



**The International Wine & Food Society
IWFS Americas Inc.**

Presents

New Orleans Great Wine Weekend

March 14-16, 2024

Windsor Court Hotel

Welcome From Christopher J. Ankner

IWFS Americas, Chairman

“It has been said that a Scotchman has not seen the world until he has seen Edinburgh; and I think I may say that an American has not seen the United States until he has seen Mardi-Gras in New Orleans.”

Mark Twain

Letter to Pamela Moffett, 1859

It’s a pleasure to welcome you to New Orleans. Sure, Mardi Gras was a month ago, but I’m ready to enjoy everything NOLA brings to the table (quite literally). To quote Twain again, “New Orleans food is as delicious as the less criminal forms of sin.” I find it hard to disagree. Is New Orleans the best dining city in the US? Hard to say, since we just came back from my hometown of Chicago. I’ll leave it to you to decide!

Last fall, my predecessor as IWFS Chairman, Steve Hipple, told me he wanted to do a Great Weekend in New Orleans. He has been interested in the differences between Cajun and Creole cooking. I was all about this. It’s been said that a Creole feeds one family with three chickens and a Cajun feeds three families with one chicken. I like that glib saying because the distinctions are hard to define. Both cuisines use similar ingredients and spices. Creole cooking is from the city and uses spices more liberally. Cajun cuisine is from the country and has more Bayou flair. Hopefully at the end of this weekend you’ll be able to taste the differences even if, like me, you struggle to adequately express them.

But New Orleans is not just about the food. We have some free time in the itinerary. Have a Sazerac. Have a Milk Punch. If you don’t know what those are, go to a bar and find out the old-fashioned way. Go to Frenchmen Street for jazz. So you go a little

bleary-eyed to our morning events. If you are so inclined, go to the National WWII Museum, one of the best of its kind in the country. Go antiquing. New Orleans has some of the most important shops in the country. Walk through the French Quarter and enjoy the architecture. And, of course, go to Café Du Monde for chicory coffee and beignets. Sure, it’s touristy, but it’s easy to appreciate why this has been a favorite activity for visitors since the Civil War. There is too much to do in one weekend!

I would be remiss not to acknowledge the work of our new Festivals & Events Chairman, Charles Schurhammer. While he was instrumental in organizing our event in Chicago, this is his first time flying solo. Be sure to thank him and tell him what you liked—and what you didn’t. Please share your thoughts with me as well. Don’t forget, we aren’t a travel agency. We-like you-are members of our Society, and we want to put on events that everyone will enjoy.

One last public service announcement. If you are interested in participating in the Festivals & Events Committee, we’d love to talk with you. Please see Charles or me. We’re around.

Let’s tear it up!



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Louisiana has a very rich and diverse history. Our dinners at the Windsor Court reflect that as we explore two cultures that are part of that history. Both began for the most part in France, but they took different paths to get here.

Early in the 1600's, French settlers came to Nova Scotia in Canada to make new lives for themselves. They dubbed their home "Acadia". For the most part, they were happy there until the early 1700's when that part of Canada was conquered by the British. The Acadians refused to sign promises of loyalty to the British King, so they were forced to leave their home.

They set sail around the eastern coast of America—which was of course British as well—and kept going until they got to the plains of southwest Louisiana. This was under French control at the time, and so they settled and named their new home after their old one: Acadia. People still use that term for this part of Louisiana.

Eventually Acadians became known as "Cajuns". They learned to live off what the land and the swamps gave them to eat. Far from affluent, the Cajuns used what they had onhand for their meals and generally cooked them in one pot. Gumbos, jambalayas and etouffees were their creations and thankfully, we have them to enjoy today. But they consider their ancestry French, and they honor that heritage to this day.

Creoles on the other hand were the city dwellers of New Orleans. They were descendants of the French settlers who founded the city and their meals were far more complicated. Restaurants sprung up to serve the city's elite. Many saucepans filled the stovetop. Both home cooks and chefs found ways to accent their fruits de mer and viandes with locally sourced spices that were far removed from those of their ancestral homes. But like Acadia, New Orleans proudly displays its unique character while giving respect to the French culture that gave it life.

But ultimately, both Creole and Cajun cooking are products of the New World. They built on their heritage and enhanced it by using what they discovered in their new homes to make the creations their own.

Our Cajun and Creole meals will be complemented by wines that one could say are similar in their histories. They, too, are products of the New World. They have also taken what the ancestral home begat this time of the grapes—began and adapted the farming and winemaking to give the grapes a character unknown until now. All of the wines show, as do the foods, a sense of place and a sense of pride. We're fortunate to enjoy these wonderful products of the New World in a place that always gives a nod to the Old.

MESSAGE From Charles Schurhammer

The IWFS Americas Festivals and Events Committee would like to welcome you to our Great Wine Weekend in New Orleans, a culinary extravaganza that showcases the vibrant food culture of the city.

Our weekend brings together renowned chefs, sommeliers, winemakers, and food enthusiasts from around the world to celebrate the rich flavors and traditions of New Orleans cuisine. The festival offers a wide array of delicious dishes to tantalize the taste buds. In addition to the food, attendees can also indulge in a variety of fine wines from North America and South America, with expert sommelier Larry O'Brien, MW guiding us through tastings and pairings.

Winemaker Randy Ullom will discuss various aspects of winemaking including grape varieties, viticulture, and winemaking techniques that span several continents. He will share his passion and provide insight into the art and science of his winemaking style.

The IWFS Great Weekend in New Orleans is an event for anyone who appreciates the art of gastronomy and fine wine. We hope you will enjoy this special experience designed with you in mind.

Thank you for participating, best to all in
Wine, Food and Friends.



Charles Schurhammer
Festivals and Events Committee Chairman

Thank you to Stephen Hipple, John Trickett, and Andrew Jones for their help and encouragement on this festival.

A special thank you to Chris Dorion of the New Orleans IWFS Branch, who was instrumental in our restaurant selection.



