

The Bluffs Food & Wine gazette

APRIL 2018



EVENT REPORT:

Mardi Gras Dinner

INSIDE IWFS BALTIMORE GREAT WINE WEEKEND

- Bordeaux Black Tie Gala Dinner at the Center Club 10/14/2017
- A Convalescing Robert Parker Jr. Responds to the IWFS



A publication of the Council Bluffs Branch of the International Wine and Food Society



President's Comments

Greetings All,

February started out with a bang. Special thanks go out to Jill Panzer and Michelle Hyder for putting on a great event. The Mardi Gras dinner was a lot of fun, and a lot of interesting food and wines were served. Thanks to Chef Paul Urban and Block 16 for such a unique experience.

I hope everyone enjoyed their Valentine's day. Thank goodness bringing my mother in law to the Mardi Gras party covered my Valentine day obligations with her.

The board continues to strive to make our club one of the most successful, and fun branches in the country. Issues like membership, dues, wine cellar, and event planning are constantly being discussed. I will continue to keep everyone informed on the boards discussions, and decisions as time goes on.

As far as events go, the calendar has filled up quickly. It looks like only a few months remain open for events this year. I believe June, July, and August are available and I will take the leftover month. If you have any great ideas, or want to partner up on planning an event, please let your favorite board member know.

Cheers,

Joe Goldstein

**“Either give me more wine
or leave me alone.”**

-Rumi, circa 1200's



EVENT
REPORTMORE IMAGES
—ON THE—
NEXT PAGE

Editor's Corner

Wow, was that Mardi Gras party fun. Chef Paul Urban and wife Jessica of Block 16 did a fantastic job of making authentic Cajun and Creole dishes from the New Orleans and other Southern destinations. Their secret? Quality ingredients and slow, slow preparation. For example, alligator, tortoise and a Randazzo King Cake were all sourced from the South. The roux was slow cooked for hours, allowing it to develop intense flavors. But also, the decorations were well beyond what we usually see at an event. A plethora of green, purple and gold beads, harlequin faces, a few large balloons and the like were the work of our two producers: Michelle Hyder and Jill Panzer. Read about this feast occurring three days before Lent.

We come to the final installment of our **Baltimore Great Weekend**. A fitting climax, we had a Black Tie Gala Dinner at the Center Club, in a skyscraper, in downtown Baltimore. Two main draws were on the schedule: A vertical tasting of **Château Pontet-Canet**, presented by the proprietor himself, **Alfred Tesseron**. Pontet-Canet was a lack luster 5th Growth Pauillac, right across the road from Château Mouton Rothschild until the Tesseron family purchased it and improved the property with biodynamic practices and improved winemaking. The second draw was Robert M. Parker Jr., the well known wine writer. When Alfred Tesseron heard that Parker was coming, he decided to come as well. Read about the event and its vertical of wines from 2005 to 2014.

Finally, **Robert Parker Jr.** was unable to attend due to a medical emergency, but he wrote an open note to the IWFS members, which was read aloud by Chairman Andrew Jones during the dinner. Parker was mailed a Certificate of Appreciation that the Society intended to present to him at the dinner, and the letter was his response to the honor.

Tom Murnan

"Has your diet changed?" I asked an 87 year-old woman I was admitting into the hospital. "Yes," she said. "For Lent, I gave up whipped cream on my jell-O, hard candy, and my two beers a night. [Pause] And look where it's gotten me."

-L.K., via Internet



Event Report

MARDI GRAS DINNER

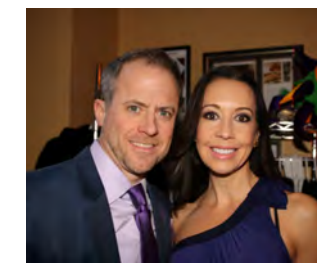
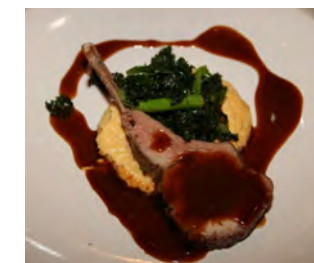
Written By Tom Murnan | Photos by Tom Murnan

