AUGUST 2022



Event Report:Upcoming Events

Mhat's New

We had a joint event with the Omaha Branch at Au Courant in Benson. Our wine theme was comparing Burgundy to Pinot Noir, mostly from the Sonoma Coast, but also Oregon. As usual, Au Courant did a stellar job with the food. Check out the story. One reason for the dual event is because in the summer: it is harder for each branch to fill its quota of diners on its own.

We have added three members to our CB Board. A hearty welcome to Michelle Hyder, Susan Rauth and Jason Sullivan. That brings our number up to 17.

Our Council Bluffs Branch founder (along with Maurice Caudle) and first President was John Fischer. John was an amazing, multi-talented person who loved wine and food. His obituary has been placed on the iwfs.org website, along with an autobiographical sketch of the main events of his like. Thank you Diane Forristall for providing that. Here is a direct link: https://www.iwfs.org/americas/news/obituaries/2022/dr.-john-r.-fischer

Hopefully you have been using the IWFS Member App for food and wine pairings. If not, here is the link https://www.iwfs.org/membersapp. The app gets updated periodically so you always have the latest version. Chairman Steve Hipple has asked all members to contribute great wine and food pairings of their own. Contact the Wine & Food Pairing Guide Committee by sending an email to Joe Temple at (iwfshelp@gmail.com). At that point, the Committee will review your pairings suggestions and potentially add them to the Wine & Food Pairing Guide.

Remember, the CB Branch has its own recipe file.

Just click: https://issuu.com/omahapublications/docs/iwfs_cb_council_bluffs_recipes.

I used to be indecisive. Now I'm not sure.

Event Report

Written by Tom Murnan, Photos by Ron Policky & Tom Murnan

Wine made from the Pinot Noir grape has been growing in popularity for the past 10 years or more. Partially, I think this is because it does not have the heavy, drying tannins that other varietals, like Cabernet Sauvignon or Syrah have. It is more of a finesse grape, difficult to grow, and like Goldilocks, everything has to be just so for it to come out well. Jancis Robinson said the following about Pinot Noir. "Pinot, as I have said, can vary enormously but its essential characteristic is charm. It tends to be fruity, perfumed and haunting. It dances on the palate rather than overpowering it." Burgundy is the spiritual home of Pinot Noir and the area that made the grape famous. So I thought it would be fun to compare Burgundy to the upstarts in Sonoma and Oregon. When the food demanded a white wine, we used Chardonnay, just like Burgundy does.

After quaffing and munching down on three kinds of cured meats, three cheeses, fresh oysters and other delicacies, we sat down for a blind tasting of two Burgundies and two Pinots from the Sonoma Coast, a fast growing in popularity area near the Russian River Valley, only closer to the Pacific Ocean. Our job was to identify which wines were from Burgundy, and which were Pinots. Roughly half the 41 participants (less 3 no-shows) were able to correctly identify the wines.

We had Chardonnay with Chovy's Egg atop Piedmontese Beef Tartare (Course 1) and Wild Steelhead Trout from Scotland (Course 4). With Course 3, Raviole du Dauphine we had two Burgundies. For Course 5, Piedmontese Beef Duet (strip and short rib) we had a pair of Pinot Noir and Burgundy. Dessert, a Chocolate Cremeux, we enjoyed with a Sauternes. A lot of wine and a lot of food, but just the right portion size. It was wonderful!













UPCOMING COUNCIL BLUFFS BRANCH EVENTS

AUG 21

402 EAT + DRINK

Quality Price Ratio theme: Can you identify the cheap bottle from the expensive? Event Producers: Dave & Tabitha Thrasher

SEPT 25

OAK HILLS COUNTRY CLUB

Dry Aged vs. Non-Dry Aged RibeyeEvent Producers: Brent Rasmussen & Susan
Rauth and Amanda Harrington & John Matthews

HOSTING AN EVENT?