Contributors

The mission of the Festivals & Events Committee is to promote a broad knowledge and understanding of both wine and food and encourage their appreciation, while at the same time nurturing the camaraderie among those who share the pleasures of the table.



Charles Schurhammer

Director, IWFS Americas Inc.
Chairman of Festivals & Events Committee
Rochester, MN Branch
Member Since 2006



Stephen Hipple

Emeritus Director, IWFS Americas Inc.
Member, International Council
Omaha, Omaha Metro & Okoboji Branches
Member Since 1995



Andrew Jones

Emeritus Director, IWFS Americas Inc.
Member, International Council
Cayman Island & New York Branches
Member Since 1987



LEGEND
Preferred
Forbes
TRAVEL GUIDE
Five Diamond
Award

New Orleans Itinerary

March 14-16, 2024

Thursday, March 14

- Arrive in New Orleans and Check-in to the five-star Windsor Court Hotel
- **7:00 PM**
Opening Night Reception in the La Chiroiserie B Ballroom located on the 23rd floor at the Windsor Court Hotel
- **7:45 PM**
Meet & Greet Dinner



New Orleans Itinerary

Friday, March 15

- **10:15 AM**
Gather in Lobby-Walk to Riverboat and check-in for boarding at 400 Toulouse Street
- **11:00 AM**
Boarding followed by cruising from 11:30-1:30 PM
- **12:15 PM**
Seating for lunch followed by free time in afternoon
- **7:00 PM**
Reception and Dinner at Restaurant August-Located across Tchoupitoulas Street from the hotel.



Restaurant August

New Orleans Itinerary



Saturday, March 16

- *Free day to explore the city for those not attending cooking class*
- **9:30 AM**
*Meet in lobby for those signed up for the **Optional Cooking Class, 10:00-1:00 PM***
- **7:00 PM**
Final Dinner Reception in the La Chiroiserie B Ballroom located on the 23rd floor at the Windsor Court Hotel
- **7:45 PM**
Grand Finale Dinner at the Windsor Court Hotel



North American vs. South American Wines



Each evening will feature side-by-side comparisons of selected wines from North America and South America. They have been carefully chosen by Jackson Family Wines Spire Collection's National Sales Manager Elyse Kudo, Master Sommelier Larry O'Brien, and our own wine aficionado and Festivals and Events Committee Chairman Charles Schurhammer. These wines promise to turn our meals into sublime dining experiences.

The Wines: South America and the United States are both renowned for their unique terroir-driven wines. Our goal is to pinpoint the distinct flavors and characteristics from the regions. South American wines, particularly those from Argentina and Chile, are known for their bold and robust flavors. Malbec, Cabernet Sauvignon and Chardonnay from Argentina and Carménère, Pinot Noir and Chardonnay from Chile are popular choices, showcasing rich fruit flavors and smooth tannins.

On the other hand, American wines, especially those from California, are often characterized by their fruit forwardness and complexity. Think robust Cabernet Sauvignon, silky Pinot Noir and Chardonnay that ranges from clean and citrusy to oaky and buttery. Ultimately, both regions offer exceptional wines, and we will be exploring many 94-99 point wines that are produced from these two continents.

Meet the Wine Experts

Larry O'Brien - National Wine Educator

Larry has 30 years of experience in the restaurant and wine businesses. His wine career hardly seems likely as it began as a Teamster casual worker for a beer and wine wholesaler in Youngstown, Ohio. While the beginnings were humble, Larry earned opportunities at Bern's Steak House in Tampa, FL, Emeril's in New Orleans and Orlando, FL and Station Casinos and Resorts in Las Vegas, NV.

In 2010, Larry joined Jackson Family Wines and in 2012 he became the National Ambassador for Kendall-Jackson, a career-defining role. He travels extensively and works closely with Jackson Family's distributor partners to deliver sales results for both retail and restaurant accounts.

Larry represented the United States in the prestigious international sommelier competition Meilleur Sommelier du Monde Concours Mondial in 2000 after winning the title of Best Sommelier in America earlier that same year. In 2001, he became one of approximately 190 Master Sommeliers in the world and the first Master Sommelier in Florida. He has sat on the Board of Directors of the Court of Master Sommeliers. He has served as a judge for the Confrerie de la Chaine des Rotisseurs' Jeune Sommelier Competition at the national and regional levels. He has participated as a wine judge, with other internationally recognized experts, at the Starwine International Wine Competition and the TEXSOM International Wine Awards, formerly the Dallas Morning News Wine Competition.



Wine Experts continued...

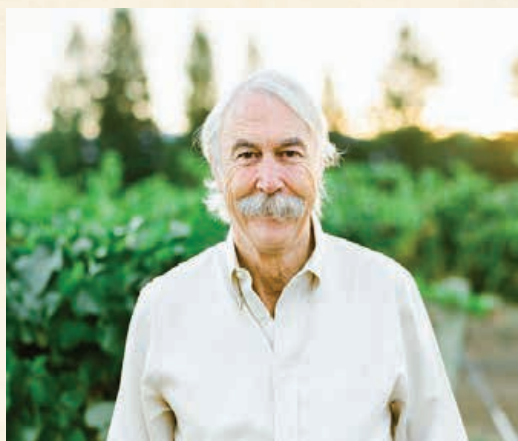
Randy Ullom Head Winemaker Kendall Jackson

A native of Ann Arbor, Michigan, Randy Ullom grew up watching his father make wine at home as a hobby. But it wasn't until he spent three years on sabbatical from college in Chile, where he embarked on a cross-country trek through wine country, that he realized he wanted to pursue a career in viticulture and enology. After exploring Chile's vast winegrowing regions, he returned to the United States and earned his degree in the field from The Ohio State University in 1975, graduating summa cum laude.

