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The Bluffs Food & Wine *gazette*



Event Report: Argentinean Dinner at Council Bluffs Country Club

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



President's Comments

WHENEVER WE GET A chance to experience the cuisine from Chef **Jeremy Buthe** of the Council Bluffs Country Club, I always jump at the chance. The food is top drawer, and the chef was excited to break out of the routine. Our Argentinean theme was suggested by the chef himself, always a good sign for added enthusiasm. We were not disappointed. I love it when we try unfamiliar, less traveled national cuisines. We are part of the International Wine and Food Society, after all. Tracking down highly rated wines from Argentina was a bit of a problem, but that was overcome with a lot of research by **Patti Hipple** and **Bob Kossow**. I don't know about you, but Mary and I went home with care boxes as the portions are always generous. A Big Thanks to hosts **Deb & David Tritsch**, as well as **Susan and Bob Kossow**.

Now for some good news. **Biaggi's** has agreed to again allow **free corkage** for all members of the International Wine & Food Society in the Omaha and Council Bluffs area. Free corkage had been shut off for all Biaggi's restaurants starting in June. Vice President of Operations Jim Jackson said the free corkage had been discontinued because too many diners were bringing in basic wines, like Yellowtail. Call our local Biaggi's manager, Chelsea Powell, and make your reservation through her. That way she will inform the staff that you will be bringing your own wine. If you fail to contact Chelsea ahead of time, **bring your IWFS Vintage Card** to show the hostess. Chelsea has informed the hostess and wait staff, but with the typical high turnover of restaurant staff, it is probably best to call Chelsea. Put your vintage card in your wallet.

We continue our Series on the IWFS Sonoma Festival with day two, May 3rd, 2017. We have stories on the **Jackson Family Wines (JFW)** and how Jess Jackson built a Wine Empire after his success with his **1982 Kendall-Jackson Vintners Reserve Chardonnay**. We traveled to the Saralee Vineyard and Richard's Grove, owned by JFW, for a seminar featuring sommeliers and winemakers. Afterwards we had arguably the best meal of the entire trip, dining alfresco under the trees in **Richard's Grove**. That evening we went to the **Ramekin Culinary School** for an all **Kosta Browne** wine dinner. Kosta Browne is a limited production powerhouse of high end wines, and one of the owners, **Michael Browne**, was on hand to guide us. Both food and wine were fabulous. Steve Hipple visited Kosta Browne on our day of exploration, Saturday, and writes about the winery as well. I hope you savor reading about the Festival as much as our scribes did in writing it.

Enjoy!

Tom Murnan

*"There are two kinds of travel: first class
and with children."*

-Robert Benchley, Pluck and Luck

*Cover: Ladies of the Council Bluffs and spouses of the Omaha Branch members
with Michael Browne of Kosta Browne in the center. Photo by Wayne Markus.*





Kosta Browne dinner at Ramekins | May 6, 2017

EVENT REPORT:

ARGENTINEAN DINNER AT COUNCIL BLUFFS COUNTRY CLUB

Written By Tom Murnan
Photos by Tom Murnan

I LOVE TRYING NEW WINE areas, so this was an adventure to explore a major growing area in South America. I guess it was Executive Chef Jeremy Buthe who wanted to try Argentinean cuisine. We were, as whenever we come to the CBCC, in for a culinary treat... and the portions were very generous indeed. David and Deb Tritsch along with Suzanne and Bob Kossow were our producers, with Patti Hipple assisting in finding high rated Argentinean wines. 31 people attended including four guests: Steve Ellefson (Markus), Julie Bohlen (Hamann) and Julie Fugh & Mike Hanson (Wittler).

