



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

Presents

NAPA VALLEY, CALIFORNIA

May 4-9, 2025

Hotel: Andaz, Napa



Welcome to The Napa, CA Festival, 2025

By Chris Ankner, Chairman of IWFS Americas Inc.

California wines are coming more and more into favor here in the East, and are to be found on sale pretty much everywhere. I see the sign about as often as I see the signs for shoe stores or candy shops. The Catawba wines had a great hold on public favor several years ago, but it seems to be conceded now that all native American brands must yield precedence to the California wines.

-Mark Twain - Letter from New York to Alta, California May 19, 1867

I'm like a sixteen-year-old girl on her way to her first date. Keller's Napa Valley restaurant The French Laundry is in my opinion the best restaurant in the world. Period.

-Anthony Bourdain - A Cook's Tour -2002

Two years after Lee's surrender to Grant at Appomattox, the hoi polloi on the East Coast were seeing the center of the US wine world shift from Virginia to California.

Welcome to Andaz Hotel Napa Hotel. I hope you enjoy your stay. Andaz Hotel Napa is clearly among the finest hotels in Napa, which is a crazy high bar. We chose downtown Napa so you would have the opportunity to explore on your own. Please try to make it down to the Oxbow Public Market, which is only about a half mile away. You'll be glad you did.

The common perception of the history of California wines starts in the 1970s but the roots grow much longer, past Prohibition and all the way back to the discovery of gold at John Sutter's Mill. Freemark Abbey has seen most of it. Freemark's predecessor was founded in the 1880s by Josephine Tychson, a Philadelphia woman who migrated West with her family and became the first woman to own and operate a vineyard in California. In the 1930s the property passed to a group of real estate investors until 1959 when the winery closed. Under new management, Freemark reopened in 1966. By 1976 the vineyard was so respected that the 1969 vintage Cabernet and the 1972 vintage Chardonnay were invited to the Judgement of Paris, the historic tasting that put the American wine industry on the map. The Chard outpointed a Bâtard-Montrachet from Ramonet-Prudhon and a Puligny-Montrachet Les Pucelles from Leflaive.

Chappellet was founded in 1967 on the rocky, eastern slopes of Napa's renowned Pritchard Hill. The winery has stayed within the family since. Though not invited to the Judgement of Paris, founder Donn Chappellet may have had the last laugh as the 1969 Chappellet Cabernet received 100 points from *The Wine Advocate*. The Pritchard Hill Cabernet threepeated the 100-point score with the 2012, 2015 and 2016 vintages.

Vérité is the new kid on the block, founded in 1997, but punching the hardest. They have received seven 100-point scores from *The Wine Advocate*, four 99-point scores and five 98-point scores across their collection. It is always a pleasure to taste their wines. If you were at our Washington DC Great Weekend, you had a chance to try some of these spectacular wines, but on Wednesday, we'll get to go to the winery and try barrel samples, something I've never done in Napa. Yes, I'm pumped.

For our Black-Tie Gala, we're digging way back into Napa history and going to Culinary Institute of America at Greystone. Greystone Cellars was built in 1888 as a cooperative winery. Wine was produced at Greystone until the 1989 Loma Prieta earthquake, the one that delayed the World Series. The building was restored and sold to the CIA in 1993.

As well recognized as the wineries and the restaurants we are visiting are, the French Laundry is likely the most anticipated part of the trip. I don't have available space to list their awards and accolades, but I'll go with three Michelin stars and Anthony Bourdain quote from above.

Snuggled inside this jam-packed week, I will present a corporate overview, introduce you to some of your Board members and take questions about our Society. I look forward to meeting everyone.

Please feel free to come up and introduce yourself at any time this week.



*Chris Ankner
Chairman, IWFS Americas Inc.*



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Dress Code

Monday, Wednesday & Thursday (During the Day)

Smart Casual and comfortable shoes for all daytime activities.

Tuesday

Lunch at The French Laundry – Gentlemen are required to wear jackets; ties are optional.

Ladies – dress for the occasion - no shorts or sandals.

