

DECEMBER 2021

The Bluffs Food & Wine gazette

UN HOMMAGE AUX ÉTRANGES
VOIES DE LA BEAUTÉ



INSIDE: EVENT REPORT: A NIGHT OF AMERICAN INDULGENCE AT 402 EAT + DRINK

TIN CITY PART 2: UNION SACRÉ WINERY | UNION SACRÉ WINERY'S LENTICULAR ART WORK | UPCOMING EVENTS



PRESIDENT'S COMMENTS

Greetings to all;

Happy Holidays to all. This time of year makes us all grateful for family, friends and the blessings that we have received. I am grateful for my time as President of the Council Bluffs Branch. I have enjoyed the friendship and camaraderie with all of you as well as the new wine and food experiences.

I want to thank all of you who have been supportive during my time as President. I want to thank the Board of Directors who work diligently to offer fabulous monthly member events and keep your Council Bluffs Branch running smoothly.

Thank you:

Diane & Gary Forristall
Joe & Jill Goldstein
Steve & Patti Hipple
Bob Kossow

Gary Martin
John Matthews
Amanda Harrington
Tom Murnan

Dave & Tabitha Thrasher
Mike & Rhonda Wilke

Gary and I wish you all peace, joy and happiness in 2022.

Be safe and be well.

Connie Martin

Cover Photo: Two view art work, depending on your angle, inside the entrance to Union Sacré winery. The first view is an Alsatian stork. When you move to the other side, The image switches to a second picture of colorful flowers. The Cover photo says "A Homage to Beauty's Strange Ways" in French, while the End Page image says it in English. This saying sums up the philosophy of the winery. See the story of this Lenticular Art. Photos supplied by Union Sacré.

***"He had a photographic memory,
but it was never fully developed."***

— It's Time for some Lexophiles

EDITOR'S

CORNER

As all of you in the Council Bluffs Branch know, I take the photos and write the Event Report for all the events and put them into the Bluffs Gazette. Every once in a while, though, I take a vacation right when the Branch is doing an event. **Dave and Tabitha Thrasher** were the unlucky event producers in October. So, I was scrambling for photos for the Night of American Indulgence at **402 Eat + Drink**. Interestingly enough, the restaurant won the Omaha Magazine BEST OF OMAHA first place for best new restaurant. Despite his busy schedule, Dave was able to provide us with a sketch of what happened that night. And I got photos from **Dave, Steve Hipple**, and one from **Bob Kossow**. (One?)



I continue my focus on **Tin City**, just outside the city of Paso Robles proper. Filled with 22 small wineries, it is a unique place, full of these vintner's dreams and imaginations. You get quirky wines made from grapes that are not super-market popular, unusual labels with eye catching names, and even labels that are printed on both the regular side and the glue side. **Union Sacré** was the second winery I walked to (everything is so close to each other in Tin City, you just park the car and walk). It has an interesting story as well as some interesting wines that are a bit off the beaten track, like Riesling done in the Alsatian / French style (i.e., dry, not sweet).

I had some technical challenges trying to secure the best images for this month's Gazette. The best thing I could find was a Lenticular piece of Art at Union Sacré. But what is cool in real life didn't make for a good cover. But I received help from Union Sacré's winemaker, Xavier Arnaudin. Check out the story of their lenticular art, and find out what lenticular art means.

December completes the two year term of President Connie Martin. Connie has been a strong guiding hand during our Board Meetings. She is so organized, is knowledgeable (e.g., on Robert's Rules of Order procedures), and initiated the Branch becoming incorporated. Incorporation has many legal benefits, one of which keeps the Board and members from being sued if someone who had been drinking at an event gets into an accident and tries to get compensation from IWFS CB. Thank you for your service, Connie.

Some members have had trouble reading the Gazette on issuu.com. Or, they don't want to sign in, which means you can't even read the Gazette at all. They prefer a PDF since all you have to do is click it open. We have decided to offer it in both formats. In your email, a PDF will be sent along with the issuu.com link. The advantage of issuu.com is that you can see both right and left pages, like a paper magazine. Our PDF only lets you view one page at a time.

You can also access the Branch Recipe file by clicking: https://issuu.com/omaha-publications/docs/iwfs_cb_council_bluffs_recipes. 

Tom Murnan



I RELABELED ALL OF THE JARS IN MY WIFE'S SPICE RACK. I'M NOT IN TROUBLE YET... BUT THE THYME IS CUMIN."

