

NOVEMBER 2019

# The Bluffs Food & Wine *gazette*

*MsBehave*

## PASO ROBLES WINES:

*They Just Keep Getting  
Better and Better Part II*

### **ALSO INSIDE:**

Event Report: Autumn in Washington at Au Courant

IWFS Americas Douro River Cruise Festival:

Porto to Entre-Os-Rios Part 3 June 9-10, 2019



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



# PRESIDENT'S COMMENTS



courtesy of hugel.com

Hello All,

Wow this year moving along fast.

Thank You to the Thrasher's for putting on a fabulous October event. The theme of Old Wine vs. New Wine was interesting for everyone who attended, and letting us tear up your facility was extremely kind. If only the Huskers would have cooperated and shown up it would have been a perfect night.

A lot of couples from our club also attended the IWFS Great Weekend in Charleston this month. Hope it was a great time. If you haven't attended one of these national events, I would highly recommend it. Not only do you get to visit some great venues, drink some great wine, but you will most likely be doing it with half of our CB branch. From my experience you can count on about 10-20 people from our branch attending any of these events. Next year looks to have a great schedule of events you should look into.

Two more events to cap off the year that I wanted to mention. On November 10th, Tom Murnan will be hosting his annual event, and on December 8th I will be hosting my final President's Dinner. I expect these will be the highest attended events of the year, so please plan for them, and don't forget to get your reservation in early, as they will likely have limited seating. 🍷

Cheers,

*Joe Goldstein*



Cover Photo: Ms Behave bottle label from Peachy Canyon, Paso Robles, CA.



# EDITOR'S

## CORNER

It was one of the few times I have missed an event, the September 15th dinner at Au Courant. Mary and I had attended a wedding in San Diego, then drove up to Paso Robles to get a firsthand look at the AVA before our November 10th event at Le Bouillon. So not only did I not write the event report, but I did not take the photos either. No worries though, Amanda Harrington provided us with a fine report of Autumn in Washington at Au Courant, and Wayne Markus took the photos. I really didn't want to miss an Au Courant event. They have some of the most imaginative cuisine in the city. So if you, like me, did miss, or if you just want to re-live your visit, be sure to read about it within.

The two part series on Paso Robles concludes with more world class wineries. Vineyard Drive is such a joy to drive, with its hair pin corners and bucolic setting. You are partially covered with oak tree shade in many areas, and are constantly running past wineries, horse farms, almond farms and the like. You go past some pretty steep terraces. On the south end of Vineyard Drive, you have Turley, while on the north there is Tablas Creek. This time we explore Linne Calodo, Calcareous, and Daou Vineyards & Winery. Don't forget to sign up for our November 10th Paso Robles themed event at Le Bouillon. Since Sunday is a "school night" we will be starting early, at 5:00 p.m.

Wayne Markus takes over the narrative of the IWFS Douro River Cruise Festival with this issue. Assembling in Porto, the group boarded their Uni-world *Queen Isabel* river cruise ship to travel inland up river towards Port country and the Spanish border. A series of locks allows travel upstream. Porto itself is a very interesting, hilly city. On the opposite side of the Douro River from Porto lies Vila Nova de Gaia, where the Port lodges stored their wines in the days before air conditioning. Many lodges still remain, and you might access them by crossing over the Douro on a bridge built by Gustave Eiffel of Eiffel Tower fame. After a walking tour of Porto in the morning, the ship departed from Entre-Os-Rios in Porto. If you never have joined an IWFS Festival, it should be added to your bucket list. 🍷

*Tom Murnan*



WHETHER IT'S THE BEST OF TIMES OR THE WORST OF TIMES, IT'S THE **ONLY TIME WE'VE GOT.**

— ART BUCHWALD



# EVENT REPORT: AUTUMN IN WASHINGTON AT

## AU COURANT

• REGIONAL KITCHEN •

*Story by Amanda Harrington & Photos by Wayne Markus*

**W**ith temperatures heading north of 90° on Sunday, September 15, it certainly didn't feel like autumn when we held our *Autumn in Washington at Au Courant* event. Other than a Husker win the night before, you would have thought we were smack dab in the middle of summer. Regardless, we had a great night featuring wines from Washington state and a menu inspired by autumn flavors from the Pacific Northwest.