Dinners

Sunday – Meet & Greet at Andaz Hotel Napa – Business Attire (jacket and tie for men, cocktail dress for women)

Monday – Dinner at Freemark Abbey – Business Attire (jacket and tie for men, cocktail dress for women)

Wednesday – The Waterfront Seafood Grill – Smart Casual (collared shirt for men)

Thursday – Gala Dinner at Greystone – Black-Tie

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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



Diane Cronan

Committee Member
Sacramento/San Joaquin Branch
Member Since 1998



Tim Cronan

Committee Member
Sacramento/San Joaquin Branch
Member Since 1998



John Trickett

Vice-Chairman and Director, IWFS Americas Inc.
Arkansas Branch
Member Since 2021



Message

From Charles Schurhammer

Welcome to Napa Valley, a breathtaking region renowned for its picturesque vineyards, rolling hills, and world-class wineries. Nestled in northern California, Napa Valley offers a unique blend of natural beauty and rich culinary experiences. Our itinerary includes indulgences such as private wine tastings, vineyard tours, and educational experiences that highlight the art of winemaking.

The valley's Mediterranean climate, characterized by warm days and cool nights, is ideal for cultivating a diverse range of grape varieties, including Cabernet Sauvignon, Chardonnay, Tannat, Sauvignon Blanc and Pinot Noir.

Beyond wine, Napa Valley is a gastronomic paradise, featuring Michelin-starred restaurants and farm-to-table dining experiences that showcase the region's fresh, local ingredients.

We will meet the winemakers of Napa Valley, a passionate group dedicated to crafting exceptional wines that reflect the region's unique terroir. Each winemaker brings a distinct vision and artistry to their craft, blending tradition with innovation.

From boutique family-owned estates to renowned wineries, they meticulously nurture vineyards, selecting the best grapes to create exquisite varietals.

With a commitment to sustainability, many winemakers employ eco-friendly practices, ensuring the land thrives for future generations. You will engage with winemakers that will share stories of their journeys, their dreams and the challenges they face, along with the joy they find in the art of winemaking. Discover their craftsmanship and expertise that make Napa Valley a premier wine destination.

The charming towns of Napa, Yountville, St. Helena, and Calistoga offer boutique shopping and vibrant cultural experiences, from art galleries to live music, welcome to a place where every moment is a celebration of life.

IWFS members from around the world are joining us this week. We hope everyone uses this opportunity to make new friends over the exceptional wine and food we will share in the magnificent Napa Valley.



Napa, Valley Itinerary

May 4-9, 2025

Sunday, May 4

Arrive in Napa and Check-In to the Hotel: Andaz, Napa (located at 1450 1st St., Napa, CA)

6:00 PM

Opening Night Reception at Andaz Hotel Napa Farmers Table (Andaz Hotel)

6:45 PM

Meet & Greet Dinner

Napa, Valley Itinerary

May 4-9, 2025

Monday, May 5

If you are signed up to visit Tonnellerie Ô

7:45 AM

Meet in the lobby to board the bus for those signed up to attend the Cooperage Visit and Wine Tasting

8:45 AM

Cooperage visit at Tonnellerie Ô

10:30 AM - 1:30 PM

Wine Tasting led by Napa Winemaker, Yannick Rousseau, followed by lunch at Bella Sienna

2:00 PM

Arrival back at Andaz Hotel Napa

If you are signed up for the CIA cooking class at Copia (Attire: No shorts or bare legs. No sandals or open toed shoes)

9:40 AM

Meet in the lobby for those signed up to attend the Cooking Class at CIA Copia, where we will take a short walk to the school

10:00 AM - 1:00 PM

Private Cooking Class

ALL ATTENDEES

2:45 PM

Meet in the lobby to take the bus to Freemark Abbey for Wine Tasting and Dinner

4:00 - 5:30 PM

Three-decades wine tasting

5:45 - 6:15 PM

Reception in the Collector's Lounge

6:30 - 9:00 PM

Five-Course dinner in the private event space

10:00 PM

Arrive back to Andaz Hotel Napa

Napa, Valley Itinerary

May 4-9, 2025

Tuesday, May 6

9:00 AM

Corporate Overview – Learn more about the governance of IWFS Americas Inc. and the work of the IWFS Foundation. Meet members of your Board of Directors and participate in a Q & A session following the presentation.

10:15 AM

Meet in the lobby to take the bus to The French Laundry

11:00 AM

Lunch at the French Laundry – Champagne, Hôrs D'oeuvres and a Chef's Tasting Menu with wine accompaniment

4:00 PM

Arrival back at Andaz Hotel Napa

Evening

A free evening to visit local attractions of your choice. Please arrange your own plans for dinner



Napa, Valley Itinerary

May 4-9, 2025

Wednesday, May 7

8:15 AM

Meet in the lobby for bus ride to Vérité for a Wine Tasting and Lunch

10:00 AM

Arrival at Vérité and Welcome

10:30 – 11:45 AM

Barrel Tasting & Tour

12:00 PM

Light Lunch & Library Tasting

3:30 PM

Arrival back at Andaz Hotel Napa

6:30 PM

Meet in the lobby to walk to The Waterfront Seafood Grill. Please let us know if you are unable to walk the 1/2 mile to the restaurant.