We started in the small room next to the front entrance with quaffing wines. The **2016 Suzana Balbo Signature Rosé** was a great way to start out on a hot and humid July day. It was very refreshing. Also served were a **2012 Luca Malbec** and a **2011 Norton Reserva Malbec**, both from the Branch cellar. Chef Jeremy carried out the first of two appetizers, a delicious **Grilled Chorizo on Rustic Bread with Malbec Onion Marmalade**. The Chorizo was house made for our event. The bread was spread with Boursin cheese and the sausage placed over it. To counteract the spiciness of the meat, onions were cooked in Malbec. This in effect dropped the heat of the spice. A second hors d'oeuvre was brought out a bit later. This was **Lamb Empanada**. Ground lamb, chopped hard boiled eggs, golden raisins, chopped olives and plenty of spice were placed in a pastry pocket and cooked. They came out quite hot from the kitchen. **Chimichurri Sauce** provided extra

spiciness if so desired. Both appetizers were so delicious. I would have been happy with eating both of them all night. But we were called to table for more south of the equator delights.

After introducing guests, new members **John Matthews and Amanda Harrington** were presented with their framed IWFS certificates by President Tom Murnan. Our **First Course** was **Chicken Sofrito**, basically a tomato based chicken soup. A whole chicken was poached and the bones pulled out. The stock was saved and a sofrito was added. Sofrito is a Latin American term for a mirepoix (diced vegetables cooked on low heat but not browned), a mixture of onions, garlic bell pepper and tomato, along with spices. Accompanying the chicken was a **Sweet Corn Cilantro**. The sweet corn was sourced locally. Our wine was a **2015 Luca G Lot Adrianna Vineyard Chardonnay**. This was barrel fermented in the Burgundy style. I noticed the minerality right away. Great on its own, I thought the Chardonnay was overwhelmed by the tomato and spice based soup which was rather like a gazpacho only served hot.

The **Second Course** was a salad. **Hearts of Palm and Avocado Salad with Ruby Grapefruit and Citrus Dressing**. A nice, light salad with hearts of palm, avocado, endive lettuce, crunchy pistachio with ruby grapefruit sections in honey citrus vinaigrette. Nice and light for a summer day.

Our dressing was very wine friendly. The endive added a touch of bitterness, which went well with the wine. The **2016 Crios de Susana Balbo Torrontes** had crisp acidity was sharp and lively somewhat reminiscent of a Sauvignon Blanc. I think the wine needed food, as eventually the acidity would fatigue the palate. The dressing added a sweet note which toned down the bitterness in the lettuce and the grapefruit. Nice course. **Bob Kossow** told the group that **Susana Balbos** hoped to be a nuclear engineer, but her parents wanted her to go into their wine business. She eventually decided to go into wine, but not with her parents! She became the first female winemaker owning a winery in Argentina. So we tried both her rosé and Torrontes, which is a major grape in Argentina.

The **Third Course** was **Provoleta**. This is a classic dish that features a hot seared semi hard cheese like a Provolone. You get the grille really hot and sear the cheese on flatbread. Add olive oil, sun dried tomatoes, oregano, a little garlic and some chili flakes. Quite tasty. I asked Chef for the recipe. With this we had a red wine, a **2014 Zorzal "Eggo-Tinto de Tiza" Tupungato Malbec Blend**. The wine comes from three different vineyards and consists of mostly Malbec but also Cabernet Franc and Cabernet Sauvignon. Zorzal has a whole line of "Eggo," a term which refers to the egg shaped concrete vats in which the wine is aged for one year. I found it to be rich, earthy and mildly tannic. This wine is unusual because the Malbec was blended with other red varieties.

Our **Fourth Course** found us with **Asado Vacio**, a fire grilled flank steak, chimichurri butter, black bean puree, grilled eggplant and sweet peppers main course. Flank steak was marinated in lime, garlic, olive oil and chilies then flamed broiled. Set that over a black bean puree and a fire roasted eggplant and sweet pepper, which acts like a warm salad. Chimichurri compound butter was put on top. The steak was done medium rare, and the flavors were complex and harmonious. Two different red wines were compared. The **2013 Zuccardi QCabernet Sauvignon** was tasted alongside a **2015 Daou Vineyards Cabernet Sauvignon** from Paso Robles in California, our only non Argentine wine. I thought the Q was mildly tannic, berry-like with a deep ruby color and a bit rustic. The Daou to me had lower tannins and was a bit more refined.

David Tritsch discussed the wines and thought the California wine had more fruit forward but was more tannic. The Argentinean wine had a long tannic finish as well. He felt the quality was about equal between the two wines, which surprised him as he was expecting the Q to be a lesser wine.

