

November 2014

# The Bluffs Food & Wine *gazette*

## **Event Report:**

Oregon & Washington Autumn  
Wine Dinner

## **Inside**

IWFS Rhône River Cruise Part 3



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



Photo courtesy of hugel.com

## Editor's Corner

The height of the Fall colors are upon us as I write. By the time you get this, it will be November and getting cold. We kicked off the autumn season with a wonderful game dinner at the beautiful home of **Lorrie and Derek Burdeny**. This was a lot of work for our hosts, who had originally planned to dine al fresco on their upper deck, but the weather proved too cold. Renting tables, chairs and glasses, organizing a caterer, and selecting an amazing number of **wines...well**, let's just say it all came together beautifully. Read about it within.

Our mini-series on International's **Rhône River Cruise** continues with **Part 3**. The SS Catherine made its way back to Lyon for one more day in that gastronomic and silk capitol. Some of our members saved their legs and took a **segway "walking" tour** of the city and learned about the silk industry. That evening, the ship sailed south to **Tain l'Hermitage**. Near here, the mightiest wines of the Northern Rhône are made: Hermitage and Côte Rôtie. The tour didn't go to Côte Rôtie, but they could easily see the **Hermitage hill** upon debarking at Tournon and crossing the bridge to Tain. The syrah grape finds its highest expression from these two areas. The Champagne receptions continued nightly, with only highly rated (and costly, I might add) selections presented. The days were capped off with nightly gourmet meals on board. Follow the series by reading Part 3.

If you like what you've read about so far in the series, maybe you should consider the June 2016 Uniworld cruise down the Danube River. Announcements and travel descriptions to follow much later from international, but keep your eye peeled.

Enjoy!

*Tom Murnan*

---

**"You better cut the pizza in four pieces because I'm not hungry enough to eat six."**

**—Yogi Berra**

---

## Event Report: Oregon & Washington Autumn Wine Dinner at Burdeny's

by Tom Murnan



A veritable Autumn feast, replete with game courses and Fall bounty (read Butternut Squash soup and more) not to mention two wine appellations from the Pacific Northwest, made for an extraordinary evening at the home of **Lorrie and Derek Burdeny**. Chef **John Benker** catered the event. Thirty-three persons attended. This included guests **Shari Thornes** (Lorrie's cousin), **Dave and Jody Osborn** (Dave is the manager of Mahogany) and **Linda and Patrick Rogers**. Patrick is the president of the **Norfolk Branch of IWFS**, the oldest branch in Nebraska. Two of our newest members also attended: **Jill and Joe Goldstein**. They were presented with framed membership certificates by President **Bob Kossow**. Joe commented that the certificate was "better »



« than my college diploma." The weather had turned a bit cold, so instead of being outside on the upper deck, we were in an enclosed area below the deck.

Guests were presented with a glass of **2010 Argyle Brut Sparkling Wine** from Oregon as they entered the front door. They then descended the stairs where our feast began. A wonderful spread of appetizers had been laid out. This included **Buffalo Bourbon Glazed Meatballs**, **Venison Bruschetta**, assorted cheeses, nuts, dried apricots, and creamed cheese logs with strawberry jam underneath. By the way, member **Jon Panzer** shot the bison (its proper name) with a bow and arrow, and Derek shot the deer in Canada. Jon was unavailable for this event because he was out hunting (go figure), but his "hunting widow" Jill was present to participate in the Fall bounty.

We then repaired to one of four tables as assigned on our name tags. Our second course was a **Smoked Sturgeon Salad**. Derek caught the 80 pound sturgeon himself at the mouth of the Columbia River. It was smoked, achieving a 160° core temperature after 30 minutes, and served cold with the salad. Consistent with the Autumn theme, we had **pears**

perfectly **poached in Riesling** so that they still retained some crispness. The fish was nicely/lightly smoked so that its smokiness did not dominate the flavor of this wild fish. These sat on a base of tender baby kale, spinach, dried cherries and an edible orange nasturtium flower which provided color. A wonderful wine-friendly Tarragon Vinaigrette dressed the salad. It had no sharp edges to compete and or defeat the **2012 Chateau St. Michelle/Dr. Loosen Eroica Riesling**. This off dry wine sported flavors of green apple, grapefruit and lime. I was unaware that the German estate had paired up with St. Michelle, but it was a good effort and a great match for the salad.

At this point, several spokesmen were chosen to discuss the wine pairings. Your editor went first.

