

NOVEMBER 2017

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



## **EVENT REPORT:** Fall Comfort Food & Wines at the Martin Cabin

*Inside*

### **IWFS SONOMA FESTIVAL FRIDAY MAY 5TH**

- Brunch at Domaine Carneros 5-5-2017
- Jackson Family Wines: An American Wine Empire Part 2
- Dinner at the Kendall Jackson Visitors Center 5-5-2017



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

## President's Comments

**A**LTHOUGH THE WEATHER WAS a bit vexing at first, trying to decide whether to rain, storm, or what, we started off the autumn season with a delicious catered dinner on the banks of the Platte River at the Martin Cabin. **Chef Jared Clarke** of Railcar & Timber Wood Fire Bistro brought another chef, Matt Burbach, and three servers to work our party. Matt was present last year when we fled to the Railcar due to high July temperatures. Like then, he provided the background to our selection of wines. This was a very successful meal. Read about it in the Event Report section.

Mark your calendars now for the President's Holiday Party on 12-10-2017. To avoid all the other holiday parties out there, I scheduled it for a Sunday. We will be in the main dining room of Le Bouillon, not the smaller Mirror Room. Hope to see you there.

We are now at Friday, day four of the IWFS Sonoma Festival. We traveled down south to the Carneros region for brunch at the impressive **Domaine Carneros**. Situated on top of a small rise, the chateau is stunning, based on a chateau in the French Champagne region. The weather was gorgeous as well and we enjoyed our bubbly with hors d'oeuvres alfresco, on the delightful patio. We moved inside for our brunch.

After lounging around the Fairmont Sonoma Mission Inn & Spa, Friday evening we drove to the **Kendal Jackson Visitor Center** just outside of Sonoma for a Farm to Table dinner. Unfortunately, it was a bit nippy and windy for this alfresco event. We were right in the gardens just outside the visitor's center. A gorgeous long table seating 120 people was set up with flowing white sleeves. We were served family style, with wines sourced from the Jackson Estates. But the vegetables, many picked fresh just a few yards away, took center stage for their freshness and deliciousness. One of our best events.

*Tom Murnan*

*"There are only two ways to live your life. One is as though nothing is a miracle. The other is as though everything is a miracle."*

-Albert Einstein

*Cover photo by King Lee. Kendall Jackson Farm to Table event at the IWFS Sonoma Festival.*





# Event Report

## FALL COMFORT FOOD & WINES AT THE MARTIN CABIN

Written By Tom Murnan



**L**AST YEAR WE TRIED a July event at the Martin cabin and Mother Nature decided she was going to blow her top and hit 100 degrees. This year Connie and Gary decided that if they put the event back to late September, the weather would be gorgeous. When I arrived, there were torrential rain and hail warnings up north, and it was so windy that our outdoors picnic got moved to the barn. Then and only then did it get nice! It turned out to be a great day after all. We had 33 people, of which 8 were guests. We sat and visited first in the wind, then in the calm, sipping quaffing wines, awaiting the chef. Then Gary Martin announced a golf chipping tournament, with a prize being a bottle of 2014 Caymus Napa Cabernet. After watching this exhibition, I decided we had all better not give up our day jobs! Our caterer, **Chef Jared Clarke** owner of the Rail Car and Timber Wood restaurants arrived with **Matt Burbach**, restaurant investor, and in his own words, "chief pasta maker," to explain the wines. They immediately set to work on preparing the Grilled Oyster introduction and Grilled Lamb Rib for the appetizer course a bit later.

The **Grilled Oysters** were made from Connecticut Blue Point Oysters of generous size. After being shucked by **Mike Hill**, Chef at Timber Wood, chipolte compound butter, chimichurri and a Spanish chorizo sausage were added to the shell. These were then grilled on a hot gas grill. Served hot, they were delicious.

Chef Jared spoke and told us we were going to be having an international selection of courses. Matt Burbach spoke of all the wines throughout the evening and again emphasized the international nature of the wine selections. Our Penner Ash Viognier was unavailable, so a Hungarian **2012 Dobog Mylitta Tokaji Furmint, Szent Tamás**

**Betsek Vineyards** wine was substituted. It proved to be dry and minerally, with just a touch of spice. Furmint is a major grape of the Tokaji region of Hungary, and can be similar to Gewurztraminer in its spiciness.

The chipping contest was tied between Cindy Ruma and your humble scribe, so a shoot off ensued. I know low scores are supposed to be a mark of a great golfer, but maybe not so much when you are trying to get that little ball in three rather large holes on a tilted wood platform with fake green grass. Somehow, I won, surprising even myself. Thanks for the Caymus, Gary.