Our **Sweet Ending** was a **Dulce De Leche Flan with Alfajores**. An Alfajore is a soft cookie made not from flour but **cornstarch**. Dulce de leche holds the cookie together. The sugar cookie was placed on top of a caramel flan. Chef wanted something with a little more texture than just the pudding like flan, so he added the cookie. Powdered sugar was sprinkled on. The dessert was topped with whipped cream and a raspberry, blueberry and a blackberry crown. The **2016 Bodega Mendel Semillon Mendoza** was the selected wine. With universal agreement, everyone felt the wine should have been sweeter if it was going to be paired with a dessert. That being said, it is difficult to find a rated dessert wine from Argentina.

Many thanks to the **Tritschs** and **Kossows** for hosting this event, and to **Patti Hipple** for her help in finding the wines. Thanks as well to **Chef Jeremy Buthe** for conceiving and executing the menu. Jeremy introduced his new assistant chef, **Joseph Kiaaina IV**, on the job for just a month. Also, a shout out for **Ronnie Ledbetter** and her **wait staff** who did a nice job.







Grilled Provoleta

by Chef Jeremy Buthe

Ingredients

- 4 (3/4" thick) slices provolone cheese
- 1 tbsp red wine vinegar
- 1/2 cup olive oil
- 1/2 tsp fresh cracked black pepper
- 1 tsp kosher salt
- 1 tsp chopped parsley
- 1 tsp oregano
- 1/? tsp minced garlic
- 1/4 tsp red pepper flakes (optional)
- 1 tsp minced sundried tomatoes
- 8 oval-shaped flat bread, naan or baguette toast points

Procedure

1. Place the cheese slices in a shallow dish and drizzle the olive oil over them. Turn the slices so that each side is coated with oil.
2. Sprinkle the cheese with the salt, pepper and oregano -- and red pepper flakes if desired.
3. Place the cheese in the freezer while you prepare the grill.
4. Fire up the grill and when the coals are coated with ash or the gas grill has reached a high temperature, brush the grate with a generous amount of olive oil to help prevent sticking. (The grill should be very hot because the cheese should be cooked



quickly so that the outside browns before the inside melts too much and starts oozing down into the coals.)

5. Place the cheese slices directly on the hot grill and cook for about 2 minutes on each side, or until the cheese is hot and slightly browned but still holding its shape.
6. Remove the cheese to a plate.
7. Add the vinegar, parsley, garlic and sundried tomatoes to the reserved olive oil in the shallow dish. Season with salt & pepper as needed
8. Grill the bread slices until they are slightly toasted. (If your grill is large enough you can grill the cheese and bread simultaneously).
9. The grilled provolone can be served with or, if desired, on the toasted bread.
10. Finish by spooning the olive oil sauce over the bread and grilled cheese as a garnish.



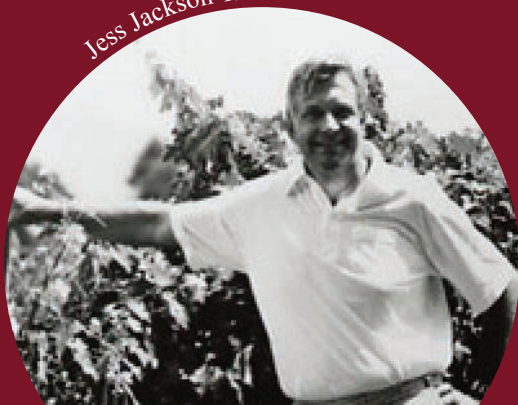
The Jackson Family



KBarbara Banke



Jess Jackson in 2007



Jess Jackson 1974



JACKSON FAMILY WINES: AN AMERICAN WINE EMPIRE **PART 1**

By Tom Murnan

Two of our IWFS Sonoma Festival events were hosted by **Jackson Family Wines** (JFW): Richard's Grove at La Crema on Wednesday May 3rd and the Kendall-Jackson (KJ) Visitors Center on Friday May 5th. What wine lover hasn't heard of the **Kendall-Jackson Vintners Reserve Chardonnay**, but if you haven't been keeping up with this corporation, you may not know the extent of their holdings.