FAT TUESDAY WAS JUST two days away, but I think the Branch was jazzed about the theme ahead of the real date: a good ol' New Orleans style Mardi Gras. Whenever Jill Panzer gets her teeth into an event, it is decorated to the hilt with the theme du jour. In this case, as soon as you walked into Lot 16, there was no doubt that this was a Mardi Gras themed dinner. Purple, green and gold beads, fleur-de-lis, jazz musician cutouts and the like were everywhere. There was even a tattoo station where you could ink your boody with a removable tattoo for the evening. Jill was assisted in these efforts by Michelle Hyder, who has roots from the South. It was Michelle's idea to get our special **Randazzo King Cake** flown in from New Orleans. More on that later. 42 people attended of which five were guests. All the wines for this event came from the Branch cellar, the first time for this Branch that an entire wine list was sourced from our cave. The wine pairings were by Matthew Brown of V. Mertz.

We started with three cellar wines that were remnants from their original cases. **2013 Schäfer-Frölich Riesling Kabinett**, **2010 Jean Royer Prestige Châteauneuf-du-Pape**, a **2004 La Rioja Alta Vina Ardanza Reserva** and a **Kungfu Girl Riesling**. There was a bit of a delay until the appetizers arrived, but it was worth the wait. A **Chicken & Sausage Gumbo Hand Pies with Creole Mustard Dipping Sauce** was filling and delicious when warm. The **Savory Beignet Po'boy with Spicy Shrimp, Slaw and Tomato Jam** was much lighter. Small puff pastry bottoms looked like little baguettes hollowed out for the shrimp and tomato jam, and was topped with slaw. The spice on the shrimp was mild and wine friendly. These were my favorites. Finally we had **Nola Poutine with Old Bay Spiced Fries**. This is a French Canadian dish. Real comfort food, brown spicy gravy was poured over the French fries, which also held white cheddar cheese curds. The very ingredients for a heart attack, but sooo good.

The door to the dining room had remained closed as we greeted and reacquainted with each other, primarily because the Martins had brought in enormous gold balloons that had the numbers 6 and 0. Yes, the next day was going to be **Jon Meyers** 60th birthday. He was surprised with this display when the doors were opened and he entered the room. Part of our wait staff was a sommelier on loan from V. Mertz: **Terrence Dougherty**. Terrence has passed the first two levels of the Court of Master Sommeliers and is studying for the third level. He was to be our wine guide tonight.

We began with **Tortoise & the Hare Louisiana Turtle Soup with Sherry**, **Frisée Salad with Rabbit Confit & Sherry Vinaigrette**. **Paul Urban**, chef and owner (along with his wife **Jessica**), came out to speak of the course. He had a little trouble sourcing the turtle, but when it came in, he got a few local rabbit, and added the frisée to the side to create the dish. Confit means the meat was cooked in its own fat. The turtle was put in the soup, and the rabbit was placed on the side of the bowl. Mildly spicy, rich with vegetables, cubes of tortoise were found in the



dark, rich broth. The hare was earthy, nicely cooked and moist, but without sauce. Frisée lettuce with light but wine friendly vinaigrette and pickled red onions completed the dish.

Our wine was the **2015 Luca G. Lot Adriana Chardonnay** from Argentina. Luca Wines was established by Laura Catena, and this wine was named after her eldest son, Luca. Terrence told us that this was a high altitude wine at about 5000 feet above sea level on the foothills of a volcano. In comparison, Napa Valley is only about 2500 feet. There is 20% new oak and an oxidative nuttiness. It is a restrained wine and not overly fruity because of the high altitude. Because the Turtle soup is such a rich, fun dish, he felt we needed a rich wine. I thought the soup was almost, but not quite, too much for the Chardonnay.

Red Beans & Rice Crawfish Arancini with Roasted Red Pepper Remoulade was the next course. Red beans and rice are a favorite with the Urbans. It took three days to process some serious red beans. Ham hock stock, shredded ham hocks, red beans, it was a process. These were mixed together with crawfish, rolled into a ball of cooked risotto rice and fried to make the arancini balls. A large ball of risotto was centered in a bowl of red pepper remoulade. Originally a French recipe, remoulade is made from mayonnaise with vinegar, mustard, shallots, capers, chopped pickles, and/or fresh herbs, and in this case, red peppers.