— IT'S TIME FOR SOME LEXOPHILES

Event Report:

A NIGHT OF AMERICAN INDULGENCE AT 402 EAT + DRINK

*Story by Dave Thrasher & Photos by Steve Hipple,
Dave Thrasher and Bob Kossow*

The October event took place at a new restaurant called **402 Eat + Drink**, located in the Village Pointe mall. This casual event focused on American comfort food paired with current release wines from California. We couldn't have asked for better weather as guests were able to enjoy an outdoor quaffing on the patio on a sunny, 70 degree day.

The quaffing began with a variety of flatbread pizzas accompanied by a Blackbird Sauvignon Blanc blend, Ridge and Rombauer Zinfandels and a few Cabernet based blends. After quaffing, the group was seated and Dave shared more about the wine and food pairings that we would enjoy during dinner.

The first course featured some classic American appetizers—**Fried Pickles, Pork Shoulder Tacos and Crab Rangoon Tots**. And this course was paired with two sparkling wines, a **Domaine Carneros Brut Rose** and a **Schramsberg Blanc de Blancs**, because sparkling wines are the ideal pairing for fried foods. I personally loved the Pork Tacos, but the Fried Pickles needed a sauce—like the ranch sauce they usually serve with them at the restaurant. But all in all, this was a great start to the evening, and the Brut Rosé and Blanc de Blancs wines were fun to compare and contrast.

The second course gave us the opportunity to try two sandwiches that 402 is known for—a **slider version of the 402 Burger** along with their **Short Rib Melt**.

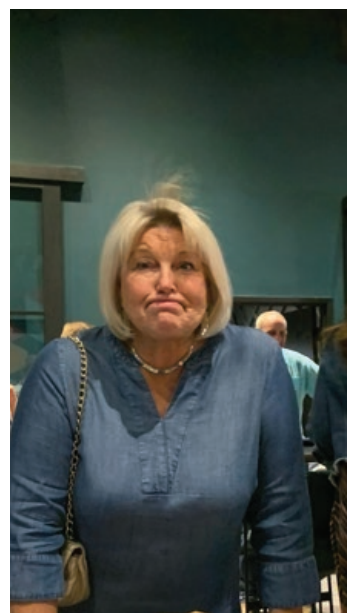
Even though the burger was missing the 1000 Island dressing, it was incredibly juicy and perfectly cooked. At the end of the night, these two dishes were voted as the overwhelming favorites of the night. The wines featured with this course were the **Blackbird Arise**, a Right Bank Bordeaux blend [Merlot dominant, editor], and the **Jonata Todos** blend, which is a Syrah based blend that includes an astounding 10 different grape varieties.

The third course was a traditional entrée that featured a **Flat Iron Steak** with **Fingerling Potatoes** paired with two iconic Napa Cabernets—a **Ramey Cabernet** and a **Dominus Napanook Vineyard Cabernet**. Both of these wines were only 5 and 6 years old and would benefit from a few more years of cellaring, but they paired well with the Flat Iron Steak.

The final course included a warm **brownie a la mode**, served with a shooter of **Bailey's Irish Cream**. The Bailey's was available with coffee for those who were interested and was a fun change of pace from our more traditional pairing of dessert wine. Besides needing more vanilla ice cream, the brownie was delicious and was a great way to wrap up the meal.

After the meal, Dave asked the group which foods and wines were their favorites. The Burger and Short Rib Melt were the two favorites, followed closely by the Flat Iron Steak. Of the wines, the Blackbird Arise blend and the Ramey Cabernet were the crowd favorites. 🍷









TIN CITY PART 2: UNION SACRÉ WINERY

Story by Tom Murnan

TIN CITY

is a small industrial park just south west of Paso Robles. About two blocks square, it is home to 22 wineries, some restaurants, an ice cream producer who uses sheep's milk, a brewery, distillery and cider maker. All of the wineries are small, artisanal, boutique wineries. Last gazette we checked out woman owned **Desparada Wines**. Everything is within walking distance.

About a half block away was my next stop: **Union Sacré Winery**. What got my attention was that the wines of my favorite white wine producing area, **Alsace France**, was one of the inspiring ideas behind the philosophy of this winery. And I noticed the French name, Union Sacré, or sacred union. Any place that was inspired by Alsace must be good, thought I. Also noticeable is the use of the symbol of Alsace, the stork, which is used quite a bit. Storks brought good luck to a household lucky enough to have one nest on their Alsatian roof.



