

The Bluffs
Food & Wine
gazette

JULY 2018



EVENT REPORT:
70's Retro Wine Dinner



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

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of the 85th Birthday of the IWFS
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courtesy of hugel.com

President's Comments

Hello Everyone,

Welcome to summer.

June started strong with another great event. Thanks to the **Hipples**, and the **Koesters** for putting on a great event at **Dante Pizzeria West**. The food and the wine were outstanding, and a special thanks to the staff at Dante for a great evening. Keep your calendars open for the next event. The event will be hosted by the **Schierbachs'**, and the **Tritschs'** on July 14th, at Council Bluffs Country Club .

Attendance has been excellent so far this year, please keep it up. A lot of planning and hard work goes into putting on these events.

The board has put together a Technology Committee. We are in the process of setting up an electronic event reservation system. The idea is to electronically allow us to send invitations out, and for members to pay for events online through **PayPal**. This is similar to the same system the Omaha club uses, and will make our events much more efficient.

Thanks to the efforts of **John Matthew**, **Diane Forestall**, and **Bob Kossow** we should be up and running sometime soon.

I look forward to seeing everyone soon.

Cheers,

Joe Goldstein

"You can't buy happiness, but you can buy wine and that's kind of the same thing."

-#winerist



**EVENT
REPORT**
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Editor's Corner

I'll have to be perfectly honest with you. The 1970's were not my favorite era in history. In preparing to attend, I was surprised to discover I did not have that many artifacts from the 70's to bring or wear to the 70's Retro Wine Dinner. I used to have a leisure suit, but since I could no longer fit into it, I gave it to my son. I did still have my puka shell necklace, however, so I sported that. But once at the party, it was all magic, and so much fun to recall many fragments of the way we were. The food was definitely an upgrade of the usual 70 restaurant fare. Check out the story for more details.

It is not every day that you are invited to the birthday of an 85 year old, but that is exactly what is going to happen on November 18th of this year. Only it is not a person's birthday. Rather it is the anniversary of the International Wine & Food Society. To get you up to speed about the founders (yes, there were two of them) and the early days of the society, a series of articles commences with this Gazette. I find history fascinating, and you can indulge yourself in the past, in 1933 London where the IWFS was founded.

One of founder **Andre L Simon's** favorite wine types was **Madeira**. He was, in fact, employed by a Madeira producers association for a brief period. He recognized the quality that this style of fortified wine has. I am commencing another series called **Why Madeira**, which seeks to get you up to speed about what all the fuss is over the world's most virtually immortal wine.

Finally, we begin a mini-series on the IWFS New York Great Weekend. If you have never attended a international festival or great weekend, you must put this on your list of life accomplishments by attending a future event. It is too late for New York, but you can live vicariously through **Wayne Markus** and **Jill Goldstein** as they encapsulate the activities, food and wine of this early April event. Wayne starts the series with this Gazette.

Bon Appétit

Tom Murnan

"Men are like wine - some turn to vinegar, but the rest improve with age."

-Pope John XXIII





EVENT REPORT

70'S RETRO WINE DINNER

Written By Tom Murnan | Photos by Tom Murnan

I T WAS A BLAST TO THE PAST with our 70's Retro Wine Dinner. A group effort, **Denise & Jon Meyers, Kathy & Don Wittler, and Connie & Gary Martin** brainstormed the event, and many of the props came from Denise's shop, Arrange This N That. We saw things we haven't seen in years: lava lamps, vinyl records, bongos (cleverly disguised as flower vases on the tables), peace medallions, psychedelic glasses, tie dye T-shirts, streakers and the like. Showing our collective ages, all the members and their guests lived through this time period. For example, President Richard Nixon resigned on August 9th, 1974, and we all recalled that. Some of the balding male guests suddenly had full heads of hair, Afro style, a true miracle! It was all a blast and great fun. As a gag, some of the old wines that we high schoolers tried to sneak past our parents, like Boones Farm, MD 20 20, Carl

Rossi Sweetened and Riunite Lambrusco, were available to sample, and there were a few takers. 34 signed up, which included 6 guests and two no-shows.

We were in the capable hands of **Chef Jared Clark** and wine guru **Matt Burbach**, Timber Wood Fire Grille and Railcar Modern American Kitchen, whose food theme was a takeoff on dishes popular in the 1970's. But everything was more upscale than dishes from over 40 years ago.

