

The Bluffs

Food & Wine *gazette*

cheers

*International
Food & Wine
Society*

Event Report

ROSÉ THE DAY AWAY AT PITCH DUNDEE



ALSO INSIDE • Rosé Styled Wine: There's More to it than You Think at First Blush
• IWFS Great Weekend in Charleston South Carolina Part 4 Friday 10/18/2019 dinner



courtesy of hugel.com

PRESIDENT'S COMMENTS

Greetings to all;

Our July event featuring an Australian food and wine theme was held at Wine, Beer and Spirits. The evening provided an opportunity to sample some unique foods such as emu and kangaroo as well as wonderful wines. Thank you to Patti and Steve Hipple for a great evening.

As summer continues, I find that I am looking for a refreshing summer drink to enjoy on these hot, muggy evenings. A little over a year ago, some of us had the opportunity to be in Portugal on the Douro River cruise. One of the starters each evening was a “White Port” Spritzer. Most are familiar with the red ports but white ports do exist and are reasonably priced. In the Douro, white port is made from Codega, Gouveio, Malvasia Fina, Rabigato and Viosinho grapes. Considered to be the Portuguese equivalent of a gin and tonic, a White Port Spritzer is made with tonic water, orange peel and a sprig of mint added to your favorite white port served over ice. This provides a refreshing and light style summer drink with flavors of apricot, nuts, citrus fruit and peel.

“White Port” Spritzer Recipe

Mix 2 ounces of white port with 3 ounces of tonic water and add an orange peel. Pour over ice cubes in a tall glass stirring well. Top with a sprig of mint for garnish. An excellent aperitif to enjoy on a hot summer evening.

Be safe and be well. 🍷

Connie Martin



Cover Photo: Pitch Dundee greeting for our Rosé the Day Away event 6/28/2020. Photo by Tom Murnan.

“Compromises are for relationships, not wine.”

- SIR ROBERT SCOTT CAYWOOD

EDITOR'S

CORNER

It was a nice, hot summer day...just the kind of day to wear shorts and drink rosé. And what a great stroke of luck that Amanda Harrington and John Matthews decided to have the first rosé tasting for the Council Bluffs Branch that I can recall. Pitch Dundee has their own party room, so we were able to maintain social distancing from their other customers. Actually, we were pretty spread out in the long, narrow room, so that was nice. The staff all wore masks. Read about our rosé starter in the event report section.



There's more to rosé than you would think at first blush. It is surprising how many different shades of color there are, depending on the microclimate and kind of grape varieties are used. I thought we would all enjoy boosting our education on rosés, so there is a whole section on the subject. Check that out as well.

Wayne Markus fills us in about the second full day at the Charleston Great Weekend. After a morning of touring the aircraft carrier Yorktown, the evening was spent dining at **Hall's Signature Events** in the French Quarter. Follow along and live vicariously with Wayne as he describes this unique dining experience. A representative from **DAOU Vineyards & Winery** was there to discuss his wines. I visited DAOU when I was in Paso Robles in September of 2019. It is quite the impressive estate, sitting atop of Daou Mountain at 2,200 feet elevation. I recall the Soul of a Lion, a Cabernet Sauvignon Bordeaux blend, was outstanding. I was sure wishing I would have been at the Hall's event to try the wines again.

Don't forget if you want to examine the photos of an event before it comes out in the Gazette, go to our web site at IWFS.org, and click on The Bluffs Food & Wine Gazette & Photos. And yes, you can download photos from the site.

Or, if you are looking for a recipe to wow the neighbors or friends, don't forget we have the recipes on the web site, or at https://issuu.com/omahapublications/docs/iwfs_cb_council_bluffs_recipes. I am adding Connie Martin's Port Spritzer to the recipe list.

Bon Appétit! 🍷

Tom Murnan



WINE MAKES DAILY LIVING EASIER, LESS HURRIED, WITH FEWER TENSIONS AND MORE TOLERANCE."

— BENJAMIN FRANKLIN

EVENT REPORT:

ROSÉ THE DAY AWAY AT PITCH DUNDEE

Story & Photos by Tom Murnan



I can't recall ever having a sit down rosé tasting at a CB Branch event, so my interest was piqued. It is just the right time of year for rosé: nice and hot. There's a lot of different grapes that could be used in rosé. And it just sounded intriguing. Pitch Pizzeria in Dundee was our venue. We sold out with 34 members which was the COVID-19 limit. Since it is not recommended that all 34 guests help themselves to the appetizers, each table had its own charcuterie plank and four glasses of pre-poured rosé waiting for

us to sit. Mingling time was quite limited due to restrictions. The Pitch party room was long and narrow, so we were pretty well spread out. Our hosts, Amanda Harrington and John Matthews were well organized and had several handouts for us.