Our wine was a **2015 Dönnhoff Norheimer Kirschheck Riesling Spätlese** from the German Nahe region. It was rated as a spätlese, or late harvest, so it was a little on the sweet side. Terrence informed us that the Nahe is a bit north of the Alsace region in France. The vineyard is south facing and gets a lot of sun, something needed for this cold, high latitude. All the vines are on the slopes of rivers here. They require the sunlight reflecting off the river to get enough sunlight to ripen. The soil is black slate, and heat retentive. It takes the heat of the sunlight during the day time and releases it at night. The best producer in the Nahe is Dönnhoff. The winery is in a group with winemakers who are striving for a dryer style. The dish is super flavorful and intense, and the acid will clean the palate.

One of the advantages of sitting next to our certified sommelier candidate was to learn more about the German wine labeling system. Many of you may know of the Prädikatswein system, where high quality wines are organized by sweetness with the following names: Kabinett (dry), Spätlese (late harvest), Auslese (selected late harvest bunches), Beerenauslese (selected harvest

of berries), and Trockenbeerenauslese (dried berry selection) which is quite sweet. In 1910, a even more exclusive category was devised: the VDP system. VDP is short for Verband Deutscher Prädikatsweingüter. The organization has more than 200 wineries whose association is voluntary. Their various quality levels are not legal descriptions at this time. When you spot a wine label or lead foil sporting a stylized German eagle with a grape bunch on its breast, that is the symbol of the DVP, a symbol of quality.

The rice and red bean ball was deep fried. Cajun spice was immediately noticeable coming from the sauce. Crawfish surrounded the ball and provided some protein and southern flavor. The acidity in the wine cut right through the tomato based sauce and spiciness. A great wine and food match.

Course 3 was **Rock Shrimp Gumbo with Black Rice and Crispy Alligator**. Chef Paul told us that his wife Jessica spent 12 hours making the roux. Knowing how to make a good roux is essential to Creole and Cajun cooking. A roux is equal parts butter and flour that is slow cooked on the stove top until a certain level of brownness is achieved. Creole cooking uses darker roux than Cajun, and are typically made with bacon fat rather than butter. Next Jessica made a ham hock stock, then added andouille sausage and diced that up and let it cook all day. They sourced some alligator and found some rock shrimp from Florida and sous vided that as well. They then added black rice to the plating.

The **2012 Winderlea Vineyard Dundee Hills Pinot Noir** was our selected wine. Terrence told us that this was a unique pairing. This is a Pinot from the northern Willamette Valley from the oldest vines in all of the Valley, from 1974. It is high quality, old vine fruit. A classic Willamette Pinot with low tannins. Wow, this was great Gumbo. You could tell from the depth of flavors this dish was made with TLC. The alligator was deep fat fried, the shrimp tender and delicious, bits of ham in the deep and rich brown sauce. The Pinot had bright fruit, and its acidity countered the richness of the roux. The Pinot had more stuffing than a lot of others of its ilk. Wonderful.

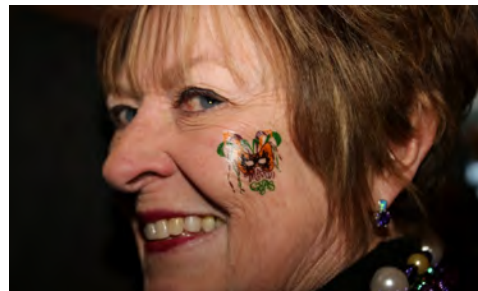
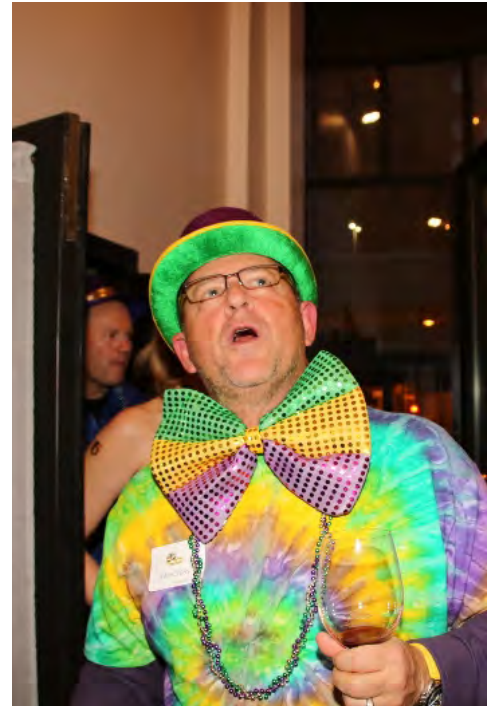
Course 4 presented with **Wild Boar Chop with Pimento Grits, Pan Jus and Greens**. The boar looked like a large slice of rack of lamb. It was sitting on top of pimento grits which was also topped with tender kale greens. A nice swirl of brown sauce finished the dish. The pimento added a real kick to the palate, while the kale provided refreshing sharpness and acidity. The pan jus sauce