Jess Jackson grew up in the Great Depression. The only son of a school teacher, the family often endured hard times and sometimes only had plain rice to eat for weeks at a time. During that time he was exposed to wine from Italian immigrant workers. But Jess was a driven person who people said worked harder than anyone they ever knew. Born in 1930, he started working by selling chickens and eggs near a trolley stop in San Francisco. Later, he helped his grandfather in Colorado doing chores and picking corn on the family farm. He put himself through the University of California Berkley by working on the docks of San Francisco, and later as a policeman during law school. Passing the bar in 1955, he became a successful lawyer specializing in property rights and land use.

THE PINNACLE OF THE JFW WINES IS REPRESENTED IN THE SPIRE COLLECTION. THE SPIRE COLLECTIONS CONSISTS OF THE BEST OF THE JFW'S BEST.

In 1974 he transformed his first wife's orchard farm into a vineyard. By the early 1980s he was in the wine business, selling fruit to Fetzer.

In 1982 he began **Kendall-Jackson**. The Kendall part of the name came from his wife **Jane's** maiden name. The famous **Vintner's Reserve** came about when a lot of Chardonnay got "stuck," meaning they could not eliminate its slight sweetness. Jess decided he liked it and a whole lot of the country did as well. He broke the \$10.00 price ceiling with this "Fighting Varietal." Most of the grapes were purchased. His goal was to put Vintner's Reserve in every restaurant in the USA. Vintner's Reserve consistently got good wine reviews and became the driving economic engine of KJ. Jess' wife Jane did not share his passion about wine and the couple divorced in 1986 after having two children. She felt Jess was married to his winery. Jess bought out Jane's shares. He met his second wife, Barbara **Banke** in 1980, who was also a lawyer. They eventually married and had three children together.

In 1987, Jess and Barbara began purchasing vineyards. The first was **Tepusquet** in the Central Coast, a vineyard where both Mondavi and Beringer had been purchasing fruit. He built the **Cambria** winery there. In the 1990s, **Edmeades** and **La Crema** wineries were purchased. New brands such as **Stonestreet**, **Lokoya** and **Vérité** were begun. An Italian winery, **Tentua di Arceno** as well as brands in Argentina and Chile were created. New production facilities were built in Napa Valley, Monterey, Geyserville and Santa Rosa while the headquarters was moved to Sonoma. In addition to all this, he established his own **distribution company** when he realized wholesalers were only interested in distributing Vintner's Reserve, but not so much the rest of his portfolio. He also established his own cooperage in 1991 when he partnered with barrel maker World Cooperage to create **Stave Mill**. This translated into cheaper cooperage than his competition. In 1997 the Culinary and Sensory Garden was begun in the Kendall-Jackson visitor center. In 2000, Forbes Magazine listed him as the 218th richest man in the USA. In

2003 the couple purchased **La Jota**, **Byron**, **Arrowood** and French **Château Lassègue**. Starting in 2006, to target the millennials, the **White Rocket Wine Company** was founded.

The pinnacle of the JFW wines is represented in the **Spire Collection**. The Spire Collections consists of the best of the JFW's best. Geographically diverse, the wines are drawn from Napa, Sonoma, France, Italy, Australia and South Africa. At Richard's Grove, we were served **Captûre** and **Vérité**, both Spire wines.

In 1992, Vintner's Reserve became the number one selling Chardonnay in the United States. In 2003, **Robert Parker Jr.** selected Jess as the **Wine Personality of the Year**, and in 2007 the **Wine Enthusiast** named Jess the recipient of the **Lifetime Achievement Award**. The company achieved the **California Certified Sustainable Winegrowing (CCSP)** as well as the **Sustainability In Practice (SIP)** certifications for all their properties in 2010 and the **EPA Green Power Award** for power conservation in 2011.