The inspiration for the event's theme came about a year ago. My husband, John, and I were thinking about how we hadn't taken a vacation together alone—no friends, no family, no kids—in far too many years. So, we ended up spending a week together, just the two of us, in Washington state. We took in many of the sites and sampled wines from many producers, starting on the eastern side of the state in the Walla Walla region and working our way westward.

We were pleasantly surprised by the wide variety of grapes being grown in the state, the beautiful wines being produced, and the very approachable price points. It was then that we began thinking it would be fun to host an event showcasing wines solely from Washington state. And, in working with Chef Benjamin Maides from Au Courant, we decided it would then make sense to create a menu featuring proteins and produce from the Pacific Northwest.

On our warm Sunday evening event, we had the entire restaurant to ourselves. We had 39 in attendance, with nine of those being guests. John and I served as event producers, alongside Patti and Steve Hipple who helped usher us through the process of coordinating a great event.

As guests entered the restaurant, they were greeted with a variety of appetizers and three quaffing wines—the first of our evening full of Washington wines. Appetizers were served on the community table near the front of the restaurant and featured fresh oysters, beef tartar, crudo with King Salmon from Oregon, and an Au Courant staple of Chovy's egg, which is a soft-boiled egg served with tuna, tomato and aioli.

Quaffing wines featured a white and two reds. The white was a 2016 Substance Vineyard Collection Sauvignon Blanc which was full of fruit but also strong minerality, making it a nice pairing with the oyster. Our reds included a 2017 Casa Smith Porcospino Primitivo and a 2015 Double Canyon Vineyard Cabernet Sauvignon. The Casa Smith had lots of spice and a peppery edge while the Double Canyon Cabernet tasted of oak and berries, and based on a number of the conversations I heard, edged out the other two wines as the quaffing favorite.

As the quaffing time came to a close, all 39 guests headed toward the back of the restaurant to take their seats and

begin the meal. Chef Maides came out to review the appetizers that everyone enjoyed during quaffing, as well as to introduce the first course. The first course was a foie gras torchon served with a number of fun preparations. At the height of the strawberry season, chef pickled strawberries and created a strawberry-rhubarb compote that paired beautifully with the foie gras. Pickled peaches and a peach tart with a hazelnut crust were also on the plate to mix and match with the foie gras, but my personal favorite combination was with the compote. This course was served with a 2016 Rotie Cellars Southern White. The blend of 50% Viognier, 35% Roussanne and 15% Marsanne provided the right amount of sweetness for this course.

The second course highlighted the same wild king salmon as the crudo during the quaffing. The salmon was served with medium-rare with a crispy skin, alongside local brioche, sheep's cheese, and three types of heirloom tomatoes—pickled green tomatoes, peeled cherry tomatoes, and some orange flame tomatoes. I really enjoyed getting to try three different types of heirloom tomatoes as we are in the heart of tomato season. We served this course with a 2015 Sixto Roza Hills Chardonnay, from the Hipple's personal cellar, which held up well against the richness of the salmon and brightness of the tomato. ▶















# EVENT REPORT:

## AU COURANT REGIONAL KITCHEN

◀ From there we moved into our third course which was two pasta dishes served family style. We also enjoyed two wines with this course so everyone could mix and match pasta and wines to find the combination they preferred. The first pasta course was a stuffed pasta filled with sweet corn and mushrooms, and tossed in a sauce made from heirloom golden tomatoes with a touch of saffron. The second pasta was a tagliolini noodle served with a duck ragu made from grinding down the wing and leg meat. The two wines were a 2012 Spring Valley Nine Lee Syrah from the Branch cellar and a 2016 K Vintners El Jefe Tempranillo, and after a quick poll at the end of the course, it was determined that most of the club attendees preferred the Tempranillo with both pasta preparations.

Our final savory course was a beef duet—ribeye and beef cheek—but the beef cheek was prepared two very different ways, so we had quite the variety on our plates. For the ribeye, chef cleaned everything off, leaving only the eye which had the look and tenderness of a filet, but far more flavor. The beef cheek was smoked, braised and fork tender in one preparation, and in the second was shredded and wrapped in a dumpling served over a piri piri sauce, which used local bell and hot peppers to make a Hungarian chili-type sauce. All preparations on the plate were outstanding and were again served with two wines—a 2014 Woodward Canyon Cabernet Sauvignon and a 2013 DeLille D2 Proprietary Red, both from the Branch cellar.