As the guests arrived, they had a choice of photographic background: an arch of balloons and tinsel, or white picture frames. Appetizers included **Fondue of Roth Grand Cru Surchoix Alpine Cheese** as well as **Swedish Meatballs with Braised Red Wine Cabbage and Black Current Sweet and Sour**. Fondue seems to

have fallen out of fashion for quite a while, but it brought back good memories. Chef Jared is a cheese lover and guru. The Grand Surchoix comes from a Swiss company named Roth Kase. They are famous for owning Emmentaler, their big cheese. They put a plant in Monroe, Wisconsin because the terroir is very similar to Emmentaler in Switzerland. The cows produce an almost identical kind of milk. Grand Surchoix is aged for 9 months in a cave. It is creamy, nutty and like a Gruyere. The meatballs and sauce I could have eaten all night. The base was a red wine braised cabbage that had black currants and balsamic vinegar in it, giving it a sweet sour effect. The meatballs were cooked in the sauce, and some cream was added at the end. Just before the end of quaffing, we were visited by a streaker! This seems like a very 1970's thing to do. In 1973, the Austin State University in Texas

was plagued with a streaking epidemic and it spread throughout the country. We later were told that our streaker was no other than John Meyers' brother (in a body suit, not au naturel). But it certainly fit our theme!

Once at table, Matt Burbach was our wine guide. We had two similar wines for quaffing. Stylistically a Rhone wine, both used Grenache Blanc, but the other blended grapes were different. The 2016 Tenshan from the Central Coast had more Viognier, while the 2015 Carol Shelton Coquille Blanc from Paso Robles had more Roussanne, so was a bit less creamy and more structured. With the Salad Course, we were to enjoy a 2015 Trimbach Reserve Pinot Gris. From Alsace, it comes from one of the oldest wineries in the region. Trimbach does not talk about dry or sweet, but is more concerned with balance, balance, balance. [It does have the reputation for the driest style in Alsace, though. TM]

Our Salad course consisted of Wedge Iceberg Greens, Rogue Smoked Blue Cheese, Shoulder Bacon, Heirloom Tomato, Green Goddess Dressing, Deviled Egg with Smoked Salmon Roe, Panzanella Style Crouton. Baby Iceberg lettuce was used. About the size of a softball, each berg was cut in half. It did seem just a tad more tender than what you usually get. All the smoky, salty flavors seemed to come together. The blue cheese was not too strong or sharp. The bacon was smoky and thick cut, the tomato quite good, as was the mayonnaise dominated deviled egg. I thought the Pinot Gris was not a perfect match as it was somewhat angular with lettuce, which is always a difficult match, but it did OK with certain portions of the salad, like the bacon and salmon roe in the egg.

The First Course was Chef Jared's take on Hamburger Helper. Wagyu "Hamburger Helper" House-made Tortellini, Roasted Bone Marrow, Sherry Tomato Sauce, Chive Crème Fraiche was the offering. Homemade tortellini was stuffed with the "Helper", which consisted of local Wagyu ragu and cheese. This was topped with a sherryed sauce. Just like in the box! Castello Di Bossi, Chianti Classico, Bacci 2013 was our wine. Matt: We turn now to old school wine. They could not find a rated wine in a fiasco, the wicker wrapping. Bossi has been around for a really long time. 100% Sangiovese, it was raised in French oak. Matt couldn't quite remember the story behind why quality Chianti has a black rooster symbol on each bottle instead

of a white rooster, so I looked it up. There is about 100 miles of land between rival Chianti cities of Florence and Siena. Both wanted more land. They decided that there would be a horse race from their respective cities. The riders were to start at the crack of dawn, and where ever they met up would be the new boundary between the city states. Both cities decided to use a rooster to wake them. Siena picked a white rooster, but fattened him up, presumably because he would wake up earlier for more food. Florence, did just the opposite. They starved their black rooster. Very hungry, he woke up earlier than the sleepy, fat rooster, got the horse and rider up earlier, which enabled the rider to claim more territory for Florence. In 1384 the black rooster was adopted as the official emblem of the League of Chianti.

My impression of the pasta and beef was that the beef seemed to take a back seat to the pasta, but what there was of the beef was deeply flavorful, especially with all the fresh ingredients. The Chianti seemed to be a bit on the thin side, body-wise. By itself, it seemed fairly smooth, but had more noticeable drying tannins when imbibed without food.

During the break between courses, Connie Martin presented Chef Jared with a birthday cake and candles. He was to be 39 years the next day.

Our Main Course was Porchetta Wellington, tartiflette (rustic gratin potato) mustard braised leeks. This was a takeoff of the classic Beef Wellington popular in the 1970's, but only rarely seen on today's menus. Jared takes pork belly and rolls it into a wrap where other ingredients are inserted. Red Top Farms, just north of Kansas City, sourced the Berkshire pork. It was butterflied all the way up, and has a nice pecan smoked ham on the inside. He then rolled it up with fresh thyme, garlic and rosemary. Next he wrapped it in top smoked bacon. He then wood roasted the porchettas in the oven during the afternoon, pulled them out and wrapped them in puff pastry, put them back in the oven to cook the puff pastry and got them nicely brown on the outside. Sliced, they were put on the charcoal grille oven here to get heated up. It was served over tartiflette, a traditional, old style French country style potato dish. Potatoes, caramelized onions, lardons (or pancetta) and bacon. Traditionally, the French put a triple cream Brie on the top, but Jared used Raclette Cheese and a mushroom Brie melted over the top. It will





be served over mustard braised leeks, another traditional French dish. The leeks come out soft and mild, and the mustard kicks up the flavor, but it also goes really nice with the pork.