Towards the end of his life, Jess wanted to make sure the family retained all the various businesses that he put under his corporate umbrella. He died of melanoma at the age of 81 in April of 2011. **Rick Tigner** was elevated from President to CEO. Jess left his wife **Barbara Banke** (Chairman) and son-in-law **Don Hartford** on the board of directors. Five of Jess' children and other family members hold key positions in JFW. From what I could tell by the quality of the wines we had at the festival, the family and the corporation is thriving.

Source: <http://www.winespectator.com/magazine/show/id/47406>; <http://www.jacksonfamilywines.com/en/timeline>



IWFS 2017 SONOMA FESTIVAL

Richard's Grove Focused Tasting Seminar & Al Fresco Lunch Wednesday 5/3/2017 Photos by King Lee & Wayne Markus | Story by Tom Murnan



Our first outing for the IWFS Sonoma Festival was at the **Jackson Family Wines (JFW)** property at **Richard's Grove**. A beautiful, glass walled pavilion overlooks the famous **Saralee's Vineyard**. The kitchen was a converted railroad car, still on its track, adjacent to the rear of the pavilion. We boarded our three buses for the ride. The order of the day was first a seminar, then an alfresco luncheon on the tree shaded property just outside the pavilion.

One of the reasons that attending the Sonoma Festival intrigued me was the high level of wines served that would be extremely difficult to taste if you did not have an insider's advantage, such as the high end **Spire Collection** that **Kelley Jones** heads. We were to be treated to a discussion of JFW well as the Spire Collection wines, and

then have their **Hartford Wines** for lunch. But it was more than just a discussion. We got to try five wines which were pre-poured and waiting for us on arrival. Two of the wines were from the Spire Collection, their high end bottlings. Master Sommelier **Sur Lucero**, the National Director of Wine Education for JFW moderated the discussion of four winemakers and one Advanced Sommelier candidate. Each would speak of their wines before lunch. **Sam Teakle** presented the **2015 Capture Les Pionniers Sauvignon Blanc** from Alexander Valley, a Spire Collection wine. **Jeff Stewart** discussed his **2015 Hartford Court Four Hearts Chardonnay**, Craig McAllister spoke of the **2013 La Crema Saralee's Vineyard Pinot Noir** from the Russian River Valley. **Marcia Torres Forno** made the **2012 Matanzas Creek Jackson Park Merlot Bennett Valley**,

and **Lia Gilles**, Vérité Estate Ambassador, discussed the **2013 Vérité La Joie Sonoma County** Bordeaux blend red, a Spire Collection bottling.

Besides discussing the wines, the group spoke of how they became interested in wine, and some influential moments in their careers. McAllister came from New Zealand, Teakle worked two back-to-back harvests in Alsace for Hugel and Veuve Devaux in Champagne. He has had 18 vintages in 10 years by moving back and forth from southern to northern hemispheres. Gilles failed her Master Sommelier test. Despondent, she bicycled around Europe's most scenic and important grape growing areas: Burgundy, Alsace, Bordeaux, Touraine and Friuli, gaining invaluable experience as she talked with winemakers in each area. Sur Lucero is a homegrown product of Napa



Valley, has worked for JFW for 4 years, and is fascinated by awesome wine and food pairings.

Some interesting facts gleaned from the seminar. The **Capture** vineyards are at an elevation of 2800 feet. The Four Hearts Chardonnay buys its fruit from **Tom Dehlinger**, from old heritage Chardonnay planted in the 1970's. La Crema, established in 1979, was purchased by JFW in 1993. A new winery was constructed in 2000. La Crema's most famous vineyard is the **Saralee**, right outside our building. Its 264 acres are like a museum of Pinot Noir Clones, and has 8 different types of soil, making for a very complex wine. The **Matanzas Creek Jackson Park Merlot** was purposefully planted by Jess Jackson in the **Bennett Valley**, a cooler region that usually grows Chardonnay. Why the Bennett Valley? Cold ocean air runs through the Petaluma River valley. This clashes with the warmer air to generate a thick fog and slows down maturation to develop greater depth of flavors in the grapes. It is also a labor intensive vineyard to manage the canopy and allow sunlight and air to circulate around the bunches.

