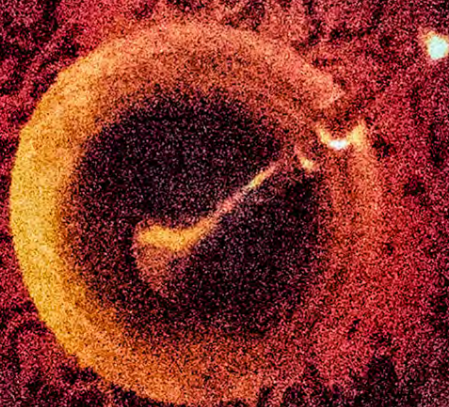


# *The Bluffs* *Food & Wine* *gazette*

MAY 2018

ALMIREZ



TORO  
2012

## **EVENT REPORT:**

Timber Wood Fire Bistro -  
A Tour of the Mediterranean

## **INSIDE**

### **IWFS BALTIMORE GREAT WINE WEEKEND**

- Rivesaltes: Little Known  
Appellation in Southern France



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





# President's Comments

Hello Everyone,

I am writing this after just returning from an incredible trip to the IWFS- Great New York Weekend. Let me tell you it was great. If you haven't been to one of the IWFS events then you are really missing out.

It must also be mentioned that if you go to one of these IWFS events, you will quickly realize that the Council Bluffs branch is easily the most fun, and probably the largest contingent at the event.

I highly recommend going to one if you haven't already.

Thanks to Stacie Matz and Jill Goldstein for a fantastic March event. The event was a Mediterranean theme and was held at Timber Wood Fire Bistro. Chef Jared Clarke prepared some outstanding dishes, and the wine pairings matched the region and were also excellent drinking.

April looks to be another excellent opportunity to get out to an event. The event will be a blind tasting and dinner at V. Mertz hosted by the Hipple and the Hayes.

It looks like the calendar is full for the rest of the year, as many of you have come forward asking to put on an event. I appreciate that more of you are looking to participate. Let's keep it up. Please get out and attend as many of these events as you can. A lot of time and effort have gone into making this branch successful, and so much fun to be a part of.

The board continues to work on updating our policies, and procedures. I will keep you updated on our progress. I am excited about our progress and proud to be a part of it.

Cheers,

*Joe Goldstein*

**“You haven't drunk too much wine if you can still lie on the floor without holding on.”**

*-Dean Martin*





## Editor's Corner

**I am flying blind for this gazette** since I was unable to attend the event at Timber Wood Fire Bistro. But I have picked up on a number of comments at the Board meeting that the food was really delicious. I have never had a bad meal with **Chef Jared Clarke** at the helm, so I completely agree with those comments. Fortunately, **Wayne Markus** came to the rescue and not only took photos, but wrote the event report this month. Thanks so much, Wayne, for stepping up. By all accounts, **Jill Goldstein** and **Stacie Matz** did a great job of planning their tour of the Mediterranean.



Speaking of taking pictures, **Wayne Markus** was one of two Runner-Ups in the 2017 Wine Food & Friends Shutterbug Contest. Check out the back cover of the Spring Wine Food & Friends to see the shot. Entitled "So Many Wines" it was taken at the Baltimore Great Weekend. Wayne won a Certificate of Merit along with a single bottle neoprene bottle bag. But there is more. **Jill Panzer** was given Honorable Mention for her entry entitled "This is how you do lunch in Cape Town." And your humble editor was a Honorable Mention as well with his photo of the giant statue of The Grape Crusher, a pioneer Californian crushing grapes that can be seen as you enter wine country on Highway 29 near I80. Way to go, group! Go to [www.iwfs.org/americas/news](http://www.iwfs.org/americas/news)

*Tom Murnan*

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**"I went to a bookstore and asked the saleswoman,  
"Where's the self-help section?" She said that if  
she told me, it would defeat the purpose."**

*-George Carlin*

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# EVENT REPORT

## TIMBER WOOD FIRE BISTRO - A TOUR OF THE MEDITERRANEAN

*Written By Wayne Markus | Photos by Wayne Markus*

**T**HE MARCH EVENT WAS HELD at Timber Wood Fire Bistro. Chef **Jared Clarke** along with hosts Jill Goldstein and **Stacie Matz** provided a culinary and wine tour of the Mediterranean. Partner **Matt Burbach** discussed the wines with each course.