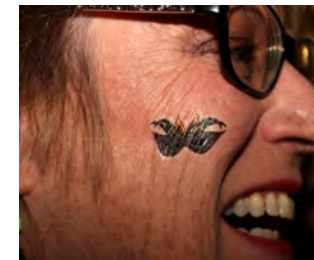


was deep brown and fabulous. This time we had a pair of wines to compare. **2014 Ridge Geyserville Zinfandel** was contrasted to a **2013 John Duval Wines Entity Shiraz**. Terrence spoke about them. Both were robust, big new world wines. Ridge has been making Geyserville since 1966. It is what it should be about. It is balanced from all the fruit sets: black, red and blue fruit, but you don't get jammy. It's just ripe, fresh and not overly stewed. This is what Zinfandel traditionally in the 1970's was all about. In the 1990's, Zinfandel took a turn and now is high alcohol with over ripe fruits. But Ridge never switched. Ridge is famous for its Cabs and the Judgment of Paris in 1973 where they won the blind tasting for Cab. We also have the **Duval Shiraz from the Barossa Valley**. **John Duval** was the second winemaker for the famous Penfolds Grange. He studied French viniculture and Syrah. He has developed this beautiful big black fruit, black pepper, new oak wine, but with delicacy and restraint that does not overpower the wine. You are still getting a really nice fruit and nice balance. He is one of the best winemakers in Australia. I found the Zin rounded and pleasing, with deep berry flavors, while the Shiraz was a little sharper, with dark fruit flavors and good balance.

As previously mentioned, our dessert was flown in from New Orleans. **Michelle Hyder** spoke about it. **King Cake** is a cross of a coffee cake with a French pastry, and one of her favorite places to obtain one is at **Manny Randazzo's** in New Orleans. They are known for their King cake, where people will wait for hours near Mardi Gras to get some. The tradition with a King Cake is that it always has a little plastic baby in it. The tradition is that whoever gets the baby in the King Cake is king of Mardi Gras for that party and they are also supposed to be the host next year for supplying the King Cake. Karen Markus got the slice with the small plastic baby, so she is queen of Mardi Gras and is supplying King Cake next year! Karen, better place your order today and avoid the rush. We had a 2007 Château Coutet Barsac to accompany the cake. Intensely sweet with characteristic botrytized (honeyed) flavors, the wine was sweeter than the frosting on the cake. A great match.

Many thanks to **Michelle Hyder** and **Jill Panzer** for all their planning, decorating and bringing authentic Mardi Gras traditions (like the King Cake) to our party. **Michael Brown** did an incredible job of selecting the wines, as did **Terrence Dougherty** giving us the background on them. Finally, many merci's to Jessica and Paul Urban for a delicious meal developed and executed with great care, and for their staff who gave up their Sunday off to serve this wonderful meal.





IWFS Baltimore Great Wine Weekend:

BORDEAUX BLACK TIE GALA DINNER AT THE CENTER CLUB 10/14/2017

Written By Tom Murnan | Photos by Tom Murnan & Wayne Markus

AFTER AN AFTERNOON OF free time which many members used to explore the city (the National Aquarium, Edgar Allen Poe's house & grave, and the like), we gathered at 5:15 pm to take the short bus ride to the Center Club, a skyscraper that overlooks the harbor. We were in for the final piece de résistance, the formal Black Tie Champagne Reception and Bordeaux Dinner featuring the wines of **Château Pontet-Canet**. By this time, we had already learned that Robert Parker Jr. was not joining us due to a recent injury during physical therapy a few days before. But Alfred Tesseron had come from France to present his wines. Walking around taking photos, I noticed the staff decanting the red wines.

We started with **Butlered Hors d'Oeuvres** at an hour long Champagne reception. **2008 Taittinger Brut** was poured along with some quite tasty appetizers. These included **Nordic Style Smoked Salmon; Roasted Quail Legs; and American Sturgeon Caviar with Sorrel Crème Fraîche Sauce**. Bite sized pieces of tender rolled up salmon and sauce sat on bread rounds making for a tasty bouchée, or mouthful. The quail legs were a substitution from the menu, but very nice. Finally, the caviar was sitting on a dollop of crème fraîche and small pancake. All were designed to show off the Champagne, which enhanced all the appetizers.