After six years as a vineyard manager and winemaker in Ohio and upstate New York, Randy moved to California in 1981, where he accepted a position as associate winemaker at DeLoach Vineyards in Sonoma County. He was promoted to winemaker and vice president in 1991, contributing to the winery's meteoric growth from 10,000 to 120,000 cases. Randy also spearheaded the development of DeLoach's reserve OFS wines and vineyard-designated Zinfandels. The wines he produced during his tenure were consistent gold medal winners at wine competitions.

In 1993, Randy was hired by Jess Jackson to reopen Edmeades in Mendocino and act as winemaker for the launch of the new Jackson Family label Camelot Vineyards in Central California. That same year, Jess gave him the additional responsibility of heading up a new Chilean operation as founding winemaker and general manager of Viña Calina. Randy also established the company's vineyards and wine production in Argentina at Bodega Tapiz, followed by starting a project, Yangarra Vineyards and Winery, in McLaren Vale, Australia. In March of 1997, Randy was named Head Winemaker for Kendall-Jackson Winery as a nod to his intimate involvement in the intricacies of the

viticultural and winemaking programs of the brand. In 2006, he also became the Chief Operating Officer, responsible for overseeing the ongoing business operations within the company. Following that stint for a few years, Randy has settled into the continued role of SVP / Winemaker for Kendall-Jackson with oversight of Chile.



When Jess Jackson made the first vintage of Kendall-Jackson Vintner's Reserve Chardonnay his goal was simple: He believed that regardless of where you live – whether it be Sonoma County or South Carolina – everyone deserves a great “affordable luxury.” To him, this was the great American wine. In 2017, Randy reached a milestone – 25 years working for the Jackson Family – in the same year Kendall-Jackson celebrated 25 years producing America's #1 selling Chardonnay.

In 2022, Randy was recognized with two prestigious awards for his role as a pioneer in the California Chardonnay movement: ‘Sonoma County Icon’ by the Sonoma County Vintners’ Sonoma County Barrel Auction (SoCoBA) and as the ‘American Wine Legend’ by Wine Enthusiast's 23rd Annual Wine Star Awards.

DAY 1

Thursday, March 14, 2024



► **Check-in to the five-star Windsor Court Hotel, New Orleans,** at 300 Gravier Street, New Orleans, LA. Located in the heart of the legendary city of New Orleans, the Windsor Court Hotel is a haven for those who seek to experience luxury, revelry, comfort, and beauty in their own unique ways.

► **Meet & Greet Dinner at the Hotel:** Our opening evening will begin with Gran Moraine Yamhill-Carlton Brut Rose and passed hors d'oeuvres and continue with a tailored five-course menu with exceptional wines from North and South America and one highly-rated wine from Australia.





Sous Chef & Banquet Chef Jan Tagaro

Rising culinary star Chef Jan Tagaro has ascended quickly through the food and beverage ranks, a testament to his hard work and motivation. In his new leadership role as the Windsor Court's Banquet Chef, Tagaro is responsible for overseeing food preparation of catering events and ensuring a high-level of quality food experience consistently. He oversees the planning, organizing, controlling, and direction of banquet kitchen associates of The Windsor Court.

Tagaro started his journey with The Windsor Court in 2018 as a student in the J-1 visa program. The purpose of the J-1 Exchange Visitor Program

is to increase mutual understanding between people of the U.S. and other countries through educational and cultural exchanges. After completing the program at The Windsor Court, Tagaro worked to stay in the United States, further pursuing his career in New Orleans. Working in the banquet kitchen and as a banquet sous chef of The Windsor Court for the past five years, Tagaro has demonstrated a strong desire to gain a deep understanding of culinary techniques and team leadership.



Chef Vlad Kogan

As a native Azerbaijani living in Russia, Vlad Kogan became acquainted with Cajun cooking long before stepping foot on Louisiana soil. He began working in the food industry as a 16-year-old for his favorite uncle's restaurants and credits him for inspiring him to become a chef. Years later, a Louisiana native came to Southern Russia along the Caspian Sea to open Cajun and TexMex restaurants, and Vlad got his first taste of the cuisine.

Vlad mastered the basics and after three years, he was made chef of the first Cajun restaurant in the Southern region of Russia. The owner had opened a new restaurant called Winners Circle in Folsom, La. and invited Vlad to migrate to the United States in 2000. He worked at Winners Circle for two years before moving to New Orleans to work at the Ritz-Carlton where he held various positions for three years before transferring to the Ritz-Carlton in Boston after Hurricane Katrina.

In 2006, Vlad returned to New Orleans and began as a sous chef at The Windsor Court. He worked his way up the ranks over the past couple of years and was recently announced as the Windsor Court's new Executive Chef to the culinary staff.



WINDSOR COURT HOTEL

Thursday, March 11

Meet & Greet Dinner

RECEPTION

Passed Hors D'oeuvres

Taittinger Cuvée Prestige Rosé Champagne NV

FIRST COURSE

Deconstructed Niçoise Crab Salad with Quail Eggs
and Creole Cane Syrup Vinaigrette

Catena White Stones Chardonnay 2021

Brewer-Clifton 3D Chardonnay 2021

SECOND COURSE

Grilled Shrimp served with Sweet Corn Espuma in Picante Sauce
Continue to enjoy the wines from the first course

THIRD COURSE

Boudin Stuffed Glazed Quail, Pickled Shallots and Mirlitons

Giant Steps Primavera Pinot Noir 2022

FOURTH COURSE

Beef Wellington, Purple Potato Puree, Romanesco in Foie Bordelaise

Don Melchor Cabernet Sauvignon 2020

Mt. Brave Cabernet Sauvignon 2019

DESSERT

Cherries Jubilee, Vanilla Bean Ice Cream, Pistachio Tuile

Schmitt Shöne Eiswein 2020

Taittinger Cuvée Prestige Rosé Champagne NV

This cuvée is a vibrant pink color with fine bubbles and persistent foam. The full and wonderfully expressive nose delivers aromas of crushed raspberries, cherries, and black currants that lead into crisp, fresh red fruit flavors on the palate. Velvety and full-bodied, this wine is lively, fruity, and fresh. 50% Pinot Noir, 30% Chardonnay 20% Pinot Meunier