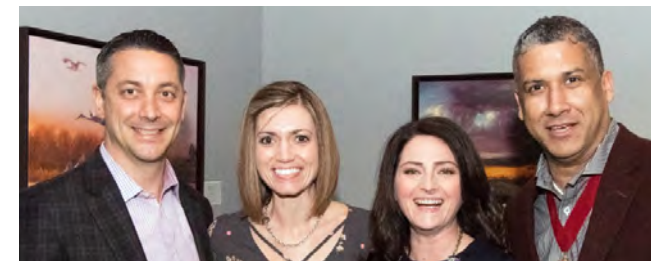
The quaffing hour included two wood fired pizzas, a bubbly and two still wines. The New World **2014 Hahn SLH** (Santa Lucia Highland) Pinot Noir (WS-92, RP-92, WE-91) provided comparison with the **2012 Torre de Onã a Finca San Martin Crianza**, a Rioja Tempranillo. The latter was number 58 in the Wine Spectator's top 100 wines of 2015.

The **Mercat Cava Brut Nature**, in addition to providing the nice crispness and mouth feel of a bubbly, is an interesting wine. According to Valkyre, the importer, it is inspired by Barcelona's Mercat de Sant Josep de la Boqueria – the quintessentially Catalan market destination where locals and tourists alike gather to eat, shop and gossip. It is made in the traditional Champagne method from old vines of indigenous varietals, in this vintage 50% Xarel·lo [also known as Xarello], 40% Macabeu & 10% Parellada.

The first course of **Grilled Moroccan Octopus** was described as “Moroccan chimichurri”, i.e. garlic lemon. It was made with sofrito sauce and sweet peppers with a smoky flavor. It was matched with a **2012 Almiraz Toro**. Tinta de Toro is one of the many synonyms for the Tempranillo grape in central western Spain in the Douro valley. This is an old vine Toro, and like a Côtes du Rhone, is a good match for octopus.

For the second course we moved to Greece for a **Charred Greek Antipasta** and **2016 Hatzidakis Assyrtiko Santorini** (RP-92). Haridimos Hatzidakis started a winery in 1997 that had been abandoned since 1956, after the Santorini earthquake. The vineyards of Santorini contain indigenous varieties including Assyrtiko that are not grafted and have never been infected by Phylloxera. The soil is volcanic and there are strong winds, rare rainfalls, hot and dry summers. The old non-irrigated vines are trained by into basket-like shapes, in order to protect them from strong winds (see photograph from internet). They are watered by the summer night humidity that remains on the volcanic soil.

The third course was **Portuguese Piri Piri Berkshire Pork Shoulder** paired with two red wines. The term piri piri is Swahili for "pepper pepper" and was spread by the Portuguese from their African possessions to their Indian territories. Piri piri sauce was described by Chef Jared as like Cajun, but twice as hot, using Cayenne peppers. It can register up to 175,000 Scoville heat units. It was paired with a unique Zinfandel and a Spanish red blend.