**Roasted Butternut Squash Soup with Parsnip and Apple** was next. The soup was rich and full flavored, sweet earthy notes of nuts and bacon, which were within. In fact, I had a large slice of bacon hiding below the surface! Parsnips added a bit of bite to counter the sweetness of the apples. This time we had two white wines to explore. The **2011 Ponzi Reserve Chardonnay** from the Willamette Valley of Oregon was lightly oaked and well balanced. Malolactic

fermentation was evident because the wine showed no noticeable acidity. The other wine was a **2010 Woodward Canyon Chardonnay** from Walla Walla Washington. I found this wine to be acid forward and a bit tart. However, with the soup, it rounded off nicely and ultimately had a bit more structure than the Ponzi. The group as a whole was 50/50 in their opinion of which wine was better.

**Pheasant Guzaetto with Three Cheese Ravioli and Pecorino Toscano** cheese was next. Derek did not shoot these birds, but he did tell me about one time where he was having guests and took the breasts to be x-rayed to make sure there was no lead shot lurking within! A rich brown sauce accompanied the rich ravioli, topped with the domestic pheasant and mushrooms. Our two wine theme continued with a **2009 Northstar Merlot from the Columbia Valley** of Washington competed with the **2006 Domaine Serene Evenstad pinot Noir from the Willamette Valley** of Oregon. John Fischer was assigned to this wine. He felt the Pinot was soft and velvety with a closed in nose. But after a bit of oxygenization, it opened up with a nice nose and a good finish. The Merlot he felt had »



« a non-typical aggressive finish. It was not round and soft. John felt the Pinot was the classic accompaniment to the delicate pheasant.

**Grilled Strip Loin Forestiera** was our entrée. In French, if you see the word forestière (from the forest) you can expect mushrooms. That is exactly what we got. Plump, juicy whole mushroom heads and other **wild mushrooms** accompanied the sliced beef, along with carrots and **Garnet Yams**. A rosemary and a sage sprig served as a garnish, completing the Autumn theme and flavors. Lowell Wilhite spoke of our two wines. The 2009 K Vintners Morrison Lane Syrah from Walla Walla, WA was compared to a **2010 Januik Ciel du Cheval Red Mountain Cabernet Sauvignon**, also from WA. Charles Smith, a ex rock band manager replete with long hair (a hippy) started K Vintners in 2001. However, Lowell preferred the cab with its harder tannins. I liked the syrah because it just melted into the earthy flavors of the beef, mushrooms and root vegetable and herb flavors.

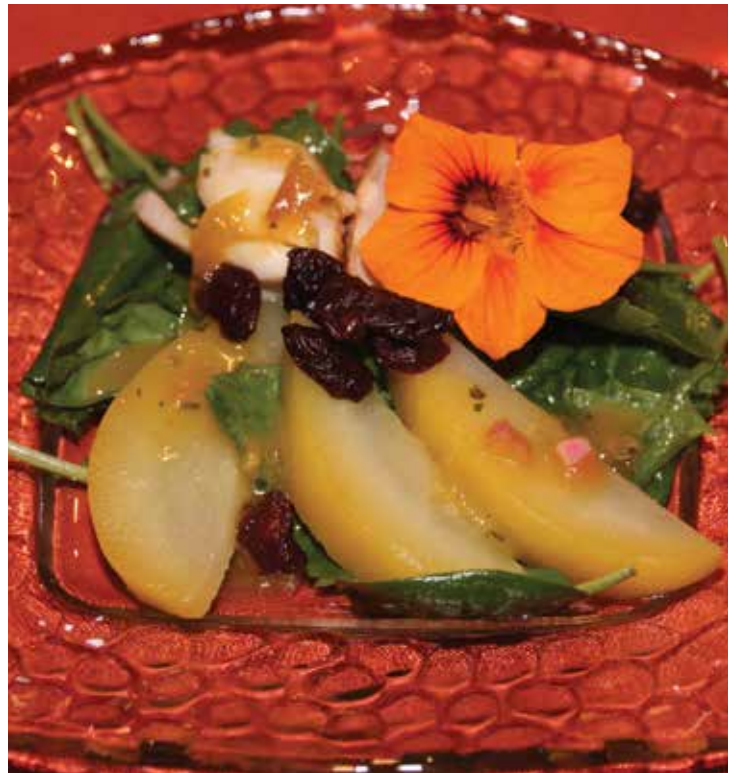
We ended with a **Mini Cupcake Trio: Salted Caramel; White Almond Wedding; and Chocolate Addiction**. A **Pacific Rim Framboise** from Washington provided intense and sweet raspberry flavors.