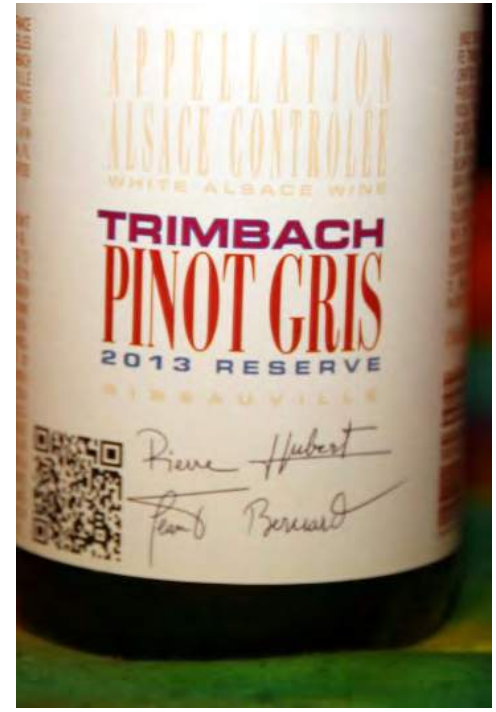
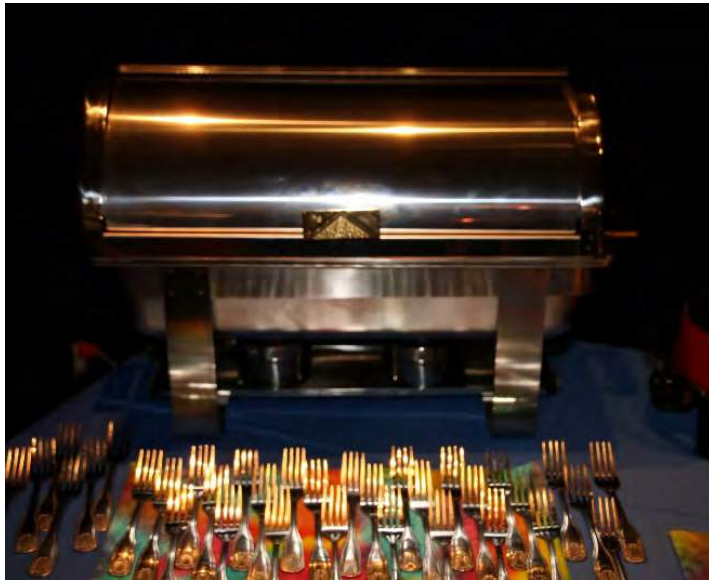
2005 R. Lopez de Heredia Rioja Vina Tondonia Reserva was our next wine. Aged for years at the winery, it was just recently released. Matt felt the Rioja was the star of the evening. 75% Tempranillo, it is typical of the area. Lopez is a really well known and respected winery in Spain where they age the wines for you in perfect conditions, then release them to the market. It is a really balanced wine. Matt noticed that many of tonight's wines were described by the winemakers as balanced. You will taste dark fruit, but you will not have that fresh wine taste. You get a softness through the aging process. Matt asked why there is a wire cage over the bottle? Historically, it was to prevent counterfeiting, a big problem in Spain, particularly in Rioja.

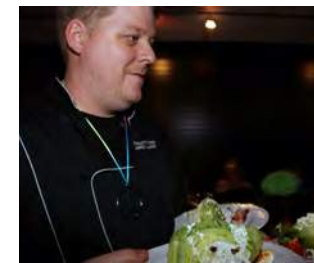
This was my favorite course of the evening. Deep pork flavor, the bacon wrap provided another level of flavor as well. Soft leeks supplied moisture, and with the potatoes had a great affinity for the pork. The sauce was amazing. Used to braise the leeks, stone ground mustard was added along with French onion soup, chicken stock, bay leaves and other spices. I asked for more sauce. The wine was fully mature, and like the Chianti, a bit drying on the finish. Again, I thought the body a bit on the light side.