We all moved to the barn, even though there was no need for the added protection now. The tables were set and inviting us all. We started with the **Grilled Lamb Ribs**. These were obtained from Strauss, a specialty meat house. They were taken from rather large lambs, with the rack part cut off, leaving the upper rib. These were placed in plastic bags along with salted mint sugar and a raspberry jalapeno reduction and cooked sous vide for 12 hours at 165°F. Then they were taken out of the bags and put on a very hot grill to give them a quick char. They were savory, if a bit fatty, giving a mild lamb flavor.

Our chosen wine was the **Château De Ségrèriès Cuvée Réservee** from **Lirac**. Lirac is the district just across the river from the more famous Châteauneuf-du-Pape, so we are in the southern Rhône, where Grenache is king. Besides about 50% Grenache, Syrah, Cinsault, Mouvedre and Carignan provided deep black currant, forest floor and garrigue (underbrush) flavors. Tannins were light, but there was enough acid to cut through the fat of the lamb.

Our Salad course was a **Butternut Squash Antipasto**. An antipasto is always served cold in Italy. Butternut squash, which tends to be a bit bland, was enlivened with being wood fired. Candied pork belly, local tomato,

shaved fennel, goat cheese crostin and pesto vinaigrette were included. A crostin is goat cheese to which herbs have been added. The candied bacon and pesto, which added piquancy, stood out as interesting notes. So all the things that usually go into antipasto were present on the plate. Our wine moved south from France to Italy. We had a **2012 Castello Di Monsanto Chianti Classico 50th Harvest Reserve**. Matt provided the background. "Chianti is the region of the grape variety Sangiovese. In the 1960's, 50 years ago, the owner began breaking rules. The first rule he broke was how to ferment Sangiovese, departing from hundreds of years of Italian tradition. He wanted a wine that was broader, bolder and more complex. Because of that, he has held this style for years and years. So what we had in our glasses is a celebration of breaking tradition." I first noticed the tannin, but they were pleasing tannins, not austere, with nice acid balance and a bit of an earthy taste. A good match to an antipasto.

Gary Martin got up and thanked his wife **Connie** for doing 90% of the planning, and he mentioned that **Denise Meyers** made the centerpieces in her shop **Arrange This 'N That**. Following an autumn theme, a small wooden pail sported fall flowers, and sat on a round slice of tree branch.

The Entrée was our second sous vide effort: **Sous Vide Local Wagyu Short Ribs**. The beef came from Grass Fed Farms in Iowa. Originally bone-in, it was roasted, then sous vide. Chef wanted to get as much flavor into the meat as possible. In the finishing on the grille, the bone was removed. The beef flavor was really intense. This was served over white cheddar polenta charred on the grille. He also made a braise from oxtails with Chianti, root vegetables, organic tomatoes and veal demi glace. There was a lot of layers of flavor, but the polenta cut through all of it because it was so creamy and delicious. The char helped bring out the flavor of the wine.

We switched continents now to North America and Wala Walla, Washington. Matt spoke again. "Syrah is a classic grape. Syrah can be jammy with plenty of acid. This wine is 100% Syrah, and it is very elegant and smooth in the French style, as opposed to the Australian, biting acid at the end, style. Even though it is smooth, it had good acidity to wash through the beef flavors and get you ready for the next bite."

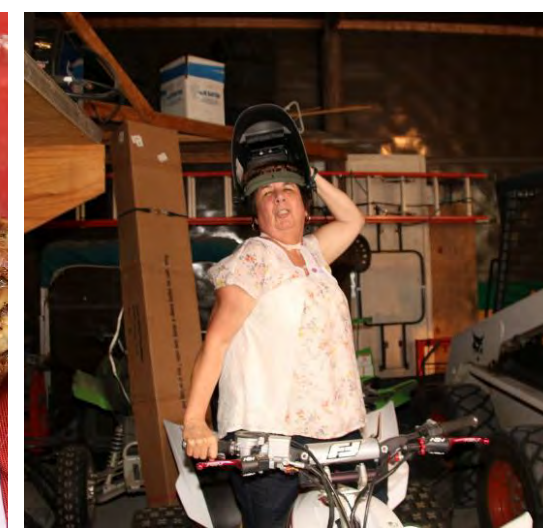
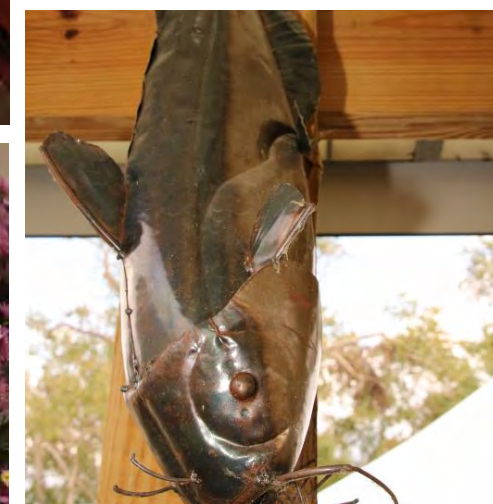
Wow, this was the course of the evening. Deep, intensely deep, beef flavors, perfectly complemented by the root vegetables, this was nothing short of fabulous, one of the greatest beef experiences I have had this year. That final char brought out the best