After a photo of all the Council Bluffs and Omaha Branch members with special guest **Alfred Tesseron**, we went to table. Alfred thanked the Society for being able to present his wines. He thanked **Edward Sands**, who founded Calvert Woodley in Washington, D.C. It is Ed Sands' fault that he was with us tonight! About 45 years ago he walked into Ed's store and got a job working for Ed, selling great wines and even some Burgundy. Alfred now has the privilege of running a family business, Château Pontet-Canet. In 1975 his father called him back from the United States to home to help him run the business. He brought a lot of ideas from the US with him and tried to change everything, but his father helped him find the right path by building together. He feels lucky that his family was originally from Cognac. He made a lot of mistakes but came to learn that Pauillac is an exceptional place. It has three first growths, and Pontet-Canet is right next to one of them [Mouton Rothschild]. He told himself that he needed to do something for Pontet-Canet, a fifth growth. He needed to understand and improve the property. So he hired a young man, Jean Michael Comme, who is very important to Alfred. He is his right hand. He is in charge of the vineyard. Alfred believes wine is made in the vineyard. Now JM Comme runs both inside as the Maître de Chai,

and outside as régisseur, or estate manager. Tonight Alfred wanted to do something a bit different. Normally we always go from the youngest wine to the oldest. But tonight, we started with the oldest and went to the youngest. He thought it was best to let the wine speak for itself and let us make up our own minds as we tried the wine in this order.

We started with our First Course, **Maine Diver Scallops with Brunoise of Potato and Fennel, Cara Cara Orange and Fumet**. Two large scallops, nicely sautéed and sitting in a broth with diced potatoes, were topped with fennel fronds. The fronds had a nice licorice (fennel) flavor. Our **2014 Château Carbonnieux**, a Grand Cru Classé de Graves, with its Sauvignon Blanc and Semillon blend, shined as a match, offering notes of lemons, apple and stone. Brunoise is a culinary term for a method of dicing. The item is first julienned, then turned a quarter turn and sliced again, producing small cubes. Cara Cara Oranges are a red-fleshed navel orange that is a cross between the Brazilian Bahia navel and the Washington navel oranges. A fumet is a concentrate stock that uses fish or game as flavoring.

Between courses, Chairman **Andrew Jones** awarded **Edward Sands**, founder of Calvert Woodley, the **IWFS Americas Gold Medal** for his long time service to the wine industry. Alfred Tesseron worked for Ed, and he helped Robert Parker Junior get his start as a wine journalist.

Our Second course was **Woodland Mushroom Risotto with Pancetta and Sage Fontina Tuile**. It also started our vertical of red wines with the pouring of **2005, 2006, 2007, and 2008 Château Pontet-Canet**. The earthy flavors from the fungi risotto were a great match for the four different years. The rice was al dente but needed a bit more salt.

Alfred spoke of the wines. **2005** was the first year where Pontet-Canet went organic and biodynamic, getting rid of the grass killing chemicals. He likes the wine and thinks the 2005 is balanced. **2006** needs more maturity. Unfortunately there was a little bit of rain during harvest, and maybe they didn't pick at the perfect time, but it is coming up. In a few years we will enjoy it more. **2007** is a difficult year with a complicated spring, and some mistakes were made. They didn't realize that humidity was too high and they had an attack of mildew. So he went backwards from the biodynamic program and sprayed for mildew for one week until the pressure was over. Not a great wine but it is well balanced and a pleasure to drink. **2008** is a classic vintage where they learned from the



mistakes of 2007. He thinks it is a fantastic Bordeaux with a great future. It was also the first year they started working with horses. They started slowly, like in everything they do. They bought three horses to see if we were able to work again with horses. It was a success, so currently they have eight horses to do half of Pontet-Canet. They are aiming for 20 horses. Once an area starts with horses, they do not go back to tractors. The purpose of the horses is to reduce soil compaction that comes from the weight tractors. When the soil is alive, you have better fruit.