6:45 PM

Reception

7:15 PM

Dinner



Napa, Valley Itinerary

May 4-9, 2025

Thursday, May 8

9:30 AM

Meet in the lobby and board the bus to Chappellet Winery

10:30 AM - 12:00 PM

Educational Tasting

12:30 - 2:00 PM

Light Lunch on the Meadow at Chappellet Winery

2:45 PM

Arrival back at Andaz Hotel Napa

5:00 PM

Meet in the Lobby for the bus to Greystone for the Black-Tie Dinner

Friday, May 9

Departures



Day 1

Sunday, May 4, 2025



Andaz Napa's Executive Chef Anthony Hughey attended Le Cordon Blue College of Culinary Arts in Atlanta. His first internship was at a South Carolina country club, which featured fine dining. He has since worked for Norwegian Cruise Lines, Morimoto Napa, Acacia House Napa, and The North Block Restaurant in Yountville. Chef is from South Carolina, and spent countless hours in the kitchen with his Mom and Grandma. Chef Hughey personally smokes all of the meats on the menu behind the hotel and makes all of his barbeque sauces from scratch in house!

Check-in to Andaz Hotel Napa, a boutique hotel is located at 1450 1st Street, Napa, CA. Ideally situated in the heart of downtown Napa, within walking distance of various attractions such as world-class wine tasting rooms and restaurants, boutique shopping, art museums, The Napa Valley Opera House, The Uptown Theater, and much more.

Meet & Greet Dinner at the Farmers Table featuring the wines of Darioush. The Farmer's Table is on the ground floor of Andaz Hotel Napa, and our evening will begin with a reception featuring Henriot Blanc de Blanc Champagne and with passed hors d'oeuvres. Chef Anthony Hughey has created a five-course menu to complement the wines being served. Jodie MacKenzie from Darioush Winery will be our speaker for the evening. She will take us through the history of the Winery and discuss the wines selected for each course.

The story of Darioush began centuries ago in the Zagros Mountains, where Persian communities brought winecraft to life as early as 5000 BCE. Hailing from the foothills of those mountains, founder Darioush Khaledi grew up immersed in the ancestral winemaking culture of Shiraz, the fabled city in present-day Iran, known for its gardens. The Darioush legacy stems from this foundational intersection of viticulture, hospitality, cuisine, and art.

Inspired by his heritage and fueled by his entrepreneurial spirit, Darioush set out to California, where he and his wife Shahpar realized their dream of opening a boutique winery. The Khaledis ventured into the unexplored territory of the southern Napa Valley, selecting sites that span three distinct AVAs—high atop Mount Veeder, nestled in a pocket of Oak Knoll, and down in the maritime-influenced floor of the valley. In the years since, Darioush's continued investment has empowered the craftsmanship of intriguing wines that delight guests known and new—a commitment that still guides them today.



Sunday, May 4

Meet & Greet at Andaz Hotel Napa

Hôrs D'oeuvres

Cucumber Canapes-Labneh, Caviar, Dill
Squid Ink Checker-Ahi Tuna, Avocado Mousse
Mini Crab Cakes-Remoulade, Fine Herbs, Micro Parsley
Henriot Blanc de Blanc, NV

First Course

Spring At The Vineyard
English Peas, Romanesco, Woodear Mushrooms, Carrot Hummus,
Avocado Mousse, Black Olive Salt
Darioush Signature Viognier, 2023

Second Course

Charred Octopus
Purple Potatoes, Amarillo, Snap Peas
Darioush Signature Chardonnay, 2023

Third Course

Rabbit
Confit Legs, Smoked Loin
Spring Vegetables, Rabbit Jus
Darioush Signature Pinot Noir, 2022

Fourth Course

Venison
Red Wine Demi, Morels, Baby Heirloom Carrots
Darioush Signature Cabernet Sauvignon, 2021
Darioush Darius II Cabernet Sauvignon, 2021

Dessert Duo

Yuzu Citrus White Chocolate Cheesecake
Belgian Chocolate Mousse, Chocolate Ganache, Edible Gold
Darioush Harvest Shahpur, Late Harvest, 2014