Vérité La Joie was a result of Jess Jackson trying to make the best wine he could. He was asked what was the best wine he could think of, and he replied **Château Pétrus** from Bordeaux. Knowing that Sonoma was one of the most biodynamic growing areas in the world, he set out to equal or surpass Pétrus. The wine comes from 40 different micro crus, or vineyards within a vineyard. Each of these blocks is aged separately in 100% new French oak. The **2006 Vérité La Joie** received a perfect 100 point score from Robert Parker. The name came from Jess trying the inaugural 1998 vintage when he pronounced it La Joie, or joy. Besides the Bordeaux blend La Joie, Vérité also makes **La Muse** (Merlot based) and **Le Désir** (Cabernet-Franc based). All vintages have been made from the same winemaker, **Pierre Seillan**, who formerly worked in St. Emilion, France.

Lunch was served alfresco under the trees just outside the pavilion. No preprinted menu was available since the chef wanted the freedom to choose the freshest and finest produce available up to the last minute. Final preparations for the meal took place in the converted caboose which was parked on rails just outside the pavilion. **This was an absolutely outstanding meal!** My personal opinion only, but I felt it was the best meal of the Festival. Why? It was vegetable forward, and those vegetables were as farm fresh and delicious as you could get. This was not overshadowed by fish, meat, heavy breadings or other culinary preparations. It was light and refreshing, welcome on a warm afternoon. All courses were served family style as befits a picnic. We had 6 courses.

1. We started with **Halibut with Scafata and Sorrel Aioli**. Scafata is an Italian bean dish made with fava beans. Impeccably cooked and incredibly tender, the fish was served with the **2013 Hartford Court Stone Côte Vineyard Sonoma Coast Chardonnay**.

2. Snake River Farms **Kobe Tri-Tip with Swiss Chard and Morel Mushrooms and Green Garlic** was next. The green garlic was in a **Chimichurri sauce**. Two reds were served. **2013 Vérité La Joie Sonoma County** is a Bordeaux style blend. This was contrasted to the **2007 Vérité Le Désir Sonoma County Red**. I don't think most diners realized that BOTH these wines were rated **100 points** by the Robert Parker. The **La Joie** contains 71% Cab and 16% Merlot, while the **Le Désir** contains 44% Cabernet Franc and 44% Merlot. The flavors in the dish, especially the beef and morels, were able to stand up to these tannic, young red wines admirably. These wines were an **outstanding unexpected treat**.

3. **New Potatoes with English Peas, Snap Peas, Lemon Oil and Mint** was next. These were potatoes of great flavor and perfectly cooked. A **2015 Gallerie Latro Cabernet Sauvignon** from Knights Valley was the chosen wine.

4. **Asparagus with Smoked Almonds, Olives, Frisée and Sun Dried Tomatoes** followed. Frisée is a variety of endive. A **2014 Wind Racer Russian River Valley Pinot Noir** was the chosen wine.

5. **Baby Lettuce, Spring Herbs & Flowers, Fennel, Radish, Verjus Vinaigrette** came after the asparagus. Verjus is the juice of wine grapes.

He was asked what was the best wine he could think of, and he replied Château Pétrus from Bordeaux. Knowing that Sonoma was one of the most biodynamic growing areas in the world, he set out to equal or surpass Pétrus.


Chefs love it because, unlike vinegar, the flavor doesn't conflict with wine. The sauce also contained olive oil, shallot and garlic salt and pepper. The **2015 Capture Sauvignon Blanc Tradition** engaged the wine friendly vinaigrette of the dish with its tartness and acidity.

6. We ended with dessert, a **Buttermilk Tart with Lime Meringue, Blackberry Jam** and a violet flower to top it all off.

Besides the afore mentioned Vérité La Joie and Vérité Le Désir, other Spire Collection wines were passed around. These properties included Hickinbotham, La Jota, Mount Brave, Anakota, Capture, Wind Racer and Galerie. We all re-boarded the buses with a the contentment that comes with a great meal and fabulous wines.