Finally, dessert! The dessert course was a vanilla bean and Greek yogurt panna cotta with graham crumble, poached plums and saba, which is a syrup made from freshly squeezed grape juice. This course was paired with a 2012 Pacific Rim Vin de Glaciere Organic Riesling, also from the Branch cellar, which was perfect against the lightness of the dessert.

Many thanks to Chef Benjamin Maides, sommelier Amanda Smith and the wonderful staff at Au Courant for putting together an inventive and delicious menu to pair with all of our Washington wines. And thank you again to Patti and Steve Hipple for helping us coordinate this autumn event! 🍷







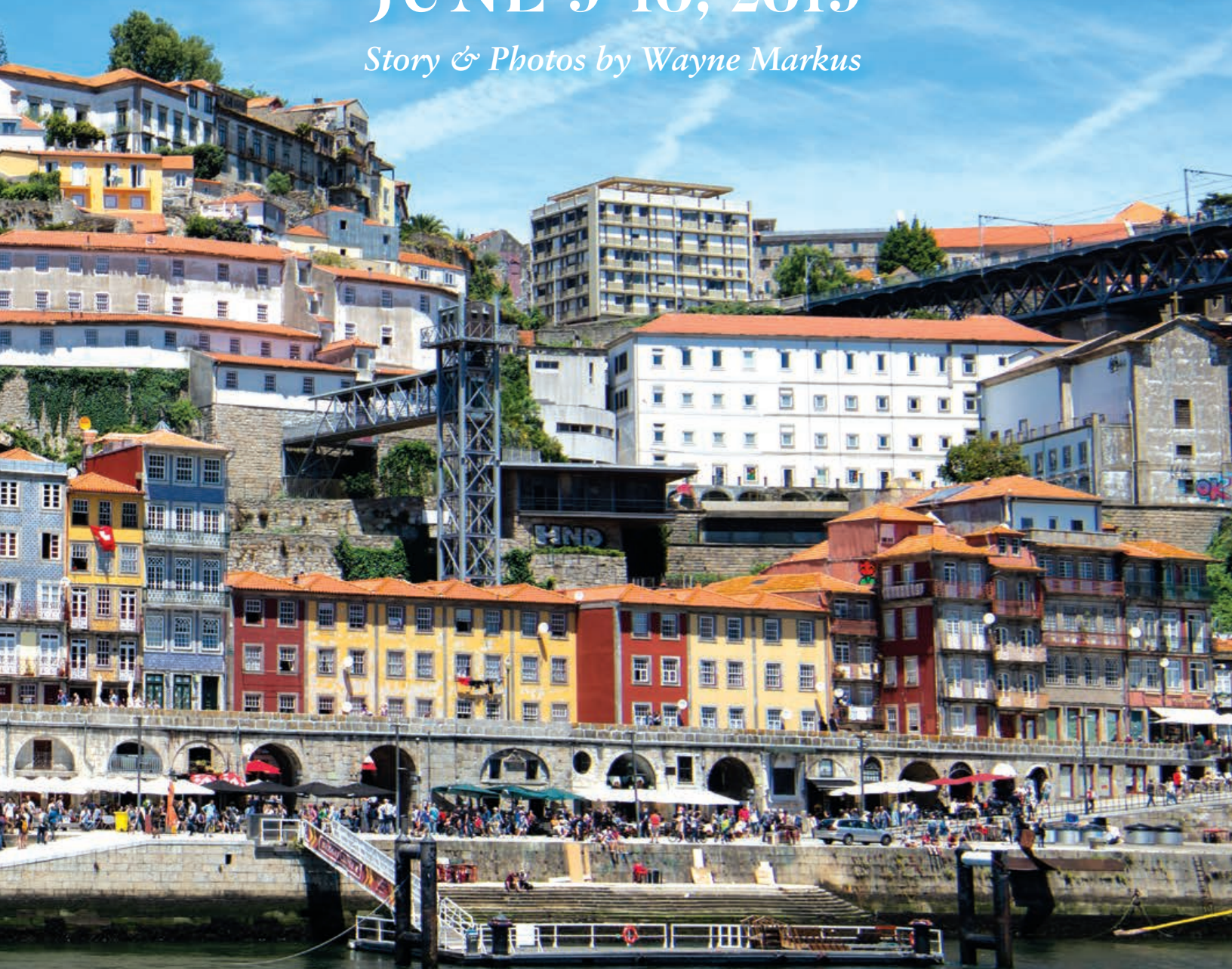






# THE INTERNATIONAL WINE AND & FOOD SOCIETY IWFS AMERICAS, INC. 2019 DOURO RIVER CRUISE PART 3 JUNE 9-10, 2019

*Story & Photos by Wayne Markus*





**T**he highlights of the pre-cruise in Lisboa, or Lisbon as the English-Speaking world calls it, were presented in the September Gazette by Connie and Gary Martin. In this continuation we will discuss Villa Nova de Gaia or “Gaia,” Porto or “Oporto” and the first two days of the Douro Riverboat cruise.

We arrived by motor coach from the Lisboa pre-trip to **Entre-os-Rios** or the waterfront of Gaia to board the **Uniworld Queen Isabel**. We admired the ability of the coach driver to not crash into any of

the old stone buildings or Port lodges as we descended down the one-way windy and narrow street. The riverboats are narrow and mostly identical, suggesting they were made by the same shipyard and designed for the navigational needs of the hazardous rocks and measured to perfectly fit locks of the Douro River with inches to spare. The captain and crew were amazing negotiating the locks. Because of the hazards all cruising is required to be in the daylight, no overnight cruising.

We enjoyed the first of daily buffet lunches on arrival to the Queen Isabel. Many stayed on the boat for the afternoon and others walked along the riverfront to the steel, double deck **Ponte de Dom Luís I** bridge linking Gaia and Oporto with many interesting souvenir tents, bars, bands, restaurants, and Port lodges.