Catena White Stones Chardonnay 2021

Delicate aroma with mineral notes and white flowers, in the mouth it is a wine of great elegance, with delicious flavors of jasmine and white peach, gently intertwined with a fresh mineral side. It has a lively and refreshing acidity with a long, lingering finish. 100% Chardonnay

Brewer-Clifton 3D Chardonnay 2021

This single vineyard Chardonnay located in the North-Central part of the Sta. Rita Hills is home to a cool coastal climate influence. It has a balanced, full-bodied, incredibly layered style as well as classic notes of honeyed citrus, stone fruits, crushed stone, and white flowers with classic Sta. Rita Hills marine-like salinity and oyster shell-like nuances. This 3D Chardonnay is a powerful, concentrated effort, with a flawless balance, freshness, and a great finish.

Giant Steps Primavera Pinot Noir 2022

The 2022 Giant Steps Primavera Pinot Noir is a wine from the Yarra Valley in Victoria, Australia. It is a single-vineyard wine, meaning that it is made from grapes grown in a single vineyard. The grapes for this wine were sourced from the Primavera Vineyard, which is located on the high north face of the Warramate Ranges. It is a medium-bodied wine with a bright red color. The nose is dominated by aromas of red cherries, strawberries, and raspberries. There are also hints of blood orange, spice, and earth. The palate is juicy and refreshing, with flavors of red fruits, spice, and minerality. The tannins are well-integrated, and the finish is long and lingering.

Don Melchor Cabernet Sauvignon 2020

Deep violet in color and intense, this wine has a great aromatic complexity of red fruits together with oral notes of violets and roses. On the palate, it is a tasty wine with a superb freshness along with the elegance and power so characteristic of Puente Alto. It is a wine with a velvety texture, lush body, and a long and persistent finish. 92% Cabernet Sauvignon, 6% Cabernet Franc, 1% Merlot, 1% Petit Verdot

Mt. Brave Cabernet Sauvignon 2019

Quintessential Napa Mountain Cabernet Sauvignon (89% Cab, 4.5% Merlot, 3% Cab Franc, 2% Malbec and 1.5% Petit Verdot) hailing from Mt. Veeder at 1800ft with a perennial 95pt score, this wine is dense, structured, balanced and shows pronounced blueberry, black cherry, star anise, and a little four spice nuance. The finish is savory and elegant.

Schmitt Shöne Eiswein 2020

Gently pressed, so the Ice crystals of the water will stay in the grape and only the concentrated fruit juice is processed. This Icewine has strong aromas that are reminiscent of tropical fruits, and is voluminous with a rich essence on the palate. 100% Riesling

DAY 2

Friday, March 15 2024



► **Morning: Sightseeing Jazz Cruise and Lunch**

Experience a spirit of adventure aboard the Steamboat *Natchez*, the last authentic Steamboat on the Mighty Mississippi River. Board at the French Quarter's riverfront. See captivating views of the French Quarter fade into the distance as the joyful tunes of traditional jazz carry you down the river. Stroll the multiple decks, explore the beautiful refinished interiors, and savor the leisurely two-hour cruise that will offer panoramic views of the Mississippi River and the many unique sites along the way, with live narration. Lunch with wine will be provided on the boat. There is a cash bar for those who desire a cocktail.

► **Afternoon to Explore the City**

Once we disembark, you are free to explore the French Quarter, stroll Bourbon Street, shop, or visit one of the city's many museums.

► **Dinner at Restaurant August:** A Contemporary Creole restaurant creating unique dishes with a focus on Louisiana ingredients and inspired by classical training. Located in a historic 19th-century French-Creole building in New Orleans' Central Business District, the main dining room offers a unique dining experience.



Corey Thomas, Executive Chef: Restaurant August

Corey Thomas is a Louisiana native, born and raised in Monroe, a small town in northeast Louisiana. Although Corey's journey in the kitchen came later in life, he always carried his love for Louisiana culture and cuisine that was part of his family heritage in Eunice and Ville Platte. Through his time living in Hong Kong and travels through Peru, Spain, and Thailand, he grew his inspiration for what he would do in the kitchen one day.

When Corey landed in New Orleans in the early 2010s, he began his culinary career at the well-known New Orleans establishment, Commander's Palace. Corey honed his skills in the kitchen over the next three years, before assuming the role

of sous chef at Shaya Restaurant in 2015. During his time at Shaya, the restaurant won the prominent James Beard Award for Best New Restaurant.

In 2017, Corey transferred to Domenica to learn about Italian cuisine before traveling to Italy for his own wedding. He fell in love with the food and culture of Italy during his travels, and after returning home, he settled into a permanent position at Domenica. Corey committed himself to providing excellence at Domenica through incredible Italian dishes and impeccable service.

In early 2022, Corey joined the family at Restaurant August as the Executive Chef with great enthusiasm to utilize French techniques and sourcing thoughtful ingredients from Louisiana and surrounding areas.





AUGUST

Friday, March 15

Restaurant August

RECEPTION

Wagyu Tartare, Black Truffle, Louisiana Rice Cracker
Creole Tomato Crostini, Olives, Local Herbs
Blue Crab Beignets, Meyer Lemon, Sauce Ravigote
Gran Moraine Yamhill-Carlton Brut Rose NV

FIRST COURSE

Amberjack Crudo
Passionfruit, Mirliton, Texas Olive Oil
Zeitlos Sauvignon Blanc 2021

SECOND COURSE

Crawfish Orecchiette
Nduja, Rapini, Pickled Celery
Dakél Chardonnay 2021

THIRD COURSE

Ballotine of Rabbit
Bayou Cora Grits, Sauce Creole, Fine Herbs
Dakél Pinot Noir 2021
Hartford Court Seascape Pinot Noir 2021

FOURTH COURSE

Roasted Colorado Lamb Loin
Morel Mushroom Boudin, Sauce de Cèpes, Turnips
Montes Purple Angel Carménère/Petit Verdot 2020

DESSERT

Chocolate Caramel Tart
Salted Caramel, Cocoa Nib Tuile
Royal Tokaji Late Harvest NV

Gran Moraine Yamhill–Carlton Brut Rose NV

With grapes harvested from our Yamhill-Carlton estate vineyards, this wine highlights the delicate balance and harmony between Pinot Noir, Chardonnay and Pinot Meunier grapes. Our brut rosé is a blend of multiple vintages. This wine has aromas of honeysuckle, strawberry cheesecake, rose petal and watermelon rind. The texture has balanced richness & acidity with vibrant cranberry and tangerine notes. The perfect balance between elegance and grace! 48% Pinot Noir, 48% Chardonnay 4% Pinot Meunier.