I would like to thank our hosts, **Lorrie and Derek Burdeny** for opening up their house and providing a setting of fine china and great food and wine. Thanks as well to **Patti Hipple** who spent hours tracking down our wines and finding the best price on the internet. Thanks as well to **John Benker** and his staff for a delicious meal. Finally, we salute our fisherman and hunters for providing their bounty to our table. »





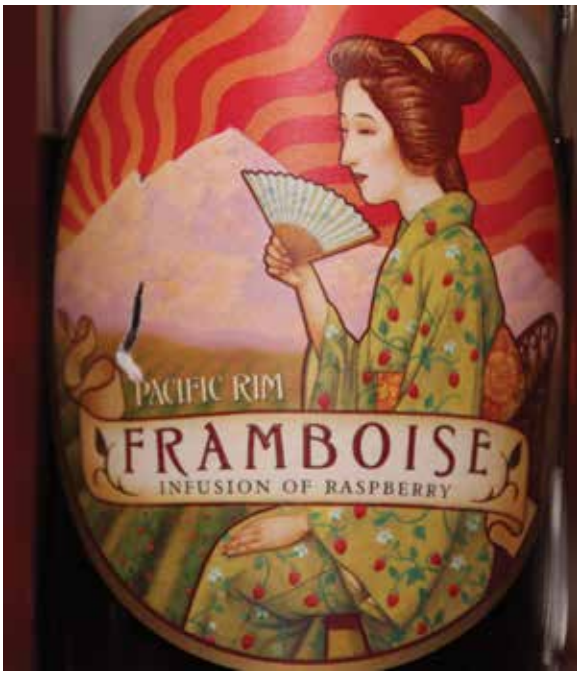














## IWFS Rhône River Cruise Part 3

by Tom Murnan with the assistance of Phyllis Hegstrom and Jill Panzer  
photos by King Lee



When last we met, we were on day two of the actual cruise, having read about the pre-cruise tours and meals. If this is **Tuesday (June 10)** it must be **Lyon...again!** "It's like déjà-vu all over again" as Yogi Berra once said. Yes, the ship returned to the gastronomic capitol of France where it first left its berth on Sunday. Since the city is at the convergence of the Saône and the Rhône, it has long been an important center. The peninsula where the two rivers join is the historic center of town. There are two large hills, one to the north and one to the west of the city.

Colonized in 43 BC, the Romans made Lugdunum, as it was called then, the starting point of the Roman road system throughout Gaul. It subsequently became the capitol of Gaul. Two Roman Emperors, Claudius and Caracalla, were born in Lyon. Christians were martyred there by

Marcus Aurelius and Septimus Severus. Jumping ahead to the Renaissance, Lyon was an important center for the silk trade and brought wealth to the city. In modern times, the city played a role in the history of cinema, and is renowned for its famous light festival 'Fête des Lumières' which occurs every 8 December and lasts for four days, earning Lyon the title of Capital of Lights.

Ship sponsored tours included a panoramic bus tour of the city, or a walking tour of the city was available. Actually, they gave you a segway so you didn't actually have to walk. A number of our members went on that, cruising along the river, in the parks and through the zoo. They also stopped at a silk manufacturer and got a lecture on how silk is made, and of course, a chance to buy a wide variety of silk products. At lunch, one had the option

to participate at a cooking demonstration and eat at Paul Bocuse. Finally, in the afternoon, one could take a bicycle tour.

The Champagne reception tonight featured **2004 Bollinger Grand Année**. Mike Bittel continued informing everyone about the wines they were about to have. Dinner featured **Deep Sea Prawns in Cognac Cocktail Sauce** on crispy salad strips and a **Quail Egg, Cream of Chicken Soup Lyonnaise style** with mushrooms and quenelles, and **Escargot Burgundy Style** with plenty of Garlic Herb Butter. The entrée featured **Pork Tenderloin Wellington** with Mustard sauce, Lyonnaise Potatoes and Broccoli Florets. Desert followed the Cheese Plate, a **Valrhona Guanaja Chocolate Delight**. There were quite a few wines of note, including a **2012 Condrieu des Grands Amandiers** from **Paul Jaboulet Aîné, »**



« **2004 Corton Charlemagne Grand Cru Burgundy** from **Domaine Thibault de Paniol**, and a **2009 Côte Rôtie Les Jumelles**, again from **Jaboulet**.

**Wednesday June 11th** found the ship had sailed south to the most famous area for Northern Rhône wines: **Tain l'Hermitage**. The city is situated right on a bend in the Rhône River where the famous **Hermitage Hill** is situated. The hill has just the right positioning to catch more of the sun's rays than neighboring hills. **Hermitage** was so renowned that in the days before the Appellations Contrôlée (the 18th Century), it was used to beef up Bordeaux in poor years. Across the river from Tain is the town of **Tournon**. The castle at Tournon used to protect the town of Tain. Today, Tain is also known as the home of the **Valhrona Chocolate Factory**.