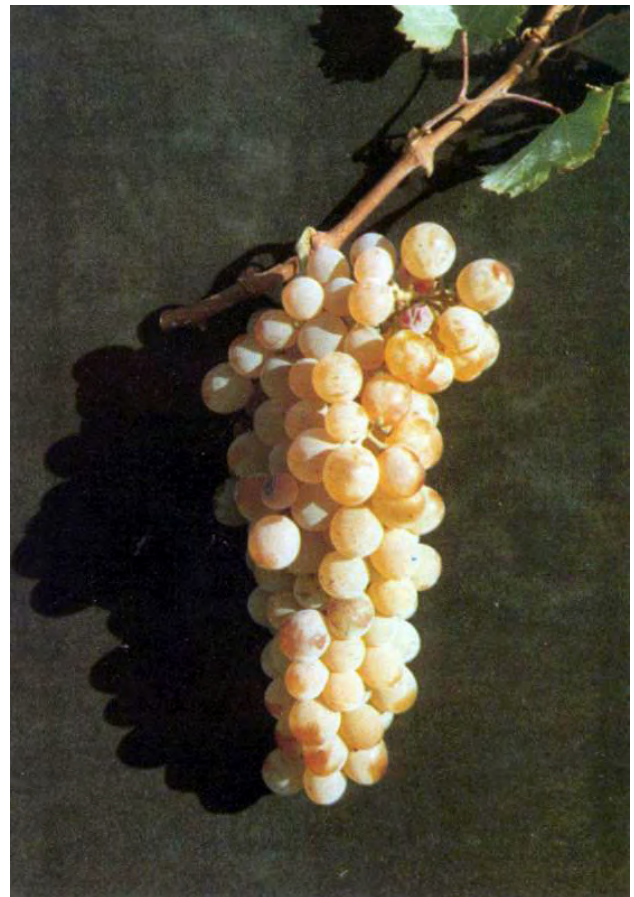
The **2012 Limerick Lane Zinfandel Block 1910** (RP-94, WE-94) is a Sonoma true field blend planted in 1910 with 70% Zinfandel. Other vines in the block include Peloursin, Negrette, Alicante Bouchet, Syrah, and Petite Sirah.

The Spanish red blend was **2012 Bodegas Castano Solanera Viñas Viejas Red Blend** of 70% Monastrelle (Mourvedre), 15% Cabernet Sauvignon and 15% Grenache.

The fourth course was **Sicilian Carved 35 Day Aged New York Strip**. The paired wines were 2015 Austin Hope Cabernet (WE-97) from Paso Robles and **2009 Finca Sobreno Especial** (WA-92, ST-92). 100% Tinta de Toro (Tempranillo) from selected old-vines plots.

**Baklava** rounded out the meal matched with Australian **Campbells Muscat Ruherglen** (WS-92, RP-92). This Muscat is produced using a solara system with five barrels. Wine is drawn from the fifth barrel for sale. Barrel 5 is topped off with wine from barrel four, and etc.

It was an interesting tour of the Mediterranean with great food and nine wines scored 92 or more.



Assyrtiko grape bunch



Dried piri piri chilis



Santorini vines are kept unstaked and trained low to the ground in a basket shape that helps protect the grapes from the fierce winds and heat of the island.











# RIVESALTES:

## LITTLE KNOWN APPELLATION IN SOUTHERN FRANCE

*Written By Tom Murnan*



*Some different bottles of Muscat de Rivesaltes*

**A**T THE APRIL 29, 2018 V. Mertz event, we were served a Rivesaltes wine with the dessert course. Rivesaltes is one of those obscure French AOC areas that offer good valued wines. It is a sweet wine with a lean body that has more alcohol than many still wines, but less than a fortified wine. The name Rivesaltes comes from the Catalan, meaning "high banks", which in turn comes from the Latin: Ripis Altis. The town of Rivesaltes gives the AOC district its eponymous name. It is "pronounced "reeve-salt." Located near the Mediterranean sea and the Pyrénées Mountains, the people in this area consider themselves more Catalanian than French or Spanish.

Rivesaltes is considered part of the larger appellation Languedoc-Roussillon, more specifically, Roussillon.

There are two small appellations in this area: Rivesaltes and Muscat de Rivesaltes. **Rivesaltes AOC** uses both red and white grapes (Grenache Noir, Grenache Blanc, Macabeau, Malvoise and Muscat) and the color ranges to a light tan to dark amber. The wine is reminiscent of a Tawny Port and deliberately oxidized. Muscat de Rivesaltes AOC uses only Muscat. This AOC was created in 1956. These are by far the most recognized Rivesaltes in the United States.