Storks roosting rooftop in Alsace



Map of Tin City, with the location of Union Sacré marked



(L) Phillip Muzzy, designer, and (R) Xavier Arnaudin, winemaker, owners of Union Sacré



Turns out that this winery is a collaboration of two men from very different backgrounds. **Phillip Muzzy** is a self-taught designer from Michigan, who met **Xavier Arnaudin**, who graduated from Viticulture / Oenology college in France and has a bachelor degree in Viticulture and Wine-making. He received his certification from WSET (Wine & Spirits Educational Trust) in London. They met working on Central Coast wineries. Phillip is handy at designing wine labels. One day, after helping to bottle some wine, Phillip asked Xavier what kind of wine would he make for himself. Xavier said either Champagne or Riesling. Phillip was getting married in 2014 and asked



Our tasting hostess, Noelle M., who spent one Thanksgiving in Omaha.



Xavier if he could make a wine for his wedding. The following is an excerpt from the Union Sacré web site.

“PHILLIP: We both really love white wine from Alsace, France. “We love dry, minerally, elegant whites and wanted to make wine we really like from the Central Coast. For the wedding, we needed something refreshing to break up the super heavy Syrah action that was bound to happen and it was 100% well received!

“XAVIER: Yeah, we made a few barrels of each wine. We made a carbonic wine, named “Chipie!” Chipie is an affectionate name used to describe a little girl who is playing silly. It was all possible by getting fruit late in the season from good people. It was a blessing from the community. After the wedding, we sold the rest to Shannon [Burke Wine Brokerage, editor] who sold out quickly! Shannon was like, “Wow, your wine did well, people really like it!”

“Are you going to make more?” and Philip was like, “Yeah!” So, that was it.

“PHILIP: It was really great to share it with everyone. So, the next year, we decided to do it again, and do a little more, and a little bit more and little bit more and BLAZAAM! Here we are. It really started as a creative outlet we didn’t have elsewhere. I was really excited to put ourselves to the test. What we’ve learned is that... the wines are great.

“XAVIER: It’s two friends with differences who come together to solve a problem. Philip and I are very different, an artist and a maker, and we come together to make the best decisions when it comes to the wine. Two different worlds, different angles.

“PHILIP: Exactly. We’ve basically come together to do something we couldn’t do on our own. That’s the back-of-the-label way to say it. So, yeah, our symbol also represents that. It was inspired by ancient symbology for heaven and earth. It was this circle with a line between it and we created a space in the middle where our two worlds meet.”

The wines they make are not meant for extended aging. Rather, they are table ready when you purchase them. Like most wineries in Tin City, the winery does not own any vineyards. Grapes are sourced from their network of friends who own great vineyards around the Central Coast. For example, their Riesling comes from three areas. Oliver’s Vineyard from Edna Valley, Riven Rock vineyard in Cambria, or Rancho Sisquoc from the Santa Maria Valley. Paso Robles is too hot for Riesling. They make Pinot Noir from the La Fond Vineyard in the Santa Rita Hills, and a Cabernet Franc made from the Dry Creek Vineyard on the east side of Paso Robles. The Cab Franc likes the sandy soil with some clay and rocks, and the cool nights that holds the acidity in the grapes. They also infrequently make a series they call L’Inconnue “The Unknown”, such as a current release of a

dry Pinot Gris (like in Alsace). L’Inconnue is an occasional release for Union Sacré and is reserved for those rare wines that break with their expected style to dazzling effect. But they have also made orange wines The orange wine they make is fermented on the skin for 40 days for the Gewurztraminer and 28 days for the riesling), Gewurztraminer, Pinot Blanc. All are Alsatian inspired. The high end wine we were offered at our tasting was a 2017 La Passion du Diable (Devil’s passion), a Cabernet Sauvignon.

One unusual thing about the Union Sacré labels is that they are printed on two sides. The inner side, next to the glass, becomes

more apparent as you drink the bottle’s contents down. As Phillip, the artist and designer explained it, “The two sides represent the two different worlds [of their partnership]. The front side, which I refer to as Xavier’s side, is clean, classic, tidy, organized and tells you all the details you need to know. The other side is totally wack-a-doo, but it’s from the same substance. The front tells you what it is and the back shows you what it feels.”

So, Union Sacré is a fun boutique winery with some playful wines, great for tonight’s dinner, wines that are quality made.

When asked why Union Sacré picked Tin City as their winery location, Phillip said “We may have moved out of Mom and Dad’s house, but we’re still just down the street. Laughing. You don’t want to be too far away from your friends. It’s an amazing community of winemakers, beverage and snack people. Everyone I’ve met who’s survived starting a winery is a little weird. They have these incredible back stories and ways they’ve brought all these pieces together to pull together what people haven’t done before is really cool. There’s a little buzz and some vigor. We’re happy to be a part of it. Tin City is emblematic of what’s been going on in the Central Coast for the last 20 years. Everyone comes here and just stuffs this place full of dreams. It’s pretty cool. We’re dream farmers, just put that down.”