Our Third Course found us with **Seared Crispy Skin Duck with Fall Fruit Chutney and Black Truffle Jus**. Inexplicably, since the name of the dish is Crispy Skin Duck, the crispy skin had been removed leaving slices of tender duck breast meat only. This was topped with sweet raisins and small dice apples, which sat on a piece of toast and lettuce. This was surrounded with a ring of brown sauce flecked with black truffles. Despite removing the most umami part of the duck, the dish was successful and a great match to the Bordeaux. This time we had the **2009, 2010** and the **2011** Pontet-Canet to compare.

Alfred spoke about the wines. For the **2009**, the spring was quite complicated. In June, things changed totally. It is one of the great vintages of Pontet-Canet. It is perhaps opulent. 2010 is more classic. He is very proud of this vintage because by then they were fully organic and biodynamic. These vintages have one thing in common, even though they are very different. Robert Parker gave both vintages the highest marks, each a hundred. That gave them a lot of pressure for 2011. It is classic and different, like all of his vintages.

Moving onto the main course, we were served **Braised Angus Short Rib, Morels, Roasted Root Vegetables and Natural Jus**. The beef was quite tender from the braising, and arrived nicely hot. The root vegetables were al dente parsnips and onions. Several dehydrated and reconstituted morel mushrooms were scattered around the plate. The jus provided a nice bridge to the wine, reducing the tannic attack for the youngest wines of the vertical.

The **2012** very humid year and they had to spray. The horses and the tractors could not go into some parts of Pontet-Canet. In 2005, they started thinking about how they could reduce new oak. To Alfred, new oak is fashion. When we have good fruit, he asked, why should we have to use so much oak? They started trying different things, such as using amphorae to store the wine. Starting in 2012 and from now on, 50%-60% of the crop would be put in new oak, depending on the vintage, and the rest in amphorae. **2013** was a difficult year, almost everything went wrong. Twenty years ago, they would probably have had no wine, but here we made a wine that he is proud of, due to all the difficulties. All his children are great. But 2013 is not Paulliac style wine but a **wine of pleasure**. It is a little bit like Burgundy. Fortunately **2014** came back to normal. A pleasant vintage that will be enjoyed for many years. Alfred thanked IWFS for inviting him here tonight and invited us all to Pontet-Canet to walk



the vineyards and visit the Château. At this point Chairman Andrew Jones presented Alfred with a **IWFS Certificate of Appreciation** for his generous support for the IWFS and for a vertical tasting of ten vintages of his wines.

Dessert was a **Valrhona Chocolate Torte with Cognac Infused Crème Glace with Tesseron Lot 90-XO Ovation**. Beautifully presented, one scoop of vanilla ice cream was sitting in a chocolate cup. A wedge of torte sat adjacent with a chocolate twig. The torte was light, not dense like so many are, and had a wonderful dark chocolate flavor. Valrhona chocolate hails from the town of Tain-l'Hermitage, just beneath the famous Hermitage hill where world famous Syrah based wines are made. Two different Cognacs were offered: Tesseron **Lot 90-XO Ovation** and **Tesseron Lot 53-XO Perfection**. The Perfection in particular impressed me greatly with its very polished and refined nose and palate presence. Elegant, smooth, and opulent, it was truly Cognac perfection, with a finish that went on forever.

My wine impressions? Although I had too many irons in the fire, trying to take photos, take written notes and record the dialogue, I was able to jot down my rushed impressions briefly. I don't usually provide my own scores, but it is a convenient shorthand method to convey quality for so many wines. My score appears first, then it is compared to Robert Parker's. I think some improvement has occurred to the wines since the original scoring.



2005 Substantial structure, still tannic but ripe tannins. Cassis, good balance. Dark fruits. Prominent nose. 97/100. Parker 97

2006 Lighter structure than the '05 but still nice. Good overall balance but with a touch of acidity. Oaky, sharper tannins, dark fruits. Needs time. 92/100. Parker 94

2007 Young, a bit acidic, but otherwise acceptably balanced. Low tannins overall, but noticeable and still resolving. Good depth of dark fruit flavors. 90/100. Parker 91

2008 Elegant and impeccably balanced so that acidity and tannins were not noticed. Classic. 98/100 Parker 96.

2009 Tannic, but balance coming together. In an awkward phase just now with great potential. This is a Parker perfect score wine. Today? 95/100, but with more breathing as it sat in the glass, my final score was 96/100. When it all comes together years hence 99-100/100. Parker initially 100, currently 98.