Our Charcuterie consisted of house cured hot Cappa, Soppressata and Lomo cured meats. Aged White Cheddar and aged Comté cheeses, mixed olives, goat cheese stuffed peppadews, fig spread, toast batons, and candied walnuts completed the charcuterie board. The wines

were served blind. We were to try to guess where the wines came from and what grape varieties were used. We knew the wines came from France, Spain, Oregon and Sonoma. Deeper color is not necessarily a good indication of how forceful a rosé might be (just like with Burgundies, a light color does not indicate intensity of flavor). Our color spectrum ran from pale to full salmon color to a dark rose bordering on red. When all was revealed we discovered their identities. ▶











1. **Bedrock Wine Co Ode to Lulu Rosé 2018** hails from Sonoma County and is comprised of 65% Mouvedre and 35% Grenache. Salmon colored, dry, acidic, powerful. It was my 2nd favorite.

2. **Bodegas Muga Flor de Muga Rosé 2018** is from Rioja, Spain. It was 100% Grenache. Light salmon color, mild intensity with no sharp edges. It was my 4th favorite.

3. **Château D'Aqueria Tavel Rosé 2018** is from France. It was the darkest in color, approaching red. Forceful, well balanced, refreshing acidity it contained seven Rhône varietal grapes, with 45% Grenache, 20% Clairette, 15% Cinsault, 8% Mouvedre, 6% Syrah,, 4% Bouboulenc, and 2% Picpoul. It was my number 1 fav. Tavel AOC only makes rosé.

4. **Cristom Estate Rosé of Pinot Noir 2019** hails from the Willamette Valley and is 100% Pinot Noir grapes. Deep salmon color, noticeable acidity, it was my number 3 favorite.

Our first dinner course was a **Mahi Mahi Taco with Mandarin Orange Relish** and two corn tortillas. I found the fish a tad bit dry and in need of salt. There were two corn tortillas in case you felt hungry. One seemed enough to keep everything together. The mandarins enlivened the fish, making it more interesting. **Spottswode Sauvignon Blanc 2018** was our selected wine. At first I thought it was without that SB grassiness, but that came a bit later with development in the glass. On

paper, this should have been a good match, but to my palate, it didn't quite harmonize with the fruit relish or the fish. It was an adequate match nonetheless. Despite the high ratings, it was not a wine I would like to nurse all night.

Salmon with Beet Puree, Kale / Basil Pesto and Sautéed Butter Squash was next. Nicely presented and colorful with the red beet puree on one side, and the green kale / basil pesto on the other, the fish was again a tad bit dry with a slight soupçon of fishiness in my piece. The beets were fairly nondescript, but the kale and pesto mix was great. I asked for the recipe but Pitch would not give measurements. From the ingredients list, it looked like standard basil pesto, but with an unknown amount of kale added. A **Greywacke Pinot Noir Marlborough 2014** was served. It was well balanced with good Pinot flavors and no sharp edges. A nice match.

Certified Angus Beef Filet followed. It was served with **Jalapeno Rice, Green Chili Sauce and Avocado Relish**. A good sized filet sat on a bed of spicy rice which was sitting in a light green pool of sauce primarily seasoned with green peppers. Between the rice and the sauce, there was a little kick, slight sharpness and pizzazz. The edges of the steak were done medium, but I did find some pink in the center. This whole ensemble was topped with avocado formed into a relish. A very Tex Mex dish. Our **Tapitz Black Tears Malbec 2014** from Mendoza Argentina was rich, lus-

cious, and well balanced. Its companion, a **Château Haut-Bergey 2010** hails from south of the city of Bordeaux in the Pessac-Leognan AOC. It sported 70% Cabernet Sauvignon and 30% Merlot, and had notes of tobacco (the classic Graves touch) and smoke. I found it had deep but austere flavors, slightly tannic, oaky, and was richer than the Malbec. Both wines worked with the spiciness of the dish.