JODIE MACKENZIE, DIRECTOR, PRIVATE CLIENT SERVICES DARIOUSH

Acquiring a wine bar in 2004 began a journey in wine that was unplanned and unexpected, culminating in a 3-4 year expanse of obsessive, serious study and a level 3 Sommelier diploma and certification. More certifications were acquired along the way, and a multi-dimensional consulting business offering Sommelier services was born: Restructuring wine lists for restaurants and resorts, staff training, key-note education and presentations for trade and consumer groups, private home cellar management, writing contracts for national print and web publications, and a wine brokerage for 3 Italian wineries. By 2010, weary of the challenges the recession brought to luxury markets, MacKenzie set her sights on the domestic holy grail of wine, Napa, California. Taking a leap of faith, she restructured her focus from global, multi-brand concentration to working with focused, single winery brands. She has been with the luxury brand Darioush for 12 years as the Director, Private Client Services, having created a unique and successful niche in the highly competitive and complicated world of winery sales and marketing focused on high net-worth clients.



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Alice Tétienne
Cellar Master of Champagne Henriot

Wine is written in the vineyard

Founded in 1808 by Apolline Henriot, Maison Henriot was born from her deep attachment to Champagne and its terroirs, with the desire to reveal their richness through exceptional wines. For over two centuries, the House has cultivated a distinctive savoir-faire, shaped by the diversity of its parcels, primarily located in the Montagne de Reims and the Côte des Blancs, and by the heritage passed down through generations, with respect for the vineyard and its environment. Each cuvée is a reflection of the terroir and a moment in Henriot's history, embodying the excellence and passion that have driven the House since its creation.

Henriot Blanc de Blancs

In 1880, when Paul Henriot 4th generation of the family, married Marie Marguet, from a family owner of Grands Crus in the Côte des Blancs, a new grape variety joined Maison Henriot's vineyard: Chardonnay. In order to pay tribute to it, Maison Henriot decided to make a Champagne with the same blending philosophy established by Apolline Henriot in 1808. Henriot Blanc de Blancs is thus a blend of all the vineyards planted with Chardonnay, expressed through different periods of life.

12 crus - 100% Chardonnay
Among the 12 - Chouilly, Avize, Le Mesnil-sur-Oger for the Côte des Blancs and Trépail, Avenay from Montagne de Reims
CH 50 to 70% of wines of the year (base vintage)
30 to 50% of reserve wines
Dosage < 7g/L - At least 4 years of aging



Henriot Rosé

Henriot Rosé officially joined the collection of Henriot Champagnes in the early 1980s, with the 7th generation of the family. Henriot Rosé is a quest for singular aromas, obtained by blending specific vintages and years. Recreated each year, it is guided by freshness and minerality.

60% PN - 30% CH - 10% M
60 to 80% of wines of the year
20 to 40% of reserve wines
8 to 10% of rosé blend (PN still red wine)
Dosage < 7g/L - At least 3 years of aging



Henriot Millésime 2012

Henriot Millésime is the interpretation of a singular year, the reflection of the terroir's characteristic of that year, according to the Maison. Thus, each vintage is a unique creation. The year 2012 was a year of contrasts and abrupt changes, yet it endowed nature with exceptional fruits.

6 crus : Trépail, Mailly-Champagne, Verzenay, Avenay, Avize, Chouilly
54% CH - 46% PN
100% Premiers and Grands Crus
Dosage 6g/L - At least 8 years of aging



Day 2

Monday, May 5, 2025

MORNING ACTIVITY

A private cooking class at the CIA at Copia. In this hands-on class you will discover tips and techniques for making delicious dishes using local produce. You will be shown how to craft unique meals at home year-round by turning a seasonal farmers market basket into healthy, fresh meals.



OR

Tour **Tonnellerie Ô**, one of Northern California's premier barrel cooperages. Here expert craftsmen build outstanding wine barrels made from French and American Oak. Winemaker Yannick Rousseau will lead a unique barrel tasting. Our visit concludes with lunch accompanied with carefully selected wines.



Y Rousseau Wines is the realization of a dream that began long ago in the South West of France and evolved as **Yannick Rousseau**, French native, founder and winemaker, followed his heart and passion for winemaking and the 'Joie de Vivre' he learned at home.

Originally from Gascony, Yannick Rousseau is an artisan producer based in Napa Valley, California. In 2008, he started a small project with varietals that are close to his heart and roots; first, Old Vines Colombard, then Cabernet Sauvignon and Chardonnay from Mount Veeder, Napa Valley and more recently Tannat.