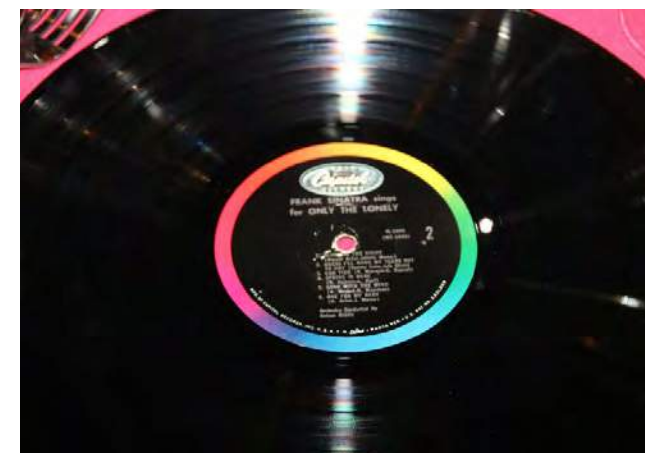
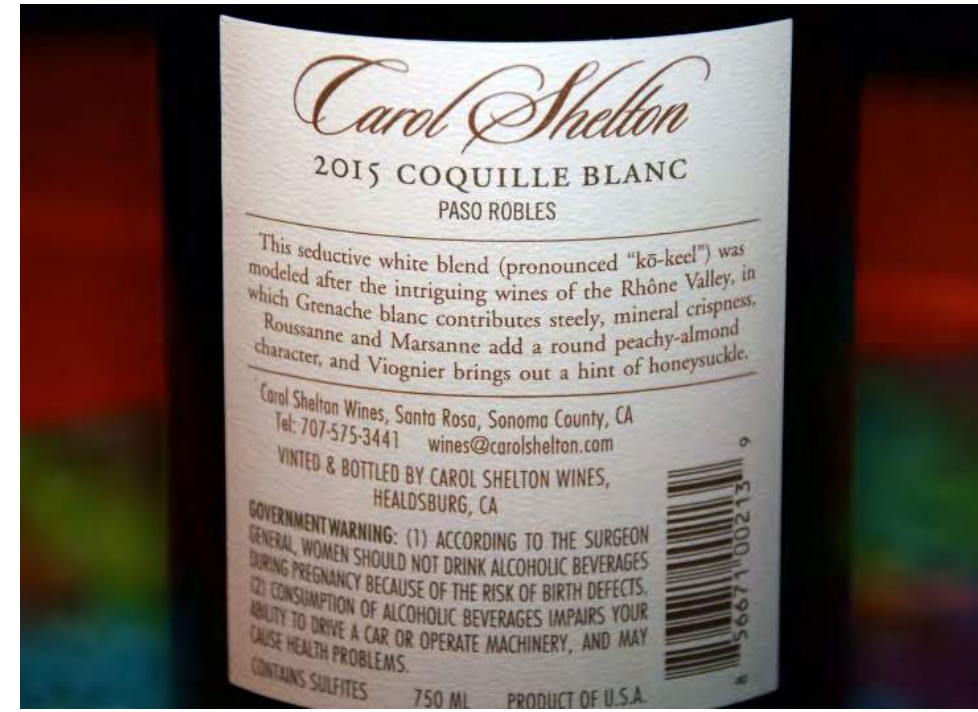
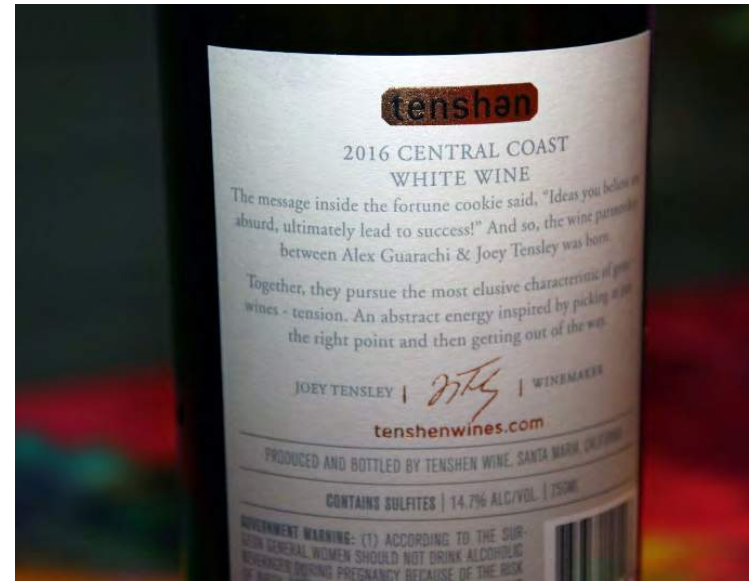
Dessert was **Heirloom Carrot Cake**, **Crushed Pineapple**, with a **Ruby Port Jell-O Shot** on the side. The **Quady Vya Sweet Vermouth** was an unusual choice. Sherry-like, with cinnamon and cloves on the palate, it had a sharp finish. The cake, however, smoothed out the sharp finish with its sweetness, causing the cake and Vermouth to melt together, cancelling out the bitterness typically found in Vermouth.