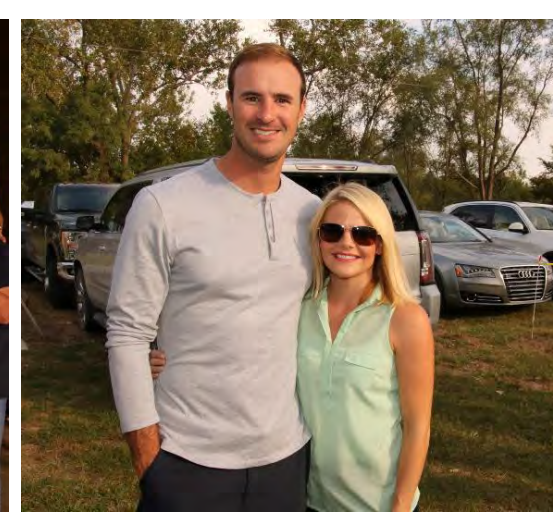


of everything. Of course it started with top notch beef. Grass Fed Farms re-wrote the book on beef, using different blends of grass as the cattle fatten. The Syrah was a good choice: a massive wine with blockbuster beef.

Dessert was **Banana Fosters Bread Pudding**. Bananas were caramelized by tossing them in sugar and "bruleeing" them (like crême brûlée) with a blow torch. They are then topped off with a house made rum and brandy caramel. So there was a lot of butter and sugar. A sherry was substituted for the originally planned Tokaji. A **Pedro Ximenez from Emilio Hidalgo, Jerez** was used. Matt told us "Pedro Ximenez is a grape variety distinctive to Spain. Raisin is the first thing you taste. Grapes are sun dried a few days to extract moisture, making the must sweeter. Think of it as sun dried Sherry. When Hidalgo finishes the wine, they keep their barrels outside in the elements. They are the only house in Spain that keeps the barrels exposed to all kinds of weather. Hidalgo is very hard to find but worth searching out."

As sweet as the Banana Foster was with its caramel, the Sherry was sweeter than the dessert. Dark brown in color, it had intense flavors of prune and raisin, it dominated the bread pudding. Many thanks to Connie and Gary Martin who kicked off the third day of autumn with a wonderful meal. Thanks are due as well to Chef Jared Clarke and his crew for a nicely catered meal in the Nebraska countryside, and to Matt Burbach who researched all our wines.





# Brunch

## AT DOMAINE CARNEROS

5-5-2017

Written by Tom Murnan | Photos by King Lee & Wayne Markus

**D**OMAINE CARNEROS IS IN THE MIDDLE of the Carneros AVA (technically part of Napa Valley), about a 20 minute ride through wine country from our hotel. The Domaine is owned by the Grand Marque Champagne House Taittinger. It is set on 138 acres. The elegant and classically French building was inspired by the Château de la Marquetterie, home of Champagne Taittinger. The winery was completed in 1989 and sits on a knoll with a wonderful view of the vineyards and highway. Although its specialty is making sparkling wine in the Champagne tradition, the domaine also makes still Pinot Noir and Merlot red wine.

The front entrance has a long and elegant stairway up a steep rise to the patio and formal gardens. We made our way to the rear of the Château, where they had prepared a reception on the terrace. We were greeted with a glass of **2013 Brut Rosé**, but **2014 Chardonnay Palmer Vineyard Estate Single Vineyard** was also poured. The Rosé had a nice strawberry flavor and a pale onion skin color. Being a very dry (brut) style makes it technically the most difficult to make. Bruschetta of fruit, goat cheese and nuts was our appetizer.