2010 Young, still tannic. Great potential. Fairly well balanced at this point. Good depth of flavor. 95/100, but again, after the end of the meal with more breathing and integration it was even more wonderful: 98/100. Another Parker perfect score. I agree to 100/100 when it all comes together. Parker 100.

2011 Tannic, young, great depth of flavor. Good potential. 93/100. Parker 93.

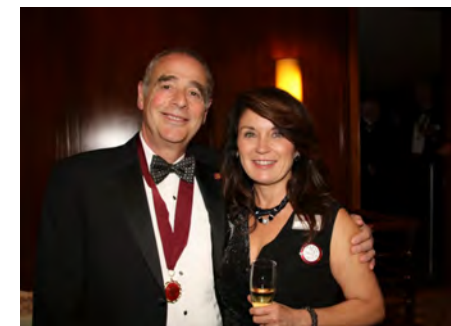
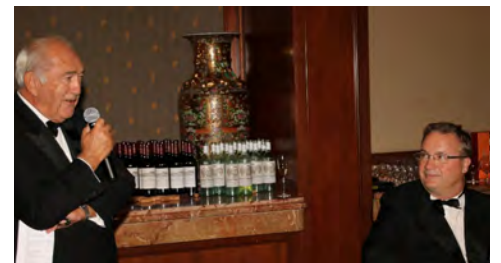
2012 Young. Intense. A bit acidic. Still coming together. Great depth of flavor. 95-96/100. Parker 93.

2013 Less tannic than the '12, less intense, still acidic. From a poor year, but pleasing enough. Not a long term ager. 91/100. Parker 90-92.

2014 Tight, tannic, too young. Great promise. Classic. 96-97/100. Parker 94.

A Grand Merci to the Center Club, who made it a point to thank Alfred Tesseron and Louis-Fabrice Latour (who also attended this Bordeaux tasting) for coming to Baltimore to present their wines. Thanks as well to Chef Bob Bannan, Service Managers Bob Lowe and Antoine Norfleet for their impeccable white gloved service. Additional thanks to Dale Springer & wife Maria of the Baltimore Branch, and Stephen Greenwald & wife Alana, and Stephen & Patti Hipple of the Festivals & Events Committee who organized this Great Weekend.







IWFS Baltimore Great Wine Weekend:

A CONVALESCING ROBERT PARKER JR. RESPONDS TO THE IWFS

Written By Tom Murnan

IT WAS SUPPOSED TO be a major draw and a incredible coup to have the renown **Robert M. Parker Jr.** attend the closing Black Tie Bordeaux Dinner at our Baltimore Great Wine Weekend. A lawyer turned wine critic, he achieved fame for being one of the first to tout the 1982 vintage in Bordeaux. While other critics hedged their bets, Parker loudly heralded his. He refused to take advertising, indicating that the practice would compromise the integrity of the wine rater. He famously was the first one to use the hundred point scale when others were using wordy descriptions, stars, the 1 to 5 system, the 20 point system and the like. But everyone in America was used to the hundred point system from their school days. You always knew the range of the points, unlike, say, awarding stars. It was a short hand way of describing exactly how good a wine was. His rating system took off, along with his love of rich, ripe, hedonistic wines. I know the fact that he was on the Great Weekend play-list hooked me, along with an incredibly strong lineup of wines: old Madeiras, Grand Cru Burgundies, and Bordeaux from a revitalized, up and coming establishment. I heard that Alfred Tesseron from Château Pontet-Canet was invited to present his wines by Calvert Woodley's Edward Sand, who told him Parker was coming. Since Parker was coming, Tesseron quickly agreed to come as well. Parker had awarded the 2009 and 2010 vintages of Pontet-Canet with perfect 100 point scores. Robert, who lives in Baltimore, had agreed to waive his usual hefty speaking fee for the International Wine & Food Society as well. So it was a major disappointment when, three days before the start of the Weekend, Parker was injured in a physical therapy session and had to have immediate medical intervention followed by complete bed rest.

Andrew Jones, Chairman of IWFS Americas Inc. had planned on awarding Robert with an IWFS Certificate of Appreciation at the final dinner of the Great Wine Weekend, so he sent it to Robert's house instead. At the 10-14-2017 dinner, Andrew read Robert's reply for all members in attendance.

"With great regret, I am home recovering from an artificial hip malfunction and am required to remain inactive. I welcome the prestigious International Wine and Food Society Baltimore, and know that few people on the planet earth will be eating and drinking better wine than you are this evening.