Zeitlos Sauvignon Blanc 2021

High Elevation Coastal influenced mountain-grown fruit. 100% Sauvignon Blanc: unique to say the least. The 2021 Zeitlos Sauvignon Blanc has a herbaceous scent and is loaded with honeydew, guava and lemon zest, lending towards a sancerre in nature expression.

Grapes were hand-picked and then allowed to settle for 12 hours to keep the lees light. Native fermentation took place in 40% stainless steel, 40% neutral German oak, and 20% new French oak. Prior to bottling, the wine underwent 8 months of elevage on full lees. This Sauvignon Blanc offers fresh aromas of elderflower, kiwi and passionfruit. It mirrors a sancerre in style with classic, fresh aromas and well-integrated oak. On the palate, notes of nectarine, lemon zest, and wet stone are complemented by striking, lively acidity. The finish is long and crisp.

Dakél Chardonnay 2021

From the Itata valley in Chile, the grapes come from a small, single vineyard. 100% Chardonnay completely hand-harvested in the hills of the Andes. We receive fruit that has delicate aromatics of green apple and melon with a touch of ginger and faint citrus. The balanced finish is creamy and vibrant. Fresh, saline notes grace the finish due to the vineyard's proximity to the sea.

Dakél Pinot Noir 2021

Single Vineyard Chilean 100% Pinot Noir. Black fruits, red-blue and raspberry notes coat the palate along with rose petal and hints of cedar, generous fruit, combining texture with an elegant finish. In the native language of the people of Southern Chile, Dakel means “to woo” or “pursue romantically.” A chalky texture and beautiful minerality enhance the nature of the black and red fruits.

Hartford Court Seascape Pinot Noir 2021

The ruby-hued 100% Pinot Noir Seascape Vineyard is expressive in its floral and spicy perfume of candied roses, wild cherry, and cinnamon spice. Medium-bodied, with fine tannins and bright acidity, it's ripe with fresh cranberry, orange zest, and smoky earth. It has a good, snappy finish, with wild forest herbs and a lightly musty note.

Montes Purple Angel Carménère Petit Verdot 2020

Elegant on the nose, with aromas of ripe red and black berries over a background of sweet notes. Being stored in French oak barrels adds aromas of dark chocolate and coffee, which go with the typical fruity aromas of this variety. Well-structured on the palate, with smooth and full tannins. 92% Carménère, 8% Petit Verdot

Royal Tokaji Late Harvest NV

Pale gold color with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey, this wine has an excellent acid balance, a smooth, silky texture, and a clean, long, crisp finish. Furmint, Hárslevelű, Muscat, other native varieties

DAY 3

Saturday, March 16, 2024

► **Day to Shop or Visit Some of the Suggested Local Attractions**

New Orleans is a city with a rich shopping scene that offers a diverse range of options for visitors and locals alike. Shop luxury at Canal Place, visit Royal Street in the French Quarter, or shop on Magazine Street.

► **Optional Activity**

New Orleans School of Cooking: Those who have registered will meet in the lobby and walk over to the school, where they will prepare and enjoy a three-course meal.

► **Grand Finale Dinner at the Hotel:** A Creole dinner in New Orleans is a culinary experience like no other. The city's rich history and diverse cultural influences are reflected in its vibrant food scene, and Creole cuisine is at the heart of it all. The dinner will be paired with an array of excellent wines to complement the New Orleans dinner.



Canal Place

LOCAL ACTIVITIES – NEW ORLEANS

The National WWII Museum

The National WWII Museum tells the story of the American experience in the war that changed the world—why it was fought, how it was won, and what it means today. www.nationalww2museum.org

New Orleans Museum of Art

New Orleans Museum of Art (NOMA), the city's oldest fine arts institution, opened on December 16, 1911 with only nine works of art. Today, the museum hosts an impressive permanent collection of nearly 50,000 artworks. The collection, noted for its extraordinary strengths in French and American art, photography, glass, and African and Japanese works, continues to expand and grow, making NOMA one of the top art museums in the South.

The twelve-acre Sydney and Walda Besthoff Sculpture Garden at NOMA is one of the most important sculpture installations in the United States, with over 90 sculptures situated on a beautifully landscaped site among meandering footpaths, reflecting lagoons, Spanish moss-laden 200-year-old live oaks, mature pines, magnolias, camellias, and pedestrian bridges. www.noma.org

****NOTE:** The Annual Art in Bloom, one of the most anticipated springtime events, will be taking place during our time in new Orleans.