We finished with an **Apple Taco**. A flour tortilla sprinkled with sugar and cinnamon held an apple compote. This was anchored to the plate with **Chantilly Cream**, topped by strawberries, and, not on the food description, a scoop of vanilla ice cream, a great addition. We accompanied this with the oldest wine of the evening, a **Château Coutet Sauternes (sub district Barsac) 2005**. The "sticky" had a great affinity to the apple and was a fantastic match. I noticed that some of the corks had broken when the cork extraction was attempted, leaving a small remnant of cork deep into the bottle neck. A frustration to get wine out of its prison.

A hearty thanks to the crew at Pitch for an interesting meal. I have a picture with and without masks. Thanks as well to our event producers, Amanda Harrington and John Matthews. 🍷



Rear: John Matthews, Amanda Harrington, Connie Martin, Sous-Chef Chino Guzmore, Matt Hanson
Front: row: Lily Fuglsang, Lizzie McSherry Mgr/Event Coordinator, Dan Schmidt



Rosé Styled Wine:

THERE'S MORE TO IT THAN YOU THINK AT FIRST BLUSH

BY TOM MURNAN

On June 28th, Amanda Harrington and John Matthews presented an Event at Pitch Dundee where a Rosé tasting was done. That probably was the first time in the CB Branch that a tasting of different rosés has happened. Rosé has exploded on the wine scene in the last 10 years, with more and more people enjoying them in the hot months. Historically in the USA, after World War II, Mateus and Lancers were the big sellers. But both were from Portugal, were medium sweet styled wine with a slight frizzante (carbonation). Then enter Sutter Home White Zinfandel in 1975. It was cheap and sweet and for a time, immensely popular. Probably too sweet because once people tried some of the better dry rosés from Europe, they really liked them and turned away from the sweeter versions of the past.

Most rosés rely on short contact with the grape skins. There are four methods of making rosé.

1. Vin Gris. In this method, red wine grapes are used, but there is no skin contact with the must (grape skins, seeds, stems and juice) during maceration. Typically, light skinned grapes are used, such as Grenache Gris, Cinsault or Gamay. Even though the name implies that the wine is grey (gris), it actually has a slight pink color to it.

2. Skin Contact. This is the preferred method of most quality rosés. Skin contact with the must is limited, typically from 12 to 24 hours. Color stabilization and antioxidant properties come from the grape skins, seeds and stems. Since this is limited, there is less color, flavor and antioxidant protection than a red wine.

3. Saignée. Saignée is French for bleeding. This is done before blending the juice with the must. Vintners in Bordeaux and Burgundy would remove some juice to increase the color and concentration of a red wine. Almost as an afterthought, instead of just throwing this juice away, it was used to make rosé.

4. Blending. This is discouraged because it means that a red wine and a white wine are mixed together to make a lighter style wine.

Color. There can be quite a large **color range** for rosé, ranging from onion skin, a pale orange, to purple. I tried a Heitz Cellar Grignolino recently, made from the aforementioned Italian grape, which was quite dark. The color depends on the grape variety used and the maceration time spent on the grape skins. Check out the rosé color chart.

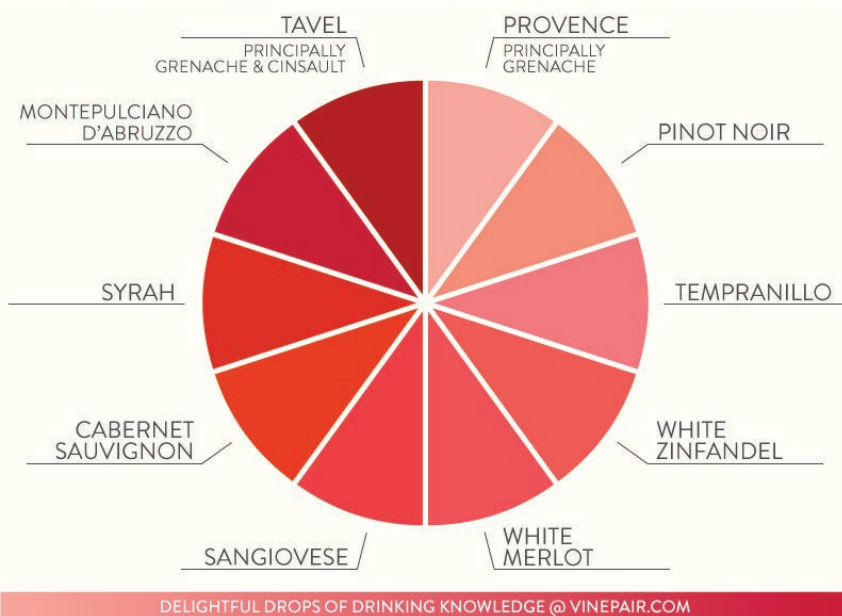


Quality Rosé Areas

Provence is one of the largest areas in France that makes high quality rosés. Around the towns of Nice and Marseille, Grenache is the dominant rosé grape (65%), followed by Syrah, Mourvèdre, Cinsault, Carignan, Tibouren and Cabernet Sauvignon.

