enjoy this experience in the camaraderie of friends. Our task is to educate our membership about wine and to develop the skill of matching wine with food. We strive to drink high quality wines and to experience an eclectic array of foods prepared by the area's top chefs.

The International Wine & Food Society of London, England

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Vice President: Mike Wilke

Treasurer/Membership: Diane Forristall

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KEEP IN TOUCH!

Please notify Club Membership Chairman Diane Forristall at DIANE@FORRISTALL.US to let her know if you are interested in hosting an IWFS event.

To access past Gazettes and other features about our Branch, go to the international website following this link:

www.iwfs.org/americas/council-bluffs

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