On the waterfront are several permanently moored picturesque wooden **barco rabelos** from the named Port lodges, barco for boat and rabelo for ‘little tail’ on account of the long timber projection from the rear of the boat used to steer the vessel. The barco rabelos were formerly used to transport barrels of wine from the quintas (loosely country houses or farms) on the Douro to the Port lodges in Gaia. They suffered many tragedies with loss of life and barrels of wine due to the hazardous currents and rocks of the Douro. Sometimes the crew did not survive but the barrels floated down the river and were recovered. They went out of favor with the development of the railroad and articulated ships and ultimately the locks essentially sealed their fate.

Oporto and Gaia are on the mouth of the Douro and on opposite sides. Gaia is the location of the world-famous Port lodges and Oporto is the business and residential center. It was originally a Celtic settlement known as “Cale” and gradually became “gale.” In the high medieval times across the river was the harbor or “Portus Cale” that over time became Oporto and is the probable origin of the name Portugal.

**Richard Mayson** who would serve as guest speaker and educator for the cruise was introduced by Andrew Jones at the first dinner. Richard came to Portugal

from the UK at age 9, three years before the Carnation Revolution of 1974. He is a renowned expert on Port, Madeira, Portuguese wines and the Douro region and is the author of five books on Portuguese wines. *Portuguese Wines*

and *Winemakers* was published in 1992 followed by a second edition in 1998. *The Wines and Vineyards of Portugal* won the André Simon Award for the Best Drinks Book of the Year in 2003. *Port and the Douro* was published in 2013. His latest book *Madeira: The Islands and their Wines* is considered the #1 book on Madeira. He discussed the wines at every dinner and arranged for enticing guest speakers for three of the dinners.

Guests received a copy of *Port and the Douro* and Richard graciously signed copies for guests on the sundeck. It is informative and encyclopedic, but very easy to read and highly recommended. Richard was observed taking notes for the next edition of *Port and the Douro* at times guests were not gathered around him. He spent every day on the sundeck conversing with guests, answering questions and spontaneously discussing many topics. He knows most of the quintas and their owners along the Douro.

Our first dinner speaker was **Luis Sequira** from **Taylor Fladgate & Yeatman**, usually abbreviated to Taylor Fladgate or even Taylor. Luis has been with Taylor for eighteen years and is now Port manager. Taylor labels includes Taylor, Krohn, Croft, Fonseca, and Fonseca-Guimeraens. It has been in existence since 1692 and is now part of the Symington Family Estates.