Tavel is a Rhône Valley AOC that only allows rosé wines. It is a major rosé appellation. Tavel is only 10 miles southwest of Châteauneuf-du-Pape (CduP). Most of the Tavel rosés are made from Grenache (about 60%). By law, 15% Cinsault must be included. Other varietals permitted include Carignan,

10 SHADES OF ROSÉ



Syrah, Bourboulenc, Calitor, Mourvedre and Picpoul. The tradition of Tavel rosé making is to include whole clusters both red and white grapes and co-ferment them in the same tank. A light pressing ensues, and the free run juice is allowed some skin contact with the red grapes at the bottom. It is then bled off, saignée style and fermented as usual. It makes for a robust, rugged wine with a bit of spice. If you have never tried a Tavel, put it on your list.

Other Rhône appellations include Gigondas (also near CduP), Vacqueras, and Lirac. All use Rhône varietal grapes.

The Loire has good rosés, especially from the Anjou area. Two AOC wines exist: Rosé d'Anjou and Cabernet d'Anjou. Rosé d'Anjou uses the grape variety Groslot, which produces a light and sweet rosé, partly due to large yields. The better rosé comes from Cabernet d'Anjou, which uses both Cabernet Franc and Cabernet Sauvignon, with strict controls on yield limits, which concentrates the fruit flavors. They tend to be dryer and more acidic. The Loire also produces rosé from Pinot Noir.

Other French appellations. Rosé is made in the Jura, Languedoc-Roussillon, Bandol and Beaujolais. In Bordeaux, Merlot, Cabernets Sauvignon and Franc, Malbec, Petit Verdot, and Carmenere all make rosé. And, of course, Champagne makes a sparkling rosé.

Spanish and Portuguese rosé is called **Rosado**. Garnacha (Grenache) is an important grape for rosado, as is Tempranillo, Portugal is home to Lancers and Mateus. Sales have fallen off from their heyday in the 1980s. Lancers is a fully sparkling wine today.

Italian rosé is called **Rosato**, and it is made throughout Italy with many different varieties of grapes. In general, the northern AOCs make delicate rosato, while the warmer southern areas are fuller bodied.

The United States' first large market for rosé was actually for White Zinfandel. Sutter Home was making a red Zinfandel when the batch got "stuck." It emerged as light bodied and sweet. In a marketing genius move, Sutter home sold it as White Zinfandel. By 1986, they were selling 1.5 million cases. The popularity has dropped off now that wine

lovers have rediscovered dry styled rosés modeled after dry European rosés. French Rhône varietals like Grenache and Mourvedre, Bordeaux varietals like Cabernet Sauvignon and Merlot, and Burgundy varietal Pinot Noir are all made into rosés in the United States and Canada, as well as other grape varietals. California's North Coast makes great rosés. This includes Napa and Sonoma, but also Mendocino, Lake, Solano and Marin Counties.

In summary, there are numerous areas in the world making rosé, more than the scope of this article. For example, we didn't even mention that Australia makes rosé wines. But be adventuresome and give unfamiliar areas a try. You are bound to find a gem or two. 🍷

Sources: wikipedia.org/wiki/Ros%C3%A9; vinepair.com/wine-blog/10-shades-of-rose-wine/; tastingtable.com/drinks/national/best-rose-regions-wine-vineyards