Many thanks to our team of hosts. It is always more work to cater an event than to just go to a restaurant. In this case, we used the offices of Jon Meyers, where a lot of decorating and arranging went on. Thanks also to Head Chef Jared Clarke and his team of chefs and servers, as well as partner Matt Burbach for his wine research.

Story Source: <https://vinepair.com/wine-blog/how-a-starving-rooster-made-chianti-classico-famous/>













INTRODUCTION TO THE IWFS

THE COUNCIL BLUFFS BRANCH'S CELEBRATION
OF THE 85TH BIRTHDAY OF THE IWFS

Written By Tom Murnan



Andre Simon portrait by James Gunn

MY FIRST ISSUE OF WINE, FOOD & FRIENDS after I joined the International Wine & Food Society was issue 87, the Fall 2008 quarterly. There were four articles on Madeira. I thought I'd died and went to heaven! Andrew Jones, our recent Chairman of IWFS Americas, Inc, wrote an article in that quarterly. Andrew at that time had recently attended the Omaha Branch's 40th anniversary celebration in 2011 since he was then a member of the Board of Governors. He wrote one piece, named **The Timeless Appeal of Majestic Madeira**. But John Danza, of the Northern Illinois branch, wrote of **Making Madeira a Wine of World Focus**. John wrote that our Society's founder, André Simon, featured Madeira at the second event of the young Food and Wine Society in late 1933. André had been hired by the Madeira Wine Association Ltd. (MWA) in January of 1933 to promote Madeira. The island of Madeira was at its economic nadir during the Great

Depression, and its wine industry was in dire straits. Madeira needed promotion in one of its traditional markets, England, and Simon was just the man, having spent 32 years working for the Champagne house of Pommery representing the London market before being sacked due to poor sales during the depression. He traveled to the island at the behest of the Madeira Wine Association (MWA) and spent two weeks learning, tasting the most stunning wines, some over 100 years old. Armed with enthusiasm and his new knowledge, André returned to London to promote Madeira wines. He spoke to wine trade meetings, got some restaurants to put Madeira on their wine lists, and had small Madeira parties for society types that received publication in the press. But his best opportunity for promotion came when he presented Madeira for the first real tasting of the new organization at their London headquarters. Since quantities were limited it



was a members only event. Ten Madeiras were poured that day. From an article that André himself wrote, details are quite sketchy. Wines 1 through 6 were not identified except to say that three were "**Comparatively Young Blends**" and three were "**Mature Blends of Wine.**" Wines 7 and 8 were "**Very Fine and Old Soleras**", an 1862 Bual and a 1808 Malmsey. Soleras are not allowed anymore by the European Union, but the term meant that wines of various years would top up a barrel so they became a mixture of vintages. No shipper's names were identified. "Very Rare Old-Bottled Vintage Wines" comprised wines 9 and 10 and consisted of an 1884 pre-phylloxera Verdelho and a 1790 pre-Napoleon reserve. Again, no shipper's names. Price ranges were provided for every category. Andrew Jones speculated in his article that the 1790 might actually be from the famous 1792 pipe that accompanied Napoleon to his exile on the island of Elba, since there was no 1790 was produced by two of the MWA members, Leacock or Blandy, that would have supplied Simon for his IWFS tasting. Napoleon never opened the 1792 pipe, nor did he pay for it, so after his death in 1821, the wine was returned to Funchal where it was sold to Charles Blandy. Charles' son bottled some of it in 1840, and put the remainder in a solera, which Simon could have used as a promotional wine. The Society's first real wine tasting, then, ended with some pretty old stuff, even in 1933.

So you see, when we have our Madeira tasting at the 18 November 2018 event at Le Bouillon, we are combining the Society's first and second events with some of the world's most amazing wines: Madeira. Mark your calendars today.

Photos from the iwfs.org web site, secretariat, For Members, Society Archives, and John Danza, with permission.

WHY MADEIRA?

Written By Tom Murnan

WINES GO IN AND OUT of fashion. Witness the drop in sales of Merlot, and the rise of Pinot Noir after the movie *Sideways* came out. German Rieslings, Sherry and Douro wines are all out of fashion. But that's nothing compared to Madeira. It has been out of fashion for the last third of the 19th and the whole 20th, centuries. Our Council Bluffs chapter of IWFS is planning an event featuring Madeira this November 18th. In honor of the 85th birthday of the International Wine & Food Society, which began in 1933, we will be having a sit down Madeira tasting. The pièce de résistance will be a bottle of **1932 D'Oliveira Verdelho**. This will be a unique opportunity to taste living history. I suspect not a few of you are asking "So why have a tasting of an obsolete wine? Why Madeira?"