Luis introduced us to **Port tonic** made with **Taylor’s Chip Dry White Port**, orange zest, and Schweppes Tonic. Many had never heard of white Port. Port tonic is refreshing and was quite popular throughout the cruise especially during afternoon cruising. The bartenders were using about equal parts white Port and Schweppes tonic with a slice of orange. Taylor’s white Port is made with white grapes from the upper slopes of the Douro Valley, at this altitude to retain acidity, and include Arinto, Boal (Semillon), Codega, Esgana Cão, Folgasão, Gouveio, Viosinho and Rabigato varieties.

Luis discussed two very different white non fortified wines. The **2017 Verdelho Terroir Vulcânico Pico Açores**, literally means Verdelho grapes grown on an extinct volcano on the island of Picos in the Azore Islands. **Verdelho** is a Madeira varietal that is being revived and now grown in many areas to make unfortified white wine. Verdelho is naturally acidic and has a sweet and sour character enhanced by the volcanic soil. It was served with cocktail Camarons deep sea shrimp, cognac flavored sauce Mari-Louise, iceberg lettuce, and nuts. Sauce Mari-Louise is made of tomatoes (or catsup or tomatillo), mayonnaise, Worcestershire sauce, lemon juice and black pepper.

The other white wine, **2017 ARENÆ Malvasia de Colares**, (pronounced Co-lar-ish) was served with cauliflower cream soup, apple compote and foie gras. It is from Adegas Regionais de Colares west of Lisbon on the Atlantic coast near Sintra. We visited this site on the Lisboa pre-trip and tasted the 2016 vintage along with the red **2010 ARENÆ Ramisco Colares** with lunch. In the 1940s there were 2500 acres of vineyards in Colares. Now, because of suburbanization, only about 50 acres survive. The terrain is sand dunes next to ocean cliffs and, as Phyloxera does not survive in sand, this is one of very few non-grafted vineyards in Europe.

Next were two contrasting red wines from northern Portugal, a **Vinho Verde** meaning green (young) wine released 3-6 months after harvest and from the Minho region and a **Vinho Verde** from old vines, in this case vines more than 100 years old. Red **Vinho Verde**, acidic and similar to Beaujolais, comprises 7% of **Vinho Verde**. Many **Vinho Verde** wines are spritzy due to bottling before fermentation is complete or to a small amount of introduced carbon dioxide. The higher end **Vinho Verde** wines are not spritzy. ▶







◀ The **2015 Vinho Alvarelhao Cainho Pardusco Private Minho** Vinho Verde wine was served with Saffron mushroom arborio risotto. This was not spritzzy. The **2016 Wine & Soul Quinta da Maoella VV** (VV for Vinho Velha, or mature vines) is produced from a field blend of 100 plus year-old vines. It was served with Queen Isabel beef tenderloin shrimp “land and sea,” mashed potatoes, almonds, asparagus tips, bourbon demi-glace, and Béarnaise sauce.

For the last course Luis presented the **2004 Taylor’s Quinta de Vargellas Vintage Port** with a cheese plate, a combination he described as “a combination made in heaven.” This is a stunning Taylor quinta of about 190 hectares with vines 80 to 100 years old. Their vintage ports, produced only in outstanding years are very collectable. It takes four vines to produce a bottle, so production is very low, no more than 20,000 bottles. 2004 was a particularly warm year with 100 mm rainfall, one third of the average 300 mm. It had powerful floral aromas.

Later in the evening—and every evening and most afternoons—many enjoyed the music by Miguel. There was a lot of dancing and vintage Ports were available at the bar.

Monday, the second day of the cruise, brought a choice of a walking or coach tour of **Oporto**, both seeing the same sites. We crossed the *Ponte de Dom Luís I* bridge to Oporto and toured the **Palácio da Bolsa** (stock exchange palace), a UNESCO World Heritage Site, and now the headquarters of the Chamber of Commerce and Industry of Porto. Construction of this neoclassical palace began in 1842 and it opened in 1891. It was used as a stock exchange until 1911. It has a grand staircase, granite columns, a large central hall, beautiful woodwork on walls and floors, portraits of famous people and a lot of Portuguese history. Most impressive was the Arab Room with beautiful Arabic architecture and Arabic-appearing script that apparently has no meaning.