"Many thanks to the incomparable Ed Sands, the great retailer I have known, trusted and admired since the founding of the Wine Advocate in 1978.

"Speaking of respect and admiration, your guest of honor is Alfred Tesseron, who in a short two decades has taken an under-achieving estate on the plateau of Pauillac, Pontet-Canet, next to Mouton Rothschild, and elevated it in a de facto sense to a true First Growth quality. He also pioneered biodynamic farming in Bordeaux. He is a true visionary, an exquisite craftsman of truly profound wines which you will attest to this evening.

"I will be with you in spirit if not in body. Have a great evening and all the best in wine and life."

Robert Parker

When Andrew presented Edward Sands the Americas Gold Medal, and mentioned that Ed had hired Albert Tesseron to work at Calvert Woodley some 40 years ago, he also brought up a fact that most people do not know. Edward also played a very significant role in the career of Robert Parker Jr. Back in 1978, when Robert was trying to promote his wine news letter, the Wine Advocate. In order to do that, especially in those days, he needed a customer list. Parker was in the habit of going to Washington every weekend to buy wine because in those days, it was hard to buy good wine in Baltimore. He was going to Calvert Woodley to buy wines and he met the proprietor, Edward Sands, and told him he was planning to do this newsletter and asked if could he have the customer list. Ed obviously recognized the talent in Robert Parker, and he provided him the customer list, without which the Wine Advocate wouldn't have got started. So Edward Sands played a significant role, not just in the Wine and Food Society but in the career of a very important player in the wine business.



UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

**APRIL
29**

V. MERTZ
Blind Tasting of 4 red 100% varietals
(e.g., all Cab, all Merlot, etc.)
Producers: Patti & Steve Hipple

**SEPT.
7**

AYOUB HOME
All White Dinner (*dress in all white*)
Producers: Jenny and Nagi Ayoub

**MAY
19**

VENUE: NEBRASKA WAREHOUSE
A 1970's Dance Party
Producers: Denise & Jon Meyers,
Kathy Wittler

**OCT.
—**

TBA
Producers: Jill Goldstein
and Jill Panzer

**JUNE
—**

TBA

**NOV.
18**

LE BOUILLON
An 85th Birthday Party
Madeira Sit Down Wine Tasting
Producer: Tom & Mary Murnan

**JULY
—**

TBA

**DEC.
9**

V. MERTZ
President's Holiday Dinner
Producer: Joe & Jill Goldstein

**AUG.
—**

TBA



ODW
Omaha Door & Window

When you hire Omaha Door & Window for your home remodeling needs you can expect exceptional service and quality products.

With having served more than 130,000 customers for over 50 years we are a company that you can trust to be there after the sale.

Our products include Garage Doors, Windows, Siding, Entry Doors, Sunrooms and much more.

www.omahadoor.com 402-733-6440

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 Council Bluffs, Iowa Branch - Executive Committee

President: Joe Goldstein
Vice President: Jill Goldstein
Treasurer/Membership: Diane Forristall
Secretary: Connie & Gary Martin
Cellar Master: John Fischer & Patti Hipple
Gazette & Photos: Tom Murnan

goldie2@cox.net
Jill.Goldstein@KutakRock.com
Diane@Forristall.us
happygardener1988@yahoo.com
jrudyf@cox.net | stephenhipple@hotmail.com
murnantom@gmail.com



The Bluffs
Food & Wine
April 2018 gazette

PUBLISHER: **Todd Lemke**
EDITOR: **Tom Murnan**
GRAPHIC DESIGNER: **Katiuska Núñez**

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

All versions of Wine & Food Gazette are published monthly by Omaha Magazine, LTD, P.O. Box 461208, Omaha, NE 68046-1208. Telephone: (402) 884-2000. No whole or part of the contents herein may be reproduced without prior written permission of Omaha Magazine, excepting individually copyrighted articles and photographs. Unsolicited manuscripts are accepted however no responsibility will be assumed for such solicitations. The opinions expressed in this publication, except as specifically stated to the contrary, are solely the opinion of the author and do not necessarily represent the views of the Board of Governors of the Americas. The International Wine & Food Society, LTD., the publisher and any officer, director, member or agent thereof. The international Wine & Food Society does not endorse advertisers' products and is not responsible for damages incurred from the use of such products nor does it guarantee such products.

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