Ramekin Culinary School Dinner



WEDNESDAY, MAY 3, 2017

Only a short road trip away from the Fairmont Sonoma Mission Inn, we arrived for dinner at the Ramekins Culinary School. Ramekins Culinary School started in 1998 with a goal of sharing the essence of wine country living: fresh foods, fabulous wines and good company with home chefs, whether you are an amateur or aficionado. In addition to a variety of ongoing classes, the School regularly hosts seasonal dinners with local vintners and professional chefs and culinary tours of local farms. Besides the kitchen and classrooms, it had a nice large room that could accommodate our group.

We started the evening with a welcoming glass of **Kosta Browne 2015 Chardonnay** on the patio of the School. The 2015 Chardonnay offered aromas of citrus, especially lemon and a soft minerality with a smooth finish. The School building maintains the early Spanish influence in the Sonoma Valley with its clay tiled roof, two-foot thick walls, warm earth tones and European flavor. A wood fired oven welcomed attendees with a variety of handmade wood fired pizzas for appetizers. There was a line for this one. The pizza was so delicious hot and right out of the oven, albeit a bit floppy and hard to manage on a napkin when hot. **Delta Asparagus Spears** wrapped in smoked duck with lemon aioli and **Polenta Cakes** with mushrooms, fontina and tomato confiture were the beginnings to a lovely summer-like evening.

Dinner began with the first of four courses featuring the Wines of **Kosta Browne**. **Michael Browne**, Owner/Wine maker at Kosta Browne Winery was in attendance to introduce each of this evening's wines and share his insights in the wine making process. He was joined by **Jennifer Freebairn**, VP of Sales and Marketing. Starting with a shared love of Pinot Noir, Mr. Dan Kosta and Mr. Browne began their journey by starting the Kosta Browne

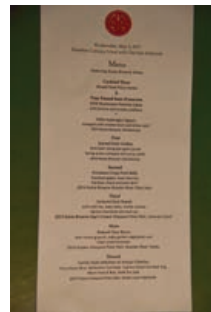
winery with the goal of making the best Pinot Noir they could. Michael stated his philosophy was to make a great wine that we can take home, break bread, slow down and enjoy food and wine. Michael shared the importance of visual vineyard inspections to determine the best harvest time and the importance of wine pH in the creation of the final wine. Recent articles in Wine Spectator, Vineyard & Winery Management, Wines & Vines, Vinous and Wine Advocate highlight the successes of the Kosta Brown Winery. Their 2009 Pinot Noir Sonoma Coast was the Number 1 wine for the year 2011 in the Wine Spectator.

Dinner course one was a **Seared Diver Scallop** with fava bean and green garlic puree, spring onion compote and citrus confit paired with the **Kosta Browne 2013 One Sixteen Russian River Valley Chardonnay** (WS-92). The Chardonnay had an intensely aromatic nose with aromas of spices, lemongrass, lemon and citrus zest and would be described as rich and creamy. Snake River Farm supplied the **Kurobuta Crispy Pork Belly** which also had apples, cherries, rainbow chard and pork demi glaze comprised dinner course two.

This was paired with the **2014 Russian River Pinot Noir** (RP-93. WS-91) which complimented the cherries in this course and offered aromas of raspberries and floral notes ending in a silky mouthful finish. Dinner course three consisted of **Sonoma Duck Breast** with wild rice, baby leeks, shallots, apricot mostarda and duck jus. The **2013 Gap's Crown Vineyard Pinot Noir**, Sonoma Coast (RP-94; WS-92) was the Kosta Browne wine pairing for this course with aromas of wildflower, cherry, huckleberry, truffles and cocoa with a long smooth finish. The final dinner course was a wonderful braised **Osso Bucco** with ricotta gnocchi, baby garden vegetables and tomatoes. The **Russian River Valley 2014 Koplen Vineyard Pinot Noir** (RP-95, WS-92) served as a wonderful compliment to the veal. It is noteworthy to mention that all of the evening's dinner wines except the 2014 Russian River Pinot Noir were served from the special 5 liter bottles that the Kosta Browne winery produces. The 5 liter bottles are typically reserved only for charity actions, special award presentation events and special occasions such as our IWFS Sonoma Festival dinner. Two of these large format bottles served 120 people. The glass of the bottles had been beautifully etched as the label and then hand painted making each bottle a true work of art.