Moving inside, we occupied two different rooms, one of which had windows to the aging chai for Pinot Noir. A nice bread tray of croissants, mini pastries and nut bread with a great butter and sweet butter jams were available tableside. **Our First Course** consisted of **Spring Gathered Greens** which was comprised of Orange Segments, Laura Chenel Goat Cheese, Torn House Made Croutons and Orange Vinaigrette. The chosen wine was a **2012 Ultra Brut**. Ultra is a style where the smallest amount of sugar, or dosage, the tongue can detect. It contained 16% Pinot Noir

and 40% Chardonnay. The sugar was so low that the bracing acidity is quickly apparent. The Palmer Vineyard Chardonnay provided flavors of stone fruits. Rarely produced, it is only available on the mailing list and at the winery. It went well with the salad.

**Our Main Course** was quiche, specifically a **Morel Mushroom, Spring Leek and Raclette Cheese Quiche**. This was flanked by colorful fruit slices: pineapple, cantaloupe, muskmelon, and watermelon. Served at room temperature, I found the crust too heavy and the custard too rich. Not many morels were in my slice, and I love morels. I did not feel this was a particularly successful dish. The wine, however, was outstanding. **Le Rêve Blanc de Blancs** is at the top of the Domaine's offerings year in and year out. Le Rêve translates into 'The Dream'. This bottle was from 2009 and is 100% Chardonnay. It is the American version of Champagne Taittinger's Comtes de Champagne. As our host said, it is a wine that will "change your life." Elegant, with small mousse, it definitely lived up to the hype in my book.

We finished with a **Dessert Course of Lemon Curd Cake with Huckleberry Compote and Vanilla Bean Cream**. The cake was at the bottom of a ramekin and the cream looked like ice cream with the purple compote on top. A bubbly with a bit of sweetness was selected for the cake: a **2012 Verméil Demi Sec**. Pronounced vehr-MAY, this 18th Century term actually applies to a process of gilding silver. The demi-sec (the silver) is overlaid with a dosage from Le Rêve (the gold). The Verméil was a good choice for the dessert.

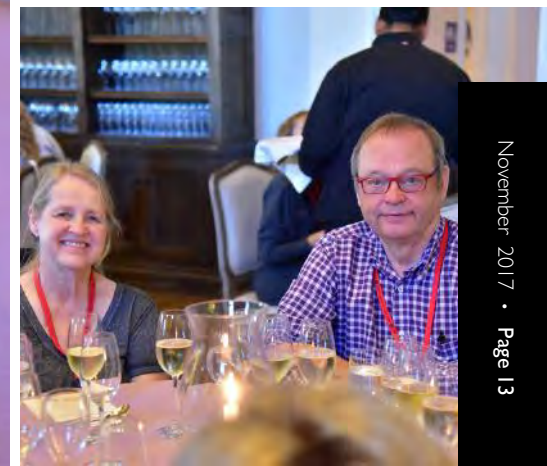
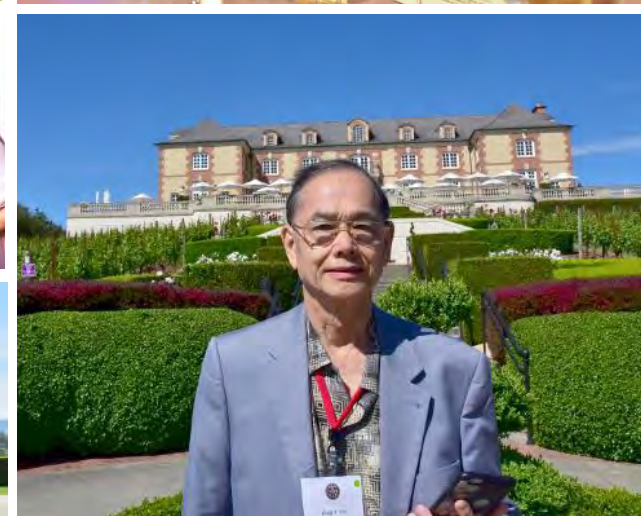
After brunch we enjoyed the terrace and gardens before heading back to the hotel.