Madeira is an absolutely fascinating wine named after the island where it is made. It is fascinating because it defies the usual rules of wine. It can age indefinitely. Historically, it is intertwined with the history of our United States. Most of all, it can be fabulous. The three best wine tastings in my life have all involved Madeira. It is time that this neglected wine be rediscovered before all the old bottles are gone.

Madeira breaks all the usual rules of wine. The usual rule is to store your wine in a cool, dark place. Madeira, however, is somewhat impervious to heat. In fact, it was discovered (around 1750) that casks in the holds of ships enduring equatorial heat actually improved in taste. Today, many Madeiras are aged in hot attics, or even purposely heated (*estufagem*) in large casks, on the island. Another rule every rookie wine lover quickly learns is that oxygen is the enemy of wine. Let oxygen invade a bottle of your favorite Cabernet and it will soon turn to vinegar. Those casks

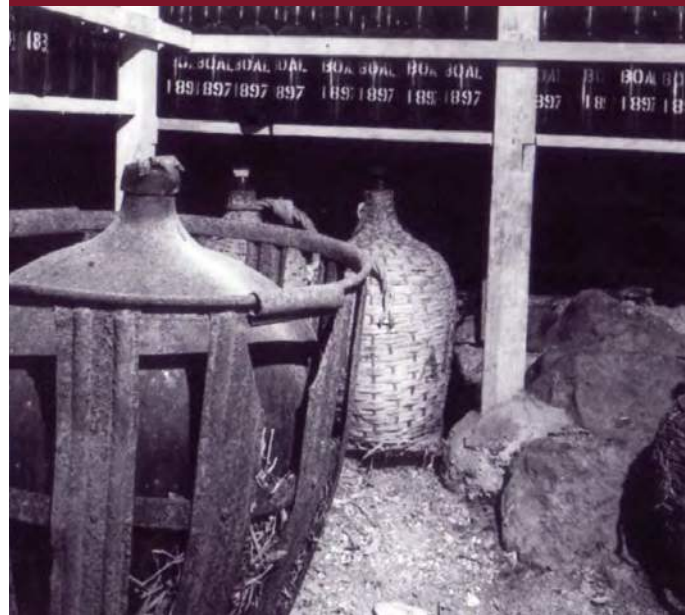


in the hot holds of sailing ships were sloshing about over extended periods by the agitation of the ocean, helping to oxidizing the wine. A partially empty bottle of Madeira can go for months without being harmed by oxygen. With Madeira, the longer a wine has been out of the wood and in the bottle, the more it needs to breathe when the time comes to drink it. For example, a Sercial, the driest of Madeiras, in the bottle 60 years would benefit greatly by a minimum of 6 days of decanting and breathing, and maybe even two weeks of breathing! Because of these properties, good Madeira can age indefinitely. The finest, most mind-blowing wine I have ever experienced was the perfect 1802 Oscar Acciaioli Terrantez. When consumed in 2001, it probably had another 50 to 100 years left before it would experience decline. A Burgundy, and most Bordeaux, would be vinegar or worse at the venerable age of 199.

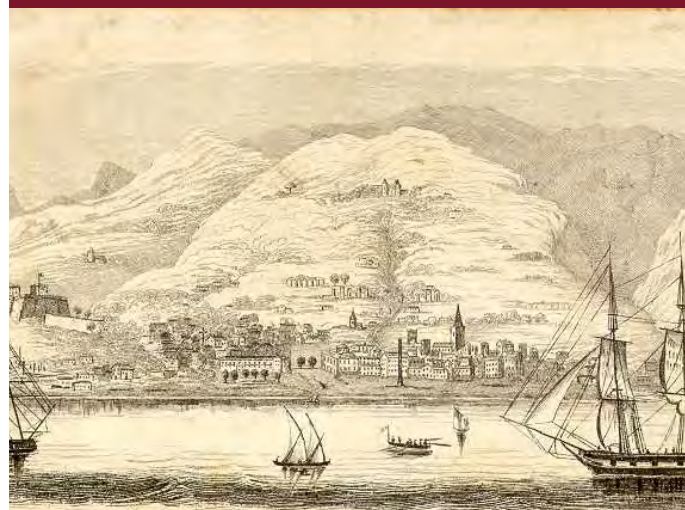
Madeira is a fortified wine, whose flavor profile is much more like Sherry than Port. Somewhere around the 1740's the practice of adding brandy began. Not only did this aid in the ability of the wine to survive shipping in hot climates like the Gulf of Mexico, India, and Brazil, but it also improved its aging abilities. Flavors are often described as tasting like caramel, toffee, apricot, nectarine, coffee, orange marmalade, burnt sugar, hazelnuts, prunes and figs. Names and styles of Madeira are named after the kind of grape variety used. Sercial is the driest, then Verdelho. Sweeter is Bual or Boal. The sweetest variety is Malvasia (pronounced mal-va-see-a), or anglicized to Malmsey. Rarer, and one time reported as extinct (it is not, although there is very little of it currently made) is Terrantez. Moscato is also quite rare today. Many modern and bulk Madeiras are made with a hybrid called Tinta Negra Mole.