IWFS GREAT WEEKEND IN CHARLESTON SOUTH CAROLINA

Part 4

Friday 10/18/2019 dinner

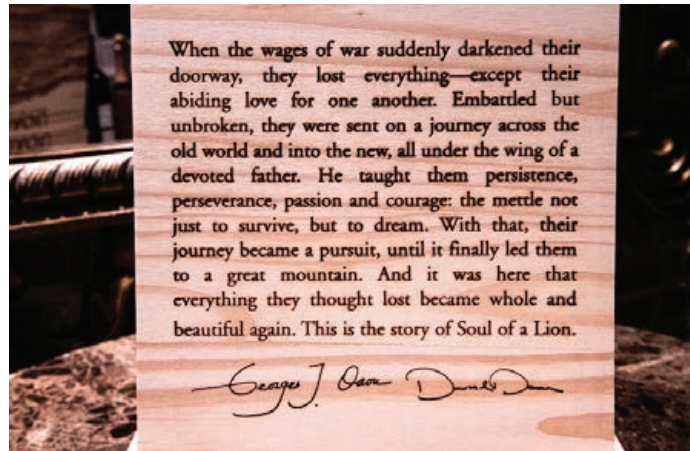
**STORY & PHOTOS
BY WAYNE MARKUS**



Our group's evening dinner was at **Hall's Signature Events** in the French Quarter. This is a private dining and event venue for Halls Chophouse. Robyn Guisto is chef. Robyn grew up in North Carolina and worked with the Chapel Hill Restaurant Group before Halls Chophouse earning a sous-chef position. She became executive chef at Old Village Post before taking her current position. **Moët & Chandon Extra Brut Grand Vintage Champagne 2012** and passed hors d'oeuvres greeted us as we mingled with other members. The wines of **DAOU Vineyards & Winery** were featured and discussed by David Muir, Sales Director of Fine Wine at DAOU Vineyards & Winery.

DAOU Vineyards & Winery is in the Adelaida District of Paso Robles. As young children, brothers Georges and Daniel Daou were injured in a rocket attack in Beirut, Lebanon during the civil war. Georges was comatose for a period of time and Daniel's facial nerve was severed leaving that partial facial paralysis. They left Lebanon and grew up with their family in France. They attended the University of California, San Diego, Georges studying mathematics and Daniel became an engineer. They developed software services to the healthcare industry that they ultimately sold.

The Daous wrote of their father on their website: "Joseph Daou lived a remarkable life, and through it all he exhibited the strength and courage of a lion. Before he



passed away, he visited DAOU Mountain. While overlooking the new vineyard, he listened [to] his sons' winemaking dream and gave them his blessing. Soul of A Lion is a testament to that moment. It is a wine of power, complexity and imagination, and a fitting tribute to the man and the father."

In 2007, they bought what is now known as DAOU Mountain in Paso Robles, 14 miles from the Pacific Ocean and 2,200 feet above sea level. DAOU Mountain has a microclimate and soil similar to Bordeaux. The property is 212 acres with 120 acres of vineyard. It is planted predominantly with Cabernet Sauvignon and Bordeaux varietals.

The first course was goat cheese custard with golden beets, watercress, grapefruit, orange & pear salad, toasted pecans and citrus dressing. DAOU Sauvignon Blanc, Paso Robles 2018 was paired with this course.

The second course was red snapper & local shrimp pirlau, Carolina golden rice, country ham, charred corn, and tomato saffron nage with **DAOU Chardonnay, "Reserve," Paso Robles, 2017.**

The featured main course was dry-aged New York strip, brown butter celery root fondue, fall root vegetables and demi-glace. **DAOU "Soul of a Lion," Adelaida District, 2016** and **DAOU Cabernet Sauvignon, "Reserve," Paso Robles, California, 2017.** Soul of a Lion, 2016 is a Cabernet Sauvignon, Cabernet Franc and Petit Verdot Bordeaux blend.

The dessert course was strawberries & crème, almond sponge, strawberry mousse, mascarpone mouse, strawberry gelee, and strawberry swirl ice cream with **Moët & Chandon Rosé "Nectar Impérial,"** a demi-sec Champagne. One of the issues of providing wines from one wine maker for a multicourse meal is that they may not make every wine style such as dessert wine. DAOU does make a fortified Estate Port Style Cabernet Sauvignon. Don't know why this was not served. None-the-less the Nectar Imperial went very well with this course. 🍷







UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

AUG.
16

STOKIN' GOAT

Sit down Weeknight wine tasting followed by Weekend wines for dinner.

Producers: Tabitha & Dave Thrasher

SEP.
13

DOLCE

Producers: Thrashers & Hipples

OCT.
17

SPENCER'S FOR STEAKS & CHOPS

Harvest Dinner

Producers: Suzanne & Bob Kossow

NOV.
14

SPEZIA

California vs. Oregon Pinot Noir

Producers: Tom & Mary Murnan

DEC.
6

J. GILBERT'S RESTAURANT

California vs. Oregon Pinot Noir

Producers: Connie and Gary Martin

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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 International Wine & Food Society of London, England

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The Bluffs **Food & Wine** *August 2020 gazette*

Publisher: **Todd Lemke**
Editor: **Tom Murnan**
Graphic Design: **Omaha Magazine, LTD.**

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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