*"This was flanked by colorful fruit slices: pineapple, cantaloupe, muskmelon, and watermelon."*





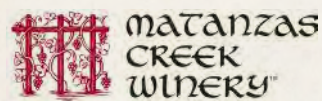
Domaine Carneros  
 Welcomes  
 International Wine & Food Society  
 Friday, May 05, 2017  
 EYES ON THE WINE  
 Spring Cellared Gewurz  
 Orange Sorbettes, Lanes Cheese Goat Cheese  
 Farm House Made Crostini and Orange Vinaigrette  
 2012 Domaine Carneros Ultra Brut  
 MOUTH ON THE WINE  
 Mixed Mustard, Spring Leek and Raclette Cheese Quiche  
 2009 Domaine Carneros La Réserve Blanc de Blancs  
 DESSERTS  
 Lemon Citrus Cake with Freshberries, Compote  
 Vanilla Bean Ice Cream  
 2012 Domaine Carneros Vermouth Demi-Sec



# Jackson Family Wines: AN AMERICAN WINE EMPIRE PART 2

Written by Tom Murnan

IF YOU ARE LIKE ME, who hasn't been following the acquisitions of the JFW closely, you will be amazed by the number of high end wineries they have established or acquired. Here is a list of the **JFW holdings** listed by date of establishment or purchase. JFW continues to add properties to its portfolio. Properties that supply wine for the JFW high end Spire collection are identified in red and organized by date of purchase.



- |   |  |  |  |
|---|--|--|--|
| <b>Kendall-Jackson</b><br>(Sonoma) founded 1982                         | <b>Jackson Park Estate</b><br>(Sonoma) purchased 1996<br>Carmel Road (Monterey)<br>founded 1997                    | <b>Arrowood</b> (Sonoma)<br>founded 1986 purchased 2006                                    | <b>Ramel West Vineyard</b><br>(Napa Valley) purchased 2012                     |
| <b>Cardinale</b> (Napa Valley)<br>founded 1982 <b>Spire Collection</b>  | <b>Vérité</b> (Sonoma) founded<br>1989 <b>Spire Collection</b>   | <b>Freemark Abbey</b><br>(Napa Valley) founded<br>1939 purchased 2006                      | <b>Carneros Vineyard</b> (Napa<br>Valley) purchased 2012                       |
| <b>Byron Vineyard</b><br>(Santa Barbara) founded<br>1984 purchased 2006 | <b>Copaín Wines</b> (Mendocino)<br>founded 1999 purchased 2016   | <b>Wind Racer</b> (Sonoma)<br>founded 2006 <b>Spire Collection</b>                         | <b>Saralee's Vineyard</b><br>(Sonoma) purchased 2013                           |
| <b>Edmeades</b> (Mendocino)<br>purchased 1984                           | <b>El Maitén Estate</b><br>(Chile) purchased 1999  | <b>Maggy Hawk</b> (Mendocino)<br>founded 2007 <b>Spire Collection</b>                      | <b>Gran Moraine</b><br>(Willamette Valley, OR)<br>2013 <b>Spire Collection</b> |
| <b>Cambria Winery</b><br>(Santa Barbara) founded 1986                   | <b>Matanzas Creek</b> (Sonoma)<br>founded 1977 purchased 2000  | <b>Mount Brave</b> (Napa Valley)<br>founded 2007 <b>Spire Collection</b>                   | <b>Zena Crown</b><br>(Willamette Valley, OR)<br>2014 <b>Spire Collection</b>   |
| <b>Stonestreet Estate</b><br>(Sonoma) founded 1989                      | <b>Yangarra Estate</b> (McLaren<br>Vale, Australia) purchased 2000   | <b>Murphy Goode</b> (Sonoma)<br>founded 1985 purchased 2006                                | <b>Capensis</b> (South Africa)<br>founded 2014 <b>Spire Collection</b>         |
| <b>Calina</b> (Chile) founded 1993                                      | <b>Anakota</b> (Sonoma) founded<br>2001 <b>Spire Collection</b>  | <b>Silver Palm</b> (North<br>Coast) founded 2007   | <b>Bootleg</b> (Napa Valley)<br>purchased 2015                                 |
| <b>Alcance</b> (Chile) founded 1993                                     | <b>Arcanum</b> (Tuscany, Italy)<br>purchase 2002 <b>Spire Collection</b>   | <b>Capture</b> (Sonoma, Napa<br>& Lake counties) founded<br>2008 <b>Spire Collection</b>   | <b>Fortress</b> (Sonoma)<br>founded 2015                                       |
| <b>La Crema</b> (Sonoma)<br>founded 1979 purchased 1993                 | <b>Château Lassègue</b> (St<br>Emilion, France) founded<br>in the 1600's purchased<br>2003 <b>Spire Collection</b> | <b>Cenyth</b> (Sonoma) founded<br>2009 <b>Spire Collection</b>                             | <b>Liberated</b> (Sonoma)<br>founded 2015                                      |
| <b>Hartford Family Winery</b><br>(Sonoma) founded 1994                  | <b>Château Vignot</b> (St<br>Emilion, France) purchased<br>2003 <b>Spire Collection</b>                            | <b>Champ de Rêve</b><br>(Mendocino) founded 2011   | <b>Siduri</b> founded 1994 and<br>Novi (Sonoma) purchased 2015                 |
| <b>Tentua di Arceno</b> (Tuscany,<br>Italy) purchased 1994              | <b>La Jota</b> (Napa Valley) founded<br>in 1982 history back to 1888<br>purchased 2003 <b>Spire Collection</b>     | <b>Galerie</b> (Napa Valley)<br>founded 2011 <b>Spire Collection</b>                       | <b>Brewer-Clifton</b> (Santa<br>Barbara) founded 1996<br>purchased 2017        |
| <b>Alexander Mountain Estate</b><br>(Sonoma) purchased 1995             | <b>Byron</b> (Santa Barbara)<br>founded 1984 purchased 2006  | <b>Wild Ridge</b> (Sonoma)<br>founded 2011   |  |
| <b>Lokoya</b> (Napa Valley)<br>founded 1995 <b>Spire Collection</b>     |  | <b>Hickenbotham</b> (McLaren<br>Vale, Australia) purchased<br>2012 <b>Spire Collection</b> |  |
| <b>Keyes Vineyard</b> (Napa<br>Valley) purchased 1996                   |  |  |  |