Plan on attending this unusual event in November when Madeira we will compare modern Madeira from the Rare Wine Company's Historic series and end with our 1932 Verdelho. In upcoming issues of our Bluffs Gazette, I will provide more background on Madeira to pique your interest and curiosity. All images above are the courtesy of the Rare Wine Company, Sonoma, CA.

Next time: a brief history of Madeira.



Ancient Demijohns aging Madeira



MADEIRA

19th Century print of the Island of Madeira

IWFS NEW YORK GREAT WEEKEND:

GRAND ITALIAN DINNER AT DEL POSTO

Written By by Wayne Markus | Photos by Wayne Markus



THE FIRST AND SECOND evenings of the Great Weekend both began with a Champagne reception at the grand Art Deco Salon at the **JW Marriott Essex House**. The hotel is immediately across the street south of Central Park. The classic Art Deco Salon pays tribute to the 1930's. There are large marble columns, large gilded doors and tapestry on the wall providing a background for photographs of the attendees. In a backroom are large paintings of the Great Gatsby and of his love Daisy Fay Buchanan. There is a painting by the German actress Elke Sommer. The Salon was the site of Alain Ducasse at the Essex House restaurant between 2000 and 2007. This was the first American site for Ducasse who is renowned for being one of two chefs to hold 21 Michelin stars throughout his career. Members mingled while enjoying **Pommery Champagne**.

A bus ride took us downtown to the **Del Posto Restaurant** where we met several members of the New York branch. The

Del Posto is one of New York's finest Italian restaurants with a Michelin Guide One Star rating, a Five Diamond Award from AAA, a four-star review from The New York Times, and the prestigious Relais & Château distinction. Joe and Lidia Bastianich founded the restaurant. Lidia has written several cookbooks including **Lidia's Italy in America**, **Lidia Cooks from the Heart of Italy** and **Lidia's Italy** – all companion books to the television series, "**Lidia's Italy in America**" and "**Lidia's Italy**." The wine and spirits menu is 171 pages long and includes a magnum of Sassicaia 1985 for \$12,000! We did not have that wine. Executive chef Melissa Rodriguez designed a multi-course dinner around Italian wines. From what I can tell Melissa was very instrumental in attaining the Michelin star.

We were told that French cuisine is falling out of favor in New York and being replaced by Italian cuisine. What is Italian cuisine? Some foods, now common in Italian

dishes including **tomatoes, bell peppers** and potatoes were not in Europe until their introduction from the Americas in the 1500's.

When Italians immigrated to America (think of LaCasa, Caniglia, and other Italian restaurants in Omaha) they did not originally have olive oil, prosciutto, porcini, and balsamic vinegar. Instead they featured steak, sausages and heavy garlic in their American-Italian cuisine.

"Italian food is bold and satisfying without being heavy. It's rich and textural and uses a whole palette of flavors," says Michael Chiarello, the chef and owner of Bottega, in the Napa Valley. "Italian food is really a celebration of produce, and protein is a secondary thought," says Chiarello.

An Italian meal typically starts with the **antipasti** course consisting of vegetables and cured meats (like prosciutto). The **primo** or first course is usually a more filling dish such as risotto or pasta. This is followed by a **secondi** of light protein such as lamb. "As the meal progresses, it gets more simple. Italian meals tend to have a reverse crescendo" says Chiarello.

"Traditional products are very important in the flavors of Italy, which, at their best, are based on seasonality and locality," says Lidia Bastianich one of the founders of Del Posto. Olive oil, vegetables, garlic, onion, balsamic vinegar, Grana Padano, and Parmigiano-Reggiano are cornerstones with green vegetables often the stars on the plate. Italian cuisine is generally characterized by its simplicity, with many dishes having only two to four main ingredients. Italian cooks rely chiefly on the quality of the ingredients rather than on elaborate preparation.

Barolo and Barbaresco are Nebbiolo wines from Piemonte (Piedmont) in the northwest corner of Italy. Barolo and Barbaresco are among the finest wines of planet earth. Nebbiolo has often been compared to Pinot Noir with its thin skin and pale appearance of the wine. The wines of Piemonte include Barolo, Barbaresco, the declassified Langhe Nebbiolo, Dolcetto,

Barbera, Moscato d'Asti, Gattinara, and several others. Barolo and Barbaresco are produced from the Nebbiolo grape on opposite sides of the town of Alba. It is reported to be a wonderful destination. For some reason, probably the need for long aging, they are not widely seen in the Omaha/Council Bluffs area, but are available.