Sazerac House Museum

Take a complimentary tour to discover the legacy and lore of your favorite drinks. Explore thoughtful exhibits in a beautiful setting with opportunities to talk with experts, enjoy complimentary samples and experience something new on every visit. www.sazerachouse.com

Mardi Gras World

After many requests for private tours of Kern Studios from people wanting a sneak-peak of Mardi Gras, the Kerns decided to open up the working studio to the public. In 1984, Mardi Gras World was created as a tourist attraction to provide visitors a behind-the-scenes look of our work. Widely successful, the attraction draws hundreds of thousands of visitors from all over the world each year. www.mardigrasworld.com

Garden District Walking Tour

Explore the French Quarter and Garden District on a guided New Orleans walking tour, unveiling the history and mysteries that make the Crescent City so unique. <https://www.tourneworleans.com/garden-district-tour>

Audubon Nature Institute - Zoo & Aquarium

We believe in leaving things better than we found them. Our goal is to educate, empower, and inspire everyone to do good. Each of us has the power to impact nature and wildlife—for better or for worse, and we exist for the better. Audubon Nature Institute is doing a world of good by linking conservation that protect endangered species, habitats, and nature to experiences that spark individual action. We do this through an engaging family of facilities and public spaces, events, and experiences, and sustainability initiatives and conservation programs. www.audubonnatureinstitute.org

N.O. Jazz Museum

Through dynamic interactive exhibits, multigenerational educational programming, research facilities and engaging musical performances, the music New Orleans made famous is explored in all its forms.

Housed in the historic Old U.S. Mint, strategically located at the intersection of the French Quarter and the Frenchmen Street live music corridor, the New Orleans Jazz Museum is in the heart of the city's vibrant music scene. www.nolajazzmuseum.org

Café du Monde

Everyone on Earth should go here. You haven't lived until you've been showered with the powdered sugar on the beignet you're trying to eat. It's open 24/7/365, so drop by anytime! It is a true moral imperative for any New Orleans visitor. www.shop.cafedumonde.com



WINDSOR COURT HOTEL

Saturday, March 16

Grand Finale Dinner

RECEPTION

Passed Hors D'oeuvres

Taittinger La Francaise Brut Champagne NV

FIRST COURSE

Turtle Soup, Sherry Wine, Local Farm Eggs, Chives

Catena Zapata White Bones Chardonnay 2021

SECOND COURSE

Fish Delmonico with Buttered Shrimp
and Crawfish, Meunière Sauce

Brewer-Clifton Hapgood Pinot Noir 2021

THIRD COURSE

Pan Seared Scallops, Cauliflower Puree,
Chorizo Nduja and Chimichurri

Catena Zapata Nicolás Cab/Malbec 2020

FOURTH COURSE

Cajun Rub Duck Breast, Carrot Puree, Pesto Carrots,
Swiss Chard, Berry Compote

Hartford Court Outer Limits Syrah 2018

Ex Post Facto Santa Barbara Syrah 2019

DESSERT

Profiteroles, Brown Sugar Craquelin, Raspberry Coulis,
Micro Mint, Vanilla Bean Ice Cream

Château Laribotte Sauternes 2020

Taittinger La Francaise Brut Champagne NV

This wine has a subtle, pale gold color with fine, persistent bubbles. It is delicate, with aromas of peach, white flowers, vanilla pod, and brioche on the nose and flavors of fresh fruit and honey on the palate. 40% Chardonnay 35% Pinot Noir, 25% Pinot Meunier

Catena Zapata White Bones Chardonnay 2021

The nose features lively citrus notes and white stone fruit. The palate is a voluptuous wine with intense flavors of pear, apple, and subtle floral and mineral hints. The finish is long and clean with a strong mineral side. 100% Chardonnay

Brewer-Clifton Hapgood Pinot Noir 2021

The tiny 2 acre offers Pinot Noir clones of Mount Eden & Merry Edwards. With Greg Brewer's generous Whole Cluster approach to this 100% Pinot Noir, these wines have tension and vibrancy. The 2021 Hapgood Pinot Noir has aromas of dark blue and red fruits mixed in with baking spice. On the palate, a combination of crushed blueberries, earth, and red plum.

Catena Zapata Nicolás Cab Malbec 2020

Intense, deep purple color with bluish-black tones. On the nose, aromas of black fruits-black berries, black cherries, black plums-predominate with subtle notes of vanilla and dark chocolate intermingled with savory hints of green olive and a stony minerality. On the palate, the wine is tremendously complex, unfolding layer upon layer of red currant, eucalyptus, and black pepper flavors. Black cherries and blackberries give way to cassis followed by a hint of saline minerality. The wine is remarkably concentrated with a firm tannic structure providing the backbone for the lush fruit. 54% Cabernet Sauvignon, 25% Cabernet franc, 21% Malbec

Hartford Court Outer Limits Syrah 2018

This 100% Syrah is highly aromatic and expansive in its aromas of pine sap, black cherry preserve, black pepper, and wild lavender. Full-bodied, it has good lift and fresh acidity, with more energy, and notes of olive brine and charcuterie. This red offers classic appeal, with a good balance of fruity and savory elements.

Ex Post Facto Santa Barbara Syrah 2019

This is cool-climate 100% Syrah has an amplification of aromas of cracked peppercorn, tar, graham cracker, raw lamb, and elderberry, which show on the nose. The raw-meat flavors of the nuanced while bold palate are intense and dusted with accents of pepper, bay leaf, rosemary and lavender. Sublime!

Château Laribotte Sauternes 2020

Attractive complex nose of acacias, white flowers, lemon, and a touch of honey. Light, fruity mouth with flavors of candied fruits and dry apricots. Long on the palate with backbone, reflecting good acidic balance. Excellent ageing potential. 95% Semillon, 4% Sauvignon Blanc, 1% Muscadelle