Called **Vin Doux Naturel** in France, both Appellations are fortified. 190 proof grape spirit is added to stop fermentation of the sweet must. Otherwise, the fermentation process would eat up all the sugar and the wine would no longer be sweet. The average alcohol level is 15.5%. The fortification stabilizes the wine, killing the yeast. Then, in a highly unusual move



*Muscat Alexandria*

*Muscat à Petit Grains*

with certain wineries, winemakers put the wine into glass demi-johns and leave them outside for a year. The climate is mild enough that it won't freeze. The wine is subject to temperature swings, sunlight, cooking the flavors with the temperature and changing (darkening) the color with the sunlight. Secondary flavors begin to develop: coffee, cocoa, and tobacco. After a year, it is placed back in barrels and aged 15 to 50 years. Like a Madeira or Tawny Port, the wine develops oxidized notes, with dried fruit and spicy notes in the body. Color ranges from golden to amber in whites, and ruby to dark brown for reds. Reds go from berry flavors before the processing to cocoa, fig, smoke and coffee, while whites develop notes of apricot and peach. This whole process gives the wine a lengthy life, like Madeira or Tawny Port.

Muscat de Rivesaltes can use a variety of Muscat grape varieties, but they are primarily made of two kinds of Muscat: **Muscat à Petit Grains** grapes, or **Muscat d'Alexandre** grapes. Muscat à Petit Grains name comes from its characteristic small berry size and tight clusters. It is known under a variety of local names such as Moscato bianco, Muscat blanc, Muscat Canelli, Muscat de Frontignan, Muscat de Lunel, Muscat d'Alsace and more. **Muscat of Alexandria** is a white wine grape that is a member of the Muscat family of Vitis Vinifera (the highest quality of grapes). It is considered an "ancient vine", and wine experts believe it is one of the oldest genetically unmodified vines still in existence. The grape originated in North Africa and the name is probably derived from its association with the ancient Egyptians who used the grape for wine making. It is also a table grape used for eating and raisins. Wines labeled **Ambre** are more intense and flavorful.

In France, The wine is usually served as an aperitif but in the city of Rivesaltes and the surrounding area, it is commonly drunk by the glass in bars and cafes. A popular local starter is foie gras served with a glass of Muscat de Rivesaltes, but duck breast, apple strudel, and Roquefort with Black Truffles are other possible menu items for red and white Rivesaltes wines. Gingerbread or buttery pies are also good for Muscats.

Source: Wikipedia; <https://www.thedailymeal.com/rivesaltes-complicated-wine-explain-easy-wine-drink/>; <https://vinepair.com/articles/rivesaltes-explainer/>



UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

MAY  
19



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

SEPT.  
7



**AYOUB HOME**  
All White Dinner (dress in all white)  
Producers: Ayoub, Kossows  
& Hipple

JUNE  
6



**DANTE WEST**  
Family Style Southern Comfort  
Producers: Koesters and Hipple

OCT.  
—



**TBA**  
Producers: Jill Goldstein  
and Jill Panzer

JULY  
—



**UPSCALE ITALIAN**  
Family Style Southern Comfort  
Producers: Schierbrocks and Tritsches

NOV.  
18



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



AUG.  
—



**TBA**  
Producers: Lemkes and Thrashers

DEC.  
—



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



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*The International Wine & Food Society of London, England*  
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Vice President: Jill Goldstein  
Treasurer/Membership: Diane Forristall  
Secretary: Connie & Gary Martin  
Cellar Master: John Fischer & Patti Hipple  
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**KEEP IN TOUCH!**

Please notify Club  
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[DIANE@FORRISTALL.US](mailto: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](http://www.iwfs.org/americas/council-bluffs)

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**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**