Source: <http://www.wine-spectator.com/magazine/show/id/47406>; <http://www.jackson-familywines.com/en/timeline>



Freemark Abbey (Napa Valley)



Lokoya (Napa Valley)



Château Lassègue (St Emilion, France)



Tentua di Arceno (Tuscany, Italy)



# Dinner AT THE KENDALL JACKSON VISITORS CENTER

5-5-2017

Written by Tom Murnan | Photos by King Lee, Wayne Markus & Tom Murnan

**T**HE TEMPERATURE HAD BEEN dropping from when we arrived on Tuesday until this evening event at Kendall Jackson's Visitors Center. We were to be outside in their Estate Culinary Gardens, in a breezy 55 degree temperature. Most everyone had a jacket. The gardens were stunning, with many varieties of vegetables grown. And we were to reap the bounty of their Farm to Table theme. An elegant continuous table, with a kind of metal pergola where white drapery was spaced out, was set up to handle our 120 members plus Jackson staff.

**Hors d'Oeuvres** consisted of a half wine barrel, laid sideways, filled with ice and **Oysters** and lemon slices. In a trend I haven't seen here at home, **Asparagus Soup** was also served as an appetizer in small glasses. A two man band provided music. Toma, Midnight Moon and Nicasio Reserve cheeses were also served and came, respectively, from cow, goat and cow. Our welcome wine was the **2015 Grand Reserve Rosé**. The grapes came from Sonoma County and the majority of the grapes were sourced from the Bennett Valley, on the far side of Santa Rosa. It consists of Grenache, Syrah and a bit of Pinot Noir thrown in for good luck. A **2015 Grand Reserve Sauvignon Blanc** and a **2014 Jackson Estates Seco Pinot Noir** were also served.

**Randy Ullom**, senior vice president wine-maker was our host and told us about the wines, while **Justin Wangler** spoke of the food. **Tucker Taylor** is the Culinary Garden Manager. An asterix after a vegetable indicates it came from their Estate Culinary Garden. I will insert Randy's wine commentary at the appropriate place. Randy indicated that the Russian River was about a week behind normal in flowering.

The **First Course Plated** was a **Yellowtail Jack, Snap Peas, Ice Lettuce\*** and **Sorrel**. The fish was served raw and was quite tasty, quite fresh and light bodied. It was a touch salty. The fresh greens provided a contrast. I had to ask what the orange/red flower was that provided the contrasting color. Word came back from the Garden Master that it was **Calendula**, an edible flower. Our wine was the **2015 Jackson Estate Seco Highlands Chardonnay** from Monterey



County. "This wine is going to catch a lot of people off guard. It is 100% Chardonnay. It is made from those very unique clones that have a Muscat tone to them. You might think it is Viognier or something like that.