His French winemaking background includes training in Cotes de Gascogne and Madiran at Alain Brumont Chateau Montus & Chateau Bouscassé. He came to the Napa Valley in 1999 and has been working his craft, making award-winning wines. First, he was assistant winemaker at Newton Vineyards for 3 years (working with Winemaker Luc Morlet and consultant winemaker Michel Rolland) and then he was Winemaker at Chateau Potelle Winery for 6 years. During his time at Chateau Potelle, he got to know the Mount Veeder terroir very well and fell in love with it.

For that reason he continues to craft Cabernet Sauvignon, Le Roi Soleil and Merlot Pépé from this appellation. He believes it takes unique terroir and people of character to make wines of "grande" distinction.

Yannick is also a French SOB! Son Of a Butcher; which is also the name of his signature and unique Red Blend. *All for Wine, Wine for All!*

Before dinner we will enjoy rare access to Freemark Abbey's award-winning estate cellar. Winemaker Kristy Melton hosts The Decades Tasting, which spans 30 years of Freemark Abbey winemaking. This will allow us to appreciate the nuances of cellar-aged wines. Consisting of six hand-selected Cabernet Sauvignon bottlings from the 1993, 2003, and 2013 vintages, this promises to be a tasting experience unparalleled in the Napa Valley.

Located in the St. Helena wine district, Freemark Abbey is one of Napa Valley's original wineries with a legacy dating to 1886. The winery is known for producing collectible Cabernet Sauvignon and is home to one of the most extensive wine libraries in the United States. This luxury estate offers a world-class destination and a majestic venue for hosting private and corporate events.

After the tasting we will enjoy a five-course dinner in the Abbey curated by Jackson family Corporate Executive Chef Tracey Shepos Cernami. Each course will highlight seasonal ingredients and innovative flavors. This enchanting evening offers not only delicious food but also a chance to enjoy delightful conversations and strengthen connections over a shared appreciation for fine cuisine and exceptional wines.

FREEMARK ABBEY® NAPA VALLEY

Freemark Abbey was established in 1886 as the 16th bonded winery in Napa Valley and is considered one of the first Cabernet producers in the region. Our property is home to an 1899 hand-built stone winery that serves as a fixture of Napa Valley history. While many wineries have come and gone in Napa Valley, Freemark Abbey has persevered through timeless craftsmanship and a progressive vision. This dual embrace of history and modernity defines our philosophy at its core. It explains why Freemark Abbey has been ahead of its time on several fronts, including having one of the region's first female vintners, first "sampling rooms" (now called tasting rooms), first wine libraries, and first single-vineyard wines. Freemark Abbey was the only winery to have earned the distinction of showing both a red and white wine at the 1976 Judgment of Paris – an event that catapulted Napa Valley onto the world wine scene.



KRISTY MELTON In 2020, Kristy Melton became the eighth winemaker in Freemark Abbey's more than 130-year history and its second female winemaker since Josephine Tychson in 1886. With nearly two decades of winemaking experience, Kristy has built a reputation for crafting wines of structure, finesse, and age-worthiness. Today, Kristy Melton continues the forward-thinking vision of Freemark Abbey while preserving its commitment to classically structured wines. Her approach to change is gradual and methodical with deference to history.

BOSCHÉ VINEYARD The legend of Bosché began in 1970, on a handshake deal between partner Chuck Carpy and John Bosché. Freemark Abbey was granted exclusive sourcing rights to the vineyard, located in the heart of the Rutherford Bench, contingent upon the winery using the Bosché name. From then on, Freemark Abbey began crafting a few hundred cases each vintage of Cabernet Sauvignon from the Bosché Vineyard which continues to be named Cabernet Bosché as a nod to the vineyard owners. This was the second single vineyard wine produced in Napa Valley.

SYCAMORE VINEYARD In 1976, John Bryan purchased the 22-acre Sycamore Vineyard, adjacent to the Staglin Family, To Kalon, Heitz Bella Oaks and the Harlan Estate vineyards on the famed Rutherford Bench. The Sycamore Vineyard's 22 acres are divided among Cabernet Sauvignon, Cabernet Franc and Merlot, and is located about 1.2 miles south of the Bosché Vineyard. Freemark Abbey produced the first single vineyard wine from the Sycamore Vineyard in 1980.



Tracey Shepos Cenami

Executive