A **Family Style Selection of Artisan Cheese** with apricot mostarda and candied marcona almonds was the final course of the evening. The **2012 Pisoni Vineyard Pinot Noir** from the **Santa Lucia Highlands** (RP-93) was a complimentary finish offering rich blackberry, dark fruit aromas with some spice.

Thank you to Michael Browne, Owner/Wine maker Kosta Browne Winery and the chefs and staff of the Ramekins Culinary School for a fabulous evening of food and wine.



Kosta Browne Winery

PRIVATE TOUR MAY 6, 2017 | WRITTEN BY STEVE HIPPLE



Kosta Browne is one of the finest Pinot Noir wineries in California. The winery is named after its owners, Michael Brown and Dan Kosta. It started in 1997 and now produces 14 different wines for a total of 25,000 cases. Wine critics throughout the world have critiqued their wines and given them extremely high scores. The 2011 Wine Spectator gave Kosta Brown the number one Wine of the Year Award. In 2013 Kosta Browne crushed the 2013 vintage in their new, custom built winery. Unfortunately you can't purchase wine from the winery. They are sold out. If you want to purchase their wines, you will need to place your name on their three year wait list and be patient. It is well worth the wait.

Kosta Browne Winery is located in Sebastopol, California. This is where our story begins. You cannot just walk into the tasting room. You must first make an appointment and your group cannot exceed twelve. Steve Foltzenlogan of Houston, Texas, a huge wine lover of Kosta Browne, arranged a tour for twelve of us.

The winery is located behind an eight foot galvanized fence. You must have a secret code to enter. Upon passing through the gate, you will see a winery the size of a football field. Inside is the finest wine making equipment in the world today. We were graciously met at the door and given an incredible through tour of the winery, informing us from start to finish how their wines are made. We had a barrel tasting and finished with several bottles of their latest vintage.

With all the awards and high scores by professional wine critics, Kosta Browne wines remain fair priced, between \$85.00 and \$125.00 per bottle. Some wineries are charging much more for no better wines. This is one reason their fan base remains so loyal.

The 4th generation is now in place, occupying many of the key positions, such as wine maker and marketing. From what I can tell, we consumers are in excellent hands.

Sources: <http://www.martinelliwinery.com/vineyards/>; <http://www.foodandwine.com/articles/juiced-about-martinelli>



UPCOMING COUNCIL BLUFFS BRANCH EVENTS

Mark Your Calendars!

SEP.
24



MARTIN CABIN

Theme: Comfort Food, bonfire,
S'mores & More
Producers: Connie & Gary Martin

DEC.
10



LE BOUILLON

French theme
Producers: Tom &
Mary Murnan

OCT.
22



CHEZ PANZER

South African Wines with Chef Nathan
of Attitude on Food | Ostrich, South
African cheeses, Butterfish, Koeksisters
Producer: Jill Panzer

JAN.
—



TO BE DETERMINED

NOV.
17



*NOTE DATE CHANGE COUNCIL BLUFFS COUNTRY CLUB

Iowa Farm to Table Dinner
Producers: Schierbrocks
and Forristalls

FEB.
11



—
Mardi Gras theme
Producers: Jill Panzer

HOSTING AN EVENT?

Let us know when, where and a little
bit about what's going on!

We would love to include YOUR
event on the calendar!

email details to:

iwfs.councilbluffs@yahoo.com



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

*The International Wine & Food Society of London, England
Council Bluffs, Iowa Branch - Executive Committee*

President: Tom Murnan

Vice President: Joe Goldstein

Treasurer/Membership: Diane Forristall

Secretary: Jill Goldstein

Cellar Master: John Fischer & Patti Hipple

Gazette & Photos: Tom Murnan

murnantom@gmail.com

goldie2@cox.net

Diane@Forristall.us

Jill.Goldstein@KutakRock.com

jrudyf@cox.net | stephenhipple@hotmail.com

murnantom@gmail.com



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PUBLISHER: Todd Lemke

EDITOR: Tom Murnan

GRAPHIC DESIGNER: Madison Besch

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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