New Orleans

Attendees & Branches

Chris & Nancy Ankner
New York, NY

Ivan & Karla Battle
Kansas City, MO

Michael & Beryl Bogan
Austin, TX

Curt Botko & Beverly Bleck
Naples, FL

Gary & Lisa Epstein
Omaha, NE/Omaha Metro, NE

Louis & Linda Golm
Austin, TX

Steven Greenwald
Washington, DC

Gary & Jane Hagebush
Omaha, NE

Stephen & Patti Hipple
Omaha, NE/Okoboji, IA

Mark & Kathy Kallaus
Jacksonville, FL

Jim & Susan Koesters
Omaha Metro, NE

Rob & Robin LeMarr
Paradise Valley, AZ

Todd & Sandy Lemke
Omaha, NE

Gale Liebert
Vancouver, BC

Wayne & Karen Markus
Omaha, NE

Stephen Matthews & Nan-Yeong Matthews
St. James, London

Ann McDonald
Independent Member

Peter Miao & Chris Bruney
La Jolla, CA/Los Angeles, CA

John Moses & Linda Stevens
Independent Member

Tom & Mary Murnan
Omaha, NE

Ananth & Margaret Natarajan
Physicians of LA, CA/Lake Tahoe, NV

Carolyn Parker & Knack Cox
Cayman Islands

Wanda Schaffner
Houston, TX

Charles Schurhammer
Rochester, MN

James Storfer & Jan Ray
Houston, TX

John Trickett & Bev McClendon
Arkansas, AR

Don & Kathy Wittler
Omaha, NE



DAKÉL

Viñedo Maricerro

ITATA VALLEY • CHILE

“There’s a lot of real passion to elevate Chile, without losing the identity.”

—ANDRÉS SÁNCHEZ, WINEMAKER

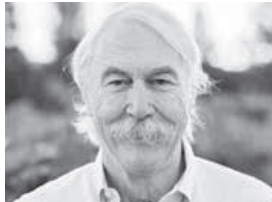
In the early 1990’s, DAKÉL Winemaker Andrés Sánchez, and vintner friends and colleagues Randy Ulloa and Don Hartford, searched the mountainous ridges of Chile for vineyards to produce world-class Burgundian varietals. In 2007, they planted the Maricerro Vineyard, located 12 miles from the Pacific Ocean in the hills of the Cordillera de la Costa mountains, an ancient range juxtaposed against the younger Andes Mountains. In the native language of the people of Southern Chile, DAKÉL means “to woo” or “to pursue romantically” — which is exactly what this Chilean region did when the trio set out to find the best terroir for creating extraordinary, site-reflective Chardonnay and Pinot Noir.

THE PEOPLE



ANDRÉS SÁNCHEZ

A native Chilean, Andrés has forged an international reputation as one of South America’s most talented winemakers. With an agronomy degree, he worked with Randy Ulloa as winemaker at both Viña Calina and Alcance. As a founder of VIGNO, an organization dedicated to the preservation of old-vine Carignan in Chile, Andrés is most passionate about true expression of terroir.



RANDY ULLOA

It was during a three-year college sabbatical trekking through Chile’s wine regions that Randy realized he wanted to be a winemaker. As the renowned winemaker for Kendall-Jackson winery starting in 1993, one of his first assignments was to establish a presence in Chile, where he met Andrés Sánchez. Randy’s expertise in the cultivation and production of Chardonnay is unrivalled.



DON HARTFORD

Following a successful law career, Don worked alongside the late famed vintner Jess Jackson to build the Jackson Family Wines empire, while also becoming a Chardonnay and Pinot Noir specialist with his Hartford Family Winery in the Russian River Valley. Don finds Chile to be “California inverted” and harbors immense winemaking potential for Burgundian varieties.

DAKÉL MARICERRO VINEYARD PINOT NOIR 2021
96 POINTS - T.A. MW, *Tim Atkin 2023 Chile Report*, January 2023

DAKÉL MARICERRO VINEYARD CHARDONNAY 2021
92 POINTS - L.G., *Robert Parker Wine Advocate*, April 2023



HARTFORD COURT

A FAMILY ARTISAN WINERY

Hartford Family Winery is a highly acclaimed family-owned & operated artisan winery that was founded in 1994 by Don & Jenny Hartford. Alongside their children MacLean Hartford & Hailey Hartford-Murray, as well as Hailey's husband Max Murray, they continue to passionately explore beautiful & unique expressions of wines with a sense of place.



From left to right: Max Murray, Hailey Hartford-Murray, Jenny Hartford, Don Hartford, MacLean Hartford



DIRECTOR OF WINEMAKING, GENERAL MANAGER, JEFF STEWART

It was a summer trip to France and an enthusiastic chemistry teacher that enticed Jeff away from the mountains of California and into winemaking. The idea of combining agriculture, science, and the artistry of the craft was mesmerizing. A UC Davis graduate with a degree in Fermentation Science, Viticulture, and Enology, Jeff has been making award-winning Pinot Noir, Chardonnay and old vine Zinfandel in the Russian River Valley and Sonoma County for over 25 years.



WINEMAKER, TIAAN LORDAN

Tiaan joined the winemaking team at Hartford in 2010 and has become completely immersed in the intricacies of growing and tending Pinot Noir. The South African native has a degree in Conservation Ecology from the University Stellenbosch and a second degree from Elsenburg Agricultural College after finding a passion for wine. Tiaan worked as Associate Winemaker under Christian Dauriac at the French-owned Marianne Wine Estate before settling in Sonoma County. Working his way up from intern to Associate Winemaker to Winemaker, today he is working alongside the Hartford production team on crafting high-risk, high reward single-vineyard wines.

HARTFORD COURT OUTER LIMITS SYRAH 2018: **96 points** – A.F., *JebDunnuck.com*, July 2023

HARTFORD COURT SEASCAPE PINOT NOIR 2021: **95 points** – A.F., *JebDunnuck.com*, July 2023

HARTFORDWINES.COM

• GRAN • MORAINE

Oregon wines with a signature style of elegance and restraint, Gran Moraine produces Chardonnay, Pinot Noir, and sparkling wines from the Willamette Valley. Our Gran Moraine Vineyard on the western edge of the Yamhill-Carlton AVA is perched on the oldest marine sedimentary-based soils of the region. Our wines showcase Winemaker Shane Moore's tireless attention to detail and adventurous experimentation, which translates to precision and elegance in the bottle.

A native of Idaho, Shane had an early interest in wine and agriculture which led him to pursue a Bachelor of Science in Enology and Viticulture from Washington State University. His passion and curiosity prompted Shane to travel the world, gaining winemaking experience in Canada, Western Australia and Israel's Golan Heights. Shane joined the Jackson Family Wines winemaking team as an enologist, where he focused on cool-climate Pinot Noir and Chardonnay from some of the best vineyard sites in California.