Hermitage is named after the 13th century **Gaspard Chevalier de Stérinburg**, who retreated to his hermit's lair after wearing of fighting the Albigensians [heretics]. He thereafter devoted his life to prayer. **Jaboulet** pays him honor by mentioning him on their Hermitage Blanc. A small white chapel honoring the hermit

used to belong to Jaboulet as well and was used to name their world famous syrah **Hermitage La Chapelle**. But the wines from this area were also mentioned by Pliny and Martial in Roman times.

A wine tasting was organized for the group at **Ferraton Père et Fils** in Tain. The firm sells wines from the St. Joseph, Cornas, Crozes-Hermitage and Hermitage appellations. By 3:00 pm, the SS Catherine was departing for Viviers, so all day trippers had to return to ship.

The Champagne reception featured non vintage **Laurent Perrier Grand Siècle Brut**, all elegance in its 18th Century style bottle. Dinner was again superb, highlights of which follow. A **Duet of Gratinated Crayfish and sautéed frog legs in parsley and garlic** was paired with a **2004 Corton Charlemagne Grand Cru from the Domaine Thibault de Paniol** from Burgundy. Today, Corton is world renowned for its white Burgundy. According to legend, the **emperor Charlemagne** had a vineyard on the hill of Corton, which provided him with red wine. However, over the years of dribbling red wine on his white beard, it left visible

stains. His wife Liutgarde considered the spots unsuitable to the dignity of the emperor, and rather than attempt to teach him good manners, she persuaded him to drink white wine. Charlemagne replanted some of the vineyard to white grapes. It remains to this day as one of the premier vineyards for French Chardonnay.

The entrée consisted of **Stuffed Quail**, roasted with grapes and wild mushrooms, with string beans and Anna potatoes. A **2009 Côte Rôtie Les Jumelles** from **Domanie Jaboulet** was the paired wine. Next to Hermitage, Côte Rôtie (the Roasted Slope) is the most important syrah appellation in the Northern Rhône. Tremendously steep, harvesting is done by hand. A **2009 Château Laroque Saint Emilion Grand Cru** from Bordeaux accompanied the cheese selection. Dessert was a millefeuille with seasonal berries surrounded by vanilla custard and paired with **Grand Marnier**.

The ship wound its way southward towards Viviers. Next stop: the famous **Château Beaucastel** in Châteauneuf-du-Pape for a private tour. »



The Hermitage hill with the La Chapelle at the top













# Upcoming Council Bluffs Branch Events

## Mark Your Calendars!

 **December 7, 2014**  
President's Formal  
Omaha Press Club.  
Producers: President Bob Kossow and Todd Lemke host.

 **January 18, 2015**  
Quinta do Noval's Traditional Field Worker's Meal.  
We will replicate the meal we had at this famous Port Lodge during our Portuguese Wine vacation in 2012. Douro still wines and both Tawny and two Vintage Ports.  
Chef Hattam Catering.  
Producers: Tom & Mary Murnan.

 **February 6, 2015**  
Save the date! French themed dinner at Le Voltaire.  
More details to follow.  
Producers: Phyllis Hegstrom and Tom Murnan

 **March 1, 2015**  
Omaha Country Club  
Irish theme replete with Irish dancers  
More details to follow.  
Producers: Jill Panzer and Bill Clark

### 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: [dmatz@darland.com](mailto:dmatz@darland.com)



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

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

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

**www.omahadoor.com      402-733-6440**

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

President: Bob Kossow

Vice President & Gazette: Tom Murnan

Treasurer/Membership: Diane Forristall

Secretary: Sandy & Todd Lemke

Cellar Master: John Fischer & Patti Hipple

bob.kossow@cox.net

murnantom@gmail.com

Diane@Forristall.us

ssahls@mac.com

jrudyf@cox.net | stephenhipple@hotmail.com



*The Bluffs*  
**Food & Wine**  
*April 2014 gazette*

**PUBLISHER: Todd Lemke**

**EDITOR: Tom Murnan**

**GRAPHIC DESIGNER: Rachel Joy**

**Keep In Touch!**

Please notify Club Membership Chairman  
Diane Forristall at [Diane@Forristall.us](mailto:Diane@Forristall.us)  
to let her know if you are interested  
in hosting an IWFS event.

*Purpose: To meet communication and service needs, to broaden participation  
and understand and to be an information exchange for the membership of  
The International Wine & Food Society in the Americas.*

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