"For dinner, we are going to have three really cool of our vineyard designates. **2015 Jackson Estate Camelot Chardonnay from Santa Barbara County**. The vineyard is located in the Santa Maria Valley which has the **Santa Maria Bench**. That is the filet mignon of that region. But further up that bench you hit the Camelot Vineyard, and that is the filet of the filet. That vineyard is 42 years old on its own rootstock, which is somewhat unheard of these days. It gives you a really lush tropical tone in the nose and mouth, and has a nice oily finish. Then we are going to have the **2013 Jackson Estate Outland Ridge Pinot Noir from the Anderson Valley, Mendocino County**. This is about a half hour north and a half hour northwest in the Anderson Valley, a mountain top vineyard. We say if a vineyard has a good view it will make a great wine. It sounds corny but it is actually kinda true. The higher you go the cooler it gets, the longer the season is,

the rockier the soil is. The crop is lighter, the clusters are smaller, and the most important thing is the berries are smaller. The reason we like small berries is because the greater the ratio of the skins to the juice the darker it is, the more flavorful it is, and the more tannins there are. The Anderson Valley is the hottest thing going today and is giving the Russian River guys a run for their money.

"The third wine we are going to have is the **2012 Jackson Estate Hawkeye Cabernet Sauvignon**. The Hawkeye vineyard pushes 2400 feet in elevation. It is just to the north of us here in the Alexander Valley, about 20 minutes away. The structure of the soil is very fractured volcanic rock and a brick red color. We also have a **Veeder Peak Cabernet** and that is from Napa. Veeder Peak is very unique. It is just to the west of Oakville. It has a lot of the outer pumice of volcanic rock. It is a very dark and youthful wine. When the wine is 5 year old, it tastes as if it were just bottled. When it is 10 years old, it smells and tastes like it is 4 years old. A very powerful wine with deep color. It seems like it could age forever."



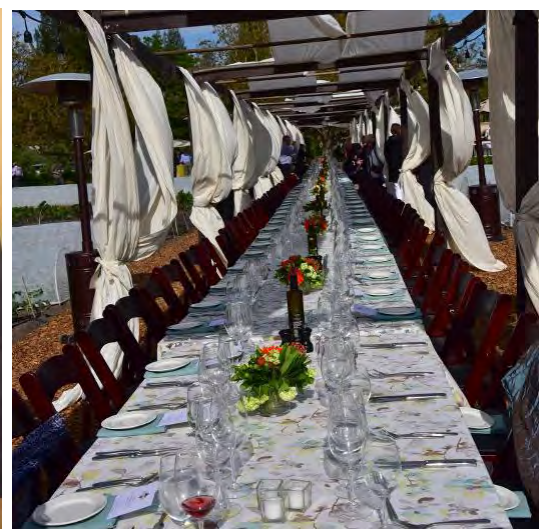
*The Main course was served family style.*