Shane's skill and passion was evident, and in 2013 he was offered the opportunity to move to Willamette Valley to build the winemaking program for the newly-established Gran Moraine winery. He has been building this program as Head Winemaker since 2016.

NON-VINTAGE YAMHILL-CARLTON BRUT ROSÉ: **94 POINTS**, T.F., *Wine Spectator*, December 2020



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Brewer - Clifton



Greg Brewer's primary focus in the winery is the pursuit of refinement. He is engaged in every aspect of his work from vineyards to market, and every level of the process is given equal attention. To him, a mindful approach where strategic and efficient actions are taken to incorporate the needs of the entire ecosystem is essential. This pursuit creates a confident and calming environment, yielding a space where everyone and everything is appreciated. The goal is the synchronicity of the system. The result is wine that is honest and driven, expressive of the place and the team who collectively stewards them.

Greg started his career as a French instructor at UC Santa Barbara before being trained in wine production at Santa Barbara Winery starting in 1991. He created his eponymous label, Brewer-Clifton with original partner Steve Clifton in 1996 and later designed Melville where he worked as a winemaker from inception in 1997 through the end of 2015. Greg created diatom in 2005 focusing on starkly raised Chardonnay and additionally Ex Post Facto in 2016 dedicated to cold climate Syrah. In 2020, Greg was named Winemaker of the Year by Wine Enthusiast Magazine's Wine Star Awards. The entirety of his career has been rooted in the Sta. Rita Hills appellation which he helped to map, define and establish in 1997.



BREWER-CLIFTON HAPGOOD PINOT NOIR 2021

97 POINTS, J.D., *JEBDUNNUCK.COM*, AUG. 2023

97 POINTS, M.K., *WINE ENTHUSIAST*, AUG. 2023

BREWER CLIFTON 3D CHARDONNAY 2021

99 POINTS, J.D., *JEBDUNNUCK.COM*, AUG. 2023

95 POINTS, A.G., *VINOUS*, JULY 2023

EX POST FACTO

Ex Post Facto, a legal term defined as "a law that makes illegal an act that was legal when committed" encapsulates Winemaker Greg Brewer's deviant desire to go outside his Brewer-Clifton paradigm to explore a new muse - Syrah.

"This Santa Barbara County cool-climate Syrah is rooted in power, elegance and intensity. It is certainly Syrah seen through the lens of a Pinot Noir producer."

Winemaker & Founder, Greg Brewer

EX POST FACTO SYRAH 2019

95 points, E.B., Robert Parker Wine Advocate, Mar. 2022

95 points, M.K., Wine Enthusiast, Oct. 2021

  @BYGREGBREWER.COM

BYGREGBREWER.COM

Zeitlos

Through the collaboration of three friends, Chris Jackson, winemaker Fabian Krause and Master Penman Jake Wiedmann, Zeitlos is an expression of true artistry with a philosophy of patience, quality, and integrity. As fathers, they focused on crafting wines to withstand time and garner appreciation across generations. Meaning “timeless” in German, Zeitlos embodies a classic representation of German-inspired winemaking from extraordinary California terroirs.

Fabian began as an apprentice for a winery in Franconia, Germany. In 2009, after achieving a dual degree in Wine Business and Viticulture & Enology, he became winemaker for a family-owned, 200 acre vineyard and winery in the Rheingau region of Germany. In 2014 he ended up in Sonoma County and now he’s curating the best vineyard sites for German-inspired Riesling, Sauvignon Blanc and Pinot Noir grown in Sonoma County.

Zeitlos Sauvignon Blanc 2021: **95 POINTS** – Clive Pursehouse, *Decanter*, May 2023

ZeitlosWines.com |  @zeitloswines



GIANT STEPS

YARRA VALLEY



Giant Steps was established in 1998, one year after founder Phil Sexton arrived in Victoria’s Yarra Valley in search of ideal sites to produce cool-climate, single vineyard Chardonnay and Pinot Noir of purity and finesse. Today, under Winemaker Melanie Chester, Giant Steps is regarded as one of the most progressive in Australia and is recognized globally for its pursuit of site expression.

Earning her degree in Viticulture and Oenology from the University of Adelaide, Melanie’s industry experience spans diverse estates across South Australia, Victoria, and Portugal’s Douro Valley. Melanie’s recognition for her winemaking includes being named Young Winemaker of the Year by Gourmet Traveller WINE magazine, and Young Gun of Wine’s People’s Choice award winner for favourite winemaker.

Giant Steps Primavera Pinot Noir 2022:

97 POINTS - Philip Rich, *Halliday Wine Companion*, June 2023

mail@giantstepswine.com.au www.giantstepswine.com.au

Mt. BRAVE

The parcel that became the Mt. Brave Vineyard, in the northern reaches of the Mt. Veeder American Viticultural Area (AVA), was originally purchased in 1841—before the Gold Rush and the Civil War.

Chris Carpenter is winemaker for many of Napa Valley’s most prestigious wineries, including Cardinale, Lokoya, La Jota Vineyard Co., Mt. Brave, Caladan, and Hickinbotham in South Australia’s McLaren Vale. Over the past two decades, Chris has earned a reputation for taming Napa Valley’s mountain tannins and creating legendary Cabernet Sauvignon. He works closely with the vineyard team to nurture and then manifest the unique character of each vineyard block in elegant wines with great depth, mountain character and historic pedigree. He believes in maximum attention in the vineyards and minimal intervention in the winery to create the purest expression of place.

Mt. Brave Cabernet Sauvignon 2019: **97 Points** – Jonathan Cristaldi, *Decanter*, September 2022

Mt. Brave Cabernet Sauvignon 2019: **96 Points** – James Suckling, *JamesSuckling.com*, March 2022

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