The **São Bento (St. Benedict) railway station**, also a UNESCO World Heritage Site, was built on the site of the Benedictine Convent, has 20,000 azulejo tiles on the walls, the work of Jorge Colaço showing the history of transportation in Portugal, country scenes from around Portugal, several battles and other historical items.

We returned to the Queen Isabel for lunch. Many went to the sundeck or the lounge to watch the scenery as the cruise began. Many went to Richard Mayson on the sundeck for book signing. Any time spent around Richard was an education. Later in the afternoon Pommery Champagne, Port tonic, other drinks, and hors d’oeuvres were served before dinner.

Richard Mayson presented the wines with the dinner courses. He admitted liking younger wines with freshness, purity, and fruit that have not been lost through aging.

The **Soalheiro Rose Brut Espumante** is a method Champenoise sparkling wine made with Alvarinho and Toriga Nacional. This is an unusual blend as the Toriga Nacional is the “Cabernet” of the Douro. It is a Vinho Verde from near the Atlantic coast of northwest Portugal near the border with Spain. It has lovely fresh acidity.

**Soalheiro Alvarinho Vinhas** is a Vinho Verde made of Alvarinho grown on granite soil with a typical Jasmine scent. Alvarinho is the same grape as the Spanish Albarino. This is Richard’s favorite daily summer wine. It was refreshing with the cantaloupe melon carpaccio.

**Quinta do Ameal, Loureiro** is less distinctive and more austere than Alvarinho, but a perfect summertime wine and perfect with the Caesar salad.

We had two wines from just south of the Douro region. The **2016 Filipa Pato Nossa Calcario** is literally grown on calcareous clay. It is made of the Bical grape from Beiras region south of Douro. It was served with unsalted cod fish, baby potatoes, onions, bell peppers, tomatoes. Cod fish is a staple in Portugal. **Niepoort Poeirinho** from the Bairrada region south of the Douro is made with the Baga grape. Poeirinho means “small

dusty one” another name for the grape variety. The vines are 100 years old. It is astringent and complemented the black pork tenderloin roti, sautéed apple, gratin potato, vegetables

**Cossart Gordon Bual Madeira** is made from the Bual white grape on the Portuguese island of Madeira in the Atlantic off the coast of Africa.

It is medium sweet with lots of complexity and acidity so it is often served as an after dinner wine. This Madeira is from the 1969 vintage and spent thirty-five years in old wood in the warm temperatures of Madeira before bottling in 2004. The warm temperature caramelized the sugars, a complex chemical reaction resulting in buttery/butterscotch flavors. It also produces esters and lactones with a sweet rum flavor and furans with nutty flavors. It was served with a cheese and fruit plate with condiments.

After dinner a local Fado group entertained. **Fado** is a folk music about melancholy and longing. It is very common in bars and restaurants in Lisboa and other cities. It is tempting to think of it as the Portuguese version of flamenco, and, although there are similarities, they are not related. Afterwards there was music and dancing to Miguel and his keyboard or a cigar on the deck. 🍷

**THE WARM TEMPERATURE CARAMELIZED THE SUGARS, A COMPLEX CHEMICAL REACTION RESULTING IN BUTTERY/BUTTERSCOTCH FLAVORS. IT ALSO PRODUCES ESTERS AND LACTONES WITH A SWEET RUM FLAVOR AND FURANS WITH NUTTY FLAVORS.**









# PASO ROBLES WINES: THEY JUST KEEP GETTING BETTER & BETTER PART 2

*Story & Photos by Tom Murnan*



**CALCAREOUS**  
VINEYARD

WE LOVE ANIMALS TOO!  
PETS ARE WELCOME ON  
THE LAWN, ON A LEASH,  
AND NOT ALLOWED IN  
THE TASTING ROOM





In prehistoric times, the land around Paso Robles was under the sea. Even today, a vintner might uncover whale bones in the fields. There is a winery named Whalebone along Vineyard Drive. The soil is calcareous. The earliest inhabitants of El Paso de Robles, as it was called, were the Salinan Indians, who were attracted by the natural hot springs there. The Spanish called the area Aqua Caliente (hot water or hot springs). In 1797, Father Fermín Lasuén established the Mission San Miguel Arcángel eight miles north from present day Paso Robles. Wherever the Catholic Church established a mission, they planted vineyards to supply altar wine for Mass. Typically, the Mission grape was planted. In 1886, the Southern Pacific Rail Road extended its lines to Templeton, the town to the south east of Paso Robles. A town was planned as a result of a population boom, and the town of El Paso de Robles was plotted around the hot springs. On 3-11-1889 the town was incorporated. Due to the abundance of almond trees, El Paso de Robles was known as Almond City.

The earliest wineries in the Paso Robles area were started by Andrew York in 1882, who planted Mission, Zinfandel and Alicante Bouschet; Adolphe Siot, a Frenchman, who planted Zinfandel in 1890; and Frank Pesenti who planted Zinfandel in 1922. In 1913, the famous classical music pianist and composer, Jan Paderewski was on tour when pain in his arm caused him to cancel several concerts. A fellow musician told him about the mud baths at Paso Robles, so Jan went to take the cure. While at the spa, he was (willingly) talked into buying 2000 acres in the Adelaida area north of town (not so far from Tablas Creek) where he first planted almond trees. In 1920, he left for a year to become prime minister of Poland, but returned to establish a vineyard and grew Zinfandel.

In 1983, Paso Robles and York Mountain were granted their own separate American Viticulture Area (AVA). In 1990, there were 20 wineries. Today, there are more than 250. Paso Robles used to be the largest undivided AVA at 614,000 acres but in 2014 the area was subdivided by their soil, microclimates, and temperature (e.g., cool air from the Pacific indicates a marine influence). The areas are: Central Coast; Paso Robles; Adelaida District; Creston District; El Pomar District; Paso Robles Estrella District; Paso Robles Geneseo District; Paso Robles Highlands District; Paso

Robles Willow Creek District; San Juan Creek District; San Miguel District; Santa Marguerita Ranch District; Templeton Gap District. Elevations range from 700 feet to 2400 feet.



**LINNE CALODO** (pronounced lin-ay coh-lo-do) looks and sounds like someone's name, but really refers to a soil distinctive mixture of limestone and clay. The vineyard was established on a shoestring by Matt Trevisan and Justin Smith in 1998 in the Willow Creek AVA area right north of Vineyard Drive and Hwy 46, not far from Turley. Matt was working at Wild Horse, where he



*Unusual labels of Linne Calodo meant to reflect the different soils in the area*

would use that winery to crush and bottle Linne Calodo after hours, working until 2:00 am during crush. He left Wild Horse and his partner Justin to work full time at

Linne Calodo, working out of his home. (Justin Smith went on to found Saxum Vineyards, a limited production facility of highly acclaimed wines.) A proper 2000 square foot winery production facility was built in 2002. In 2008, a barrel and tank facility was built. Syrah, Mourvedre and Grenache are staples, but also Grenache Blanc and Picpoul Blanc for whites.

Linne Calodo got a bump when Robert Parker Jr. included the winery among a list of "Leading Paso Pioneers" and praised the quality of wines coming from the area. The list includes: L'Aventure, Linne Calodo, Saxum Vineyards, Doce Robles "Twelve Oaks" Winery & Vineyard, Villa Creek Cellars, Castoro Cellars and Tablas Creek Vineyard. They were also given the highest marks by author William A. Ausmus in *Wines and Wineries of California's Central Coast*. Linne Calodo uses dry farming and deficit irrigation techniques and lets Mother Nature make the wine with minimal intervention. Their line-up includes Pale Flowers Rosé (Grenache); Contrarian White (Grenache Blanc, Picpoul and Viognier); Sticks and Stones (Grenache, Syrah and Mourvedre); Problem Child (Zinfandel, Syrah and Mourvedre); and Perfectionist (Syrah, Grenache and Mourvedre made exclusively in concrete). It is a limited production establishment to keep the quality level of the wines high.

**CALCAREOUS VINEYARD** was established in 2000 by transplants from Iowa, a father and daughter team of Lloyd Messer and Dana Brown. They were liquor and wine distributors in the Des Moines area but wanted to establish their own vineyard. They found what they wanted in a unique microclimate that combined the Salinas Valley morning fog, the Templeton Gap maritime influence (cool nights) and calcareous soil on steep slopes. Just 12 miles from the Pacific Ocean, at 1800 feet, they have 442 acres of calcareous rock underlay. Calcareous means the soil has lime and chalk, most likely deposited in pre-historic times when the area was under the Pacific Ocean. The winery and tasting room sits on top and sports a fantastic view of the valley below. They are in the Paso Robles AVA. Their motto is "Come for the wine - stay for the view." They raise Rhone grapes (Syrah, Grenache and Mourvedre), Zinfandel, Cabernet Sauvignon, Grenache Blanc, Picpoul and other Rhone white varieties. ▶



◀Weekends finds them offering food (read wood fired pizza), music and of course wine. Lloyd died shortly after the winery was built, so now the estate is run by daughter Dana.



Samples of calcareous soil at Calcareous Vineyard



Calcareous Vineyards outdoor patio and great view

**DAOU VINEYARDS AND WINERY** sports the most breathtaking view of the Paso Robles area. In the AVA Adelaida District, atop Daou Mountain at an elevation of 2200 feet, the view of the valley below is stunning, called “One of the 10 most beautiful vineyard vistas in the world” by a wine critic. One thing that sets Daou apart from the competition is food. The tasting



Daou patio with its incredible view at 2,200 feet

room takes full advantage of this, with a generous patio, and food and wine available. For \$75.00 a person, you can pair your wine with chef selected small courses paired for three wines. When I was there, the curated Pairing included Pan Seared Wild Pacific Salmon with Daou Reserve Pinot Noir; Roasted Berkshire Pork with Daou Unbound (a Petite Sirah, Tannat and Tempranillo blend); and Wagyu New York Strip with Daou Estate Cabernet Sauvignon. Artisanal cheeses and charcuterie are also offered. The \$50 tasting fee is waived if you purchase 3 bottles or more. It is all chic and très elegant, with Napa Valley prices.

Brothers Georges and Daniel Daou left a war torn Lebanon as children to eventually come to the United States. Following the American dream, they made their fortune in software. In 2007, they invested heavily in Daou, building an ultra modern and attractive tasting room and winery specializing in Bordeaux. Their ambition was to make an American First Growth. Their challenge was to find the right terroir for Cabernet Sauvignon, Cabernet Franc, and Sauvignon Blanc. They found it in the calcareous clay soils of the Adelaida District, which are comparable to Saint Emilion in Bordeaux. Temperature is similar with St. Helena in Napa Valley.



Daou Vineyard & Winery wrought iron gate



The stunning view from Daou Vineyards & Winery



Daou tasting room



Lion's head pourer at Daou



The Journey of the Daou Family

The great wine consultant André Tchelistcheff had years earlier spotted the vineyard as being one of California's great terroirs. The Bordeaux blend wines are huge, with long finishes. Very impressive. They were given the highest marks by author William A. Ausmus in *Wines and Wineries of California's Central Coast*. Both the Wine Advocate and Wine Spectator give Daou consistently high scores. I would consider Daou a must visit, along with Tablas Creek and Turley. 🍷

Sources: *Wines and Wineries of California's Central Coast* by William A. Ausmus; [https://en.wikipedia.org/wiki/Paso\\_Robles\\_AVA](https://en.wikipedia.org/wiki/Paso_Robles_AVA); <https://pasowine.com/member/daou-vineyards/>;



# UPCOMING COUNCIL BLUFFS BRANCH EVENTS

*Mark Your Calendars!*

NOV  
**10**



## LE BOUILLON

Paso Robles Wines

Producers: Tom & Mary Murnan

DEC  
**08**



## PRESIDENT'S EVENT

Fleming's Prime Steakhouse

Producers: Joe & Jill Goldstein



### 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](mailto: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*

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Secretary: Connie & Gary Martin

Cellar Master: John Fischer & Patti Hipple

Gazette & Photos: Tom Murnan

goldie2@cox.net

Jill.Goldstein@KutakRock.com

Diane@Forristall.us

happygardener1988@yahoo.com

jrudyf@cox.net | stephenhipple@hotmail.com

murnantom@gmail.com

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

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