To sum up their philosophy, Phillip and Xavier feel that the union of two different cultures, two different artistic talents (graphic art and the art of wine making) have combined to bring themselves and other people together so we can better understand each other and help solve problems. And that is beautiful. A Homage to Beauty’s Strange Ways. Xavier told me that “Union Sacré or Sacred union is when two persons forget their differences to make a common decision.”

Sources: www.unionsacre.com/Story; Xavier Arnaudin himself in an email. 🍷



The inside label graphics



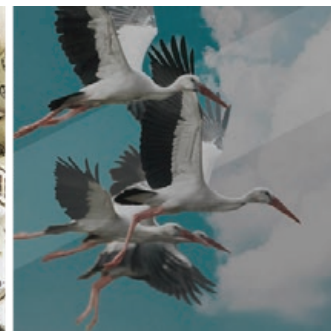
The usual wine information on the outside of the label



Note art on the glue side of the label



Typical outside label



Note the stork motif. Storks are a symbol of Alsace.

UNION SACRÉ

WINERY



UNION SACRÉ WINERY'S LENTICULAR ART WORK



The opposite side (B) showing the stork, but the French words are mixing with the English. (My photo.)



*Story by Tom Murnan &
Photos by Tom Murnan, Art
Work Graciously Supplied by
Winemaker Xavier Arnaudin*

Originally, I had not thought about writing anything about the art work that graces our front and back covers. I hardly ever do rear covers, but it has happened a few times when it adds to the meaning or theme. I was enamored of the image when I was at the winery, and tried taking some photos of it. Then, when it came time to choose a cover for this issue, I realized the best thing I had for the December gazette were the two shots of the lenticular artwork I saw at the foyer of the Union Sacré Winery. ▶



About as good as I could photograph. At least you can read the words.

◀ You may wonder what **Lenticular Art** is. I will have to say I had never seen one before, but I saw two different pieces in the Paso Robles, CA, area, one in the house I rented, the other at the winery. A lenticular is a special artwork made with special photographic lenses from at least two images. The view changes as the viewer moves side to side, the image resting in the balance between the viewer's left and right eyes. A scene presented as a lenticular is never stable, but always depends on the angle from which the image is viewed. **Lenticular printing** is a technology in which lenticular lenses (a technology that is also used for 3D displays) are used to produce printed images with an illusion of depth, or the ability to change or move as the image is viewed from different angles.

Examples of lenticular printing include flip and animation effects such as winking eyes, and modern advertising graphics that change their message depending on the viewing angle. Tilt cards are a small example of lenticular printing. In the case of the two pieces of framed artwork I saw, the painting surface was like an inverted "V", with one view painted one way, and the other side of the "V" painted a second way. It makes for a 3 dimensional feel when you are in person, but trying to get a photo for a gazette cover becomes a problem because you have to shoot

it at an extreme angle. In the case in question, not only was there art work, but there were words in French and English as well. If you took a shot straight on, the words were all jumbled together.

Besides being the perfect art for the winery, or the gazette, this particular art work concisely sums up the philosophies of the two owners, Xavier Arnaudin and Phillip Muzzy. The meaning of Union Sacré, or Sacred union, is when two persons forget their differences to make a common decision. The results can be surprising. In the case of Union Sacré, two different artists, one in wine and from France, and the other, an American designer, came together to form a winery. It was "an homage to Beauty's strange ways." So on the Lenticular art, side one you see a colorful graphic depiction of flowers, one of the striking and most delicate effects in Nature's palette, while on side two you see a stork, the symbol of Alsace.

Back to my problem. At first I tried to get another photo of the Lenticular. I contacted the winery, and as luck would have it, my hostess from when I visited in October, Noelle, answered. She emailed another set of photos. But it took me awhile to realize I would probably never get a good head-on depiction of the art work since you had to photograph it at an extreme angle. Luckily,

Noelle copied proprietor and winemaker Xavier Arnaudin who was able to get me what I needed: two still photos so we could all clearly see the art in question. He was very accommodating and patient, and even asked to verify the first story you read, correcting a few of the finer points. It's not every day that a winemaker would step in and help a customer work on a newsletter.