Rose petal, cherry, raspberry, cinnamon, white pepper, and, with age, licorice, leather, and chocolate are the typical flavors. Barolo is one of those wines that surprises when you taste it. For as pale and floral as it looks and smells, it has astringent tannin and high acidity typical of the Nebbiolo grape. The tannins soften with age and they generally are not at their peak for 10 or more years. Some winemakers are using a more modern style with smaller oak barrels rather than the traditional large Slavonian oak botti, and are producing wine that is approachable young. Most traditionalists do not favor the modern style. The modernists feel that there is a place for a wine that does not require 30 years in the cellar and that will outlive its owner.

The intense tannin is a good match with rich fatty meats and pasta dishes. Because of Barolo's delicate floral and red-fruit flavors, it matches meats and vegetables with more delicate flavor profiles such as poultry, pork chops and other white meats.

Barbaresco is more elegant than Barolo, generally less tannic and acid, requiring less cellar time.

The reason for the differences in the two wines, both Nebbiolos, has been discussed for some time. The vineyards of Barbaresco face east or west while Barolo vineyards tend to face south. Barbaresco vineyards are mostly along the Tanaro river and have a softer sandier soil. More sand means less clay resulting in less retained water and less development of polyphenolic compounds. There may be an 'air-conditioning' effect brought by the river that may be a factor.

The **Antipasti** course was **Truffled Beef Carne Cruda with Watercress & Crispy Potato** matched with **2016 Monacesca, Verdicchio di Matelica Reserva, DOCG Mirum**. The wine is from Marches, on





the Adriatic Sea and immediately east of Tuscany and Umbria. It is picked slightly over-ripe, fermented and stored entirely in stainless steel and in the bottle with no exposure to oak. It is only produced in the finest years. It was a natural match with the antipasto.

The **Primi** course was **Swiss Chard Agnolotti (ravioli) with Black Truffle Butter** paired with **2007 Silvio Giamello La Licenza Barbaresco Vicenziana**. Two inch discs of butter sprinkled with black truffles on the surface was attractive. Truffles are endemic in Piemonte.

The **Secundi** course was **Short Rib with Anson Mills Polenta & Seasonal Root Vegetables** paired with **Paolo Scavino Barolo, 2012**. Next came a classical **Fromaggi** course with **Parmigiano, La Tur, Fontina** with grilled bread & honey paired with **Luigi Piri Barolo, 2006**.

The **Dolce** course was **Torte Della Nonna, biscotti assortiti** paired with **Felsina Beraderga Vin Santo Chianti Classico, 2006**. The match was perfect. The Vin Santo was not overly sweet.

Vin Santo, or “Holy Wine,” is a classic dessert wine usually from Tuscany but now made in other nearby areas of Italy and legal throughout Italy. Clusters of Malvasia, Trebbiano and sometimes Sangiovese are subjected to a natural drying process on straw mats, until January-February of the following year. The longer they dry, the sweeter they become. Vin Santo is typically sweet, but varies from very dry to very sweet. The grapes are then pressed and transferred to sealed 100 litre oak casks containing the “mother,” a thick substance remaining from previous vintages and containing yeast. The wine is aged 7 years in the “vinsantaia” or loft area. In the loft there is no temperature control! The wine is bottle aged for a minimum of 6 months. Most dessert wines have an interesting production story that dates back in history and Vin Santo is no exception. Some Vin Santo is dried by hanging from the rafters rather than placing on straw mats.

As usual one of the finer parts of the dinner was visiting with new and old friends around the table. At the conclusion several participants went clubbing in the city.





UPCOMING COUNCIL BLUFFS BRANCH EVENTS

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<p>JULY 14</p>	<p> COUNCIL BLUFFS COUNTRY CLUB The Country Club on the Lake Producers: Schierbrocks and Tritsches</p>	<p>OCT. —</p>	<p> TBA Producers: Jill Goldstein and Jill Panzer</p>
<p>AUG. 23</p>	<p> GREY PLUME Producers: Lemkes and Thrashers</p>	<p>NOV. 18</p>	<p> LE BOUILLON An 85th Birthday Party Madeira Sit Down Wine Tasting featuring a 1932 Verdelho Producers: Tom & Mary Murnan</p> 
<p>SEPT. 7</p>	<p> AYOUB HOME Summer white party (dress in all white) Featuring all great summer wines Chef Benjamin Maides from Au Courant Producers: Ayoub, Kossows & Hipple</p>	<p>DEC. 9</p>	<p> V. MERTZ President's Holiday Dinner Producer: Joe & Jill Goldstein</p>

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
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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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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