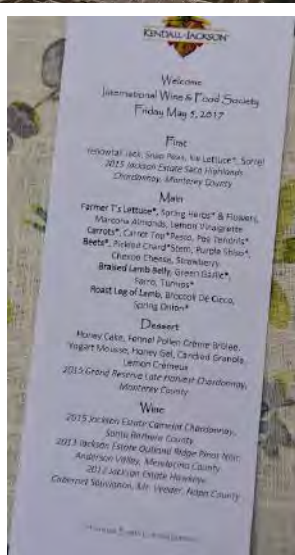
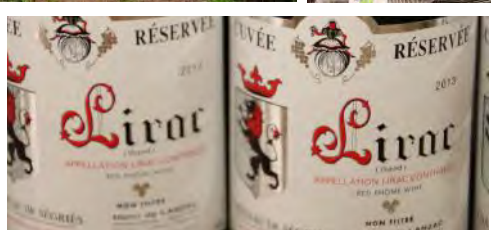
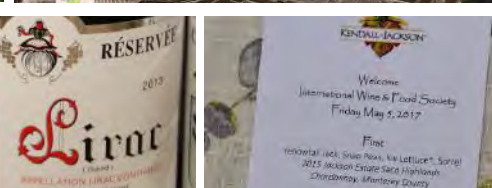
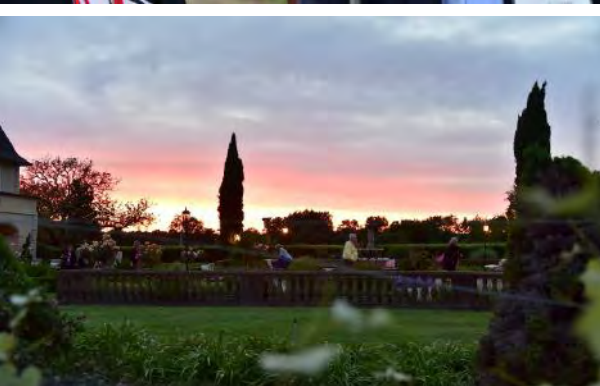
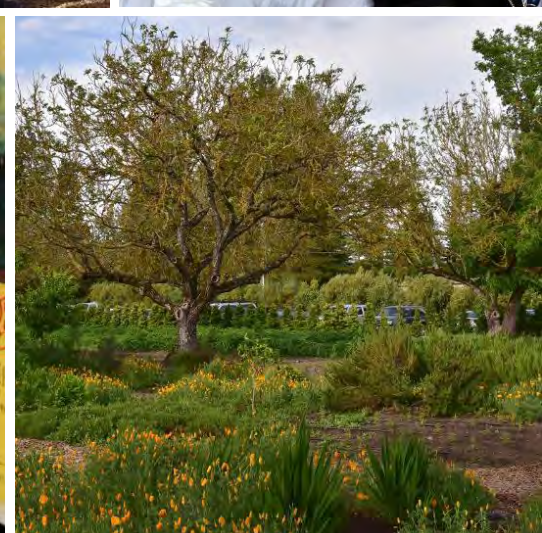
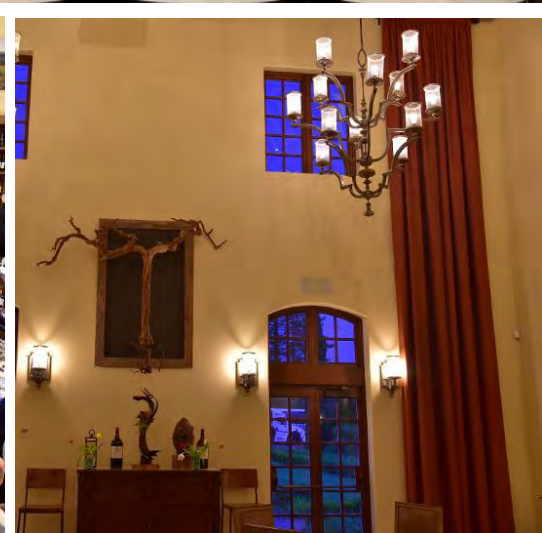
**Farmer T's Lettuce\***, Spring Herbs\* and Flowers, Marcona Almonds, Lemon Vinaigrette; **Carrots\***, Carrot Top\* pesto, Pea Tendrils\*; **Beets\***, Pickled Chard\* Stem, Purple Shiso\*, Cheevo Cheese, Strawberry; **Braised Lamb belly**, Green Garlic\*, Farro, Turnips\*; Roast Leg of Lamb, Broccoli de Cicco, Spring Onion\* The lamb belly was fatty, reminiscent of pork belly, tender, but light, not heavy in texture, with a slight lamb taste. Great! The Leg of Lamb was barely cooked, tender and again had a slight lamb flavor. For **Dessert** we were served a **Honey Cake, with Fennel Pollen Crème Brûlée, Yogurt Mousse, Honey Gel, Candied Granola and Lemon Crèmeux**.

This was quite lemony in flavor topped with violet flowers. A **2015 Grand Reserve Late Harvest Chardonnay** from Monterey County was the chosen dessert wine which was quite sweet. With temperature falling, it was cool and breezy enough to move into the Visitors Center to compete our evening with **Mignardines** and coffee. There you could visit the complimentary photo booth and create zany photos, check over the merchandise, visit and enjoy the room.

This was a wonderful meal. Like the luncheon in Richards Grove, also made by the same staff, the absolutely farm fresh produce shined forth absolutely. We boarded our buses just before twilight and many took photos of the sun's afterglow in the rose garden. No singing show tunes on this ride home: tonight Mary had had her appetizers before an abundance of wine.









## UPCOMING COUNCIL BLUFFS BRANCH EVENTS

### Mark Your Calendars!

NOV.  
17

**NOTE DATE CHANGE**  
Council Bluffs Country Club  
Autumn Harvest Wine Dinner  
Producers: Schierbrocks and Forristalls

FEB.  
11

**BLOCK 16**  
Mardi Gras theme  
Producers: Jill Panzer & Michelle Hyder

DEC.  
10

**LE BOUILLON**  
French theme  
Producers: Tom & Mary Murnan

APRIL  
30

**V. MERTZ**  
Producers: Patti & Steve Hipple

JAN.  
—

**TO BE DETERMINED**

#### 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:

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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**

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*The Bluffs*  
**Food & Wine**  
*November 2017 gazette*

PUBLISHER: **Todd Lemke**  
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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.

To access past Gazettes and other features about our Branch, go to the international website following this link:

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