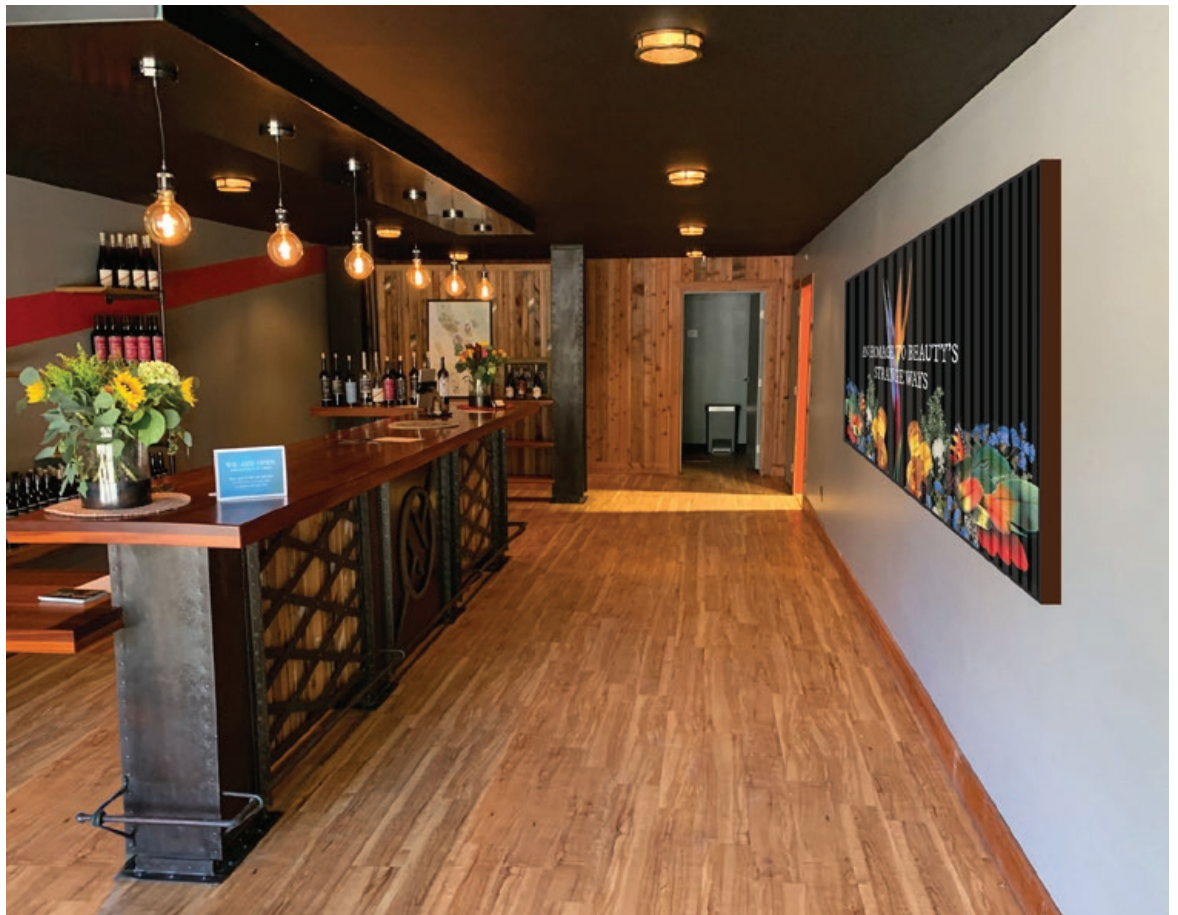
So you've seen the non-Lenticular photos, cover and back. Below are a few shots that show the artwork in its natural habitat, and illustrations of how the words get mixed up as you face the work from the center, and not at angle.

Merci beaucoup pour votre aide [Thank you for the help], Xavier. Our Bluffs Gazette has a much nicer cover than it would have without your intervention. I am lobbying to get the two single images on the web site! They are a natural match, and should reside there for all to enjoy and understand the winery's unusual philosophy. 🍷

Sources: Google definitions; https://en.wikipedia.org/wiki/Lenticular_printing



Head-on mockup shows both stork and flowers, but also the English and French words all a jumble.



Foyer of Union Sacré Winery showing side A of the Lenticular Art. (Winery photo)

UPCOMING COUNCIL BLUFFS



BRANCH EVENTS

Mark Your Calendars!

DEC
5

AU COURANT REGIONAL KITCHEN

President's Holiday Celebration
Producers: Martins

JAN
23

MONARCH PRIME & BAR RESTAURANT

(in the Deco Hotel 316 S 15th St)
Producers: Thrashers and Hipples

FEB
10

BARREL AND VINE

1311 S 203rd St, Omaha, NE 68130
Valentine's Day theme
Combined CB and Omaha Branches
Producers: Todd Lemke and Mike Wilke

MAR
5

TBD

Producer: Bob Kossow

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

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Vice President: Dave Thrasher

Treasurer/Membership: Diane Forristall

Secretary: Tabitha Thrasher

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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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AN HOMAGE TO BEAUTY'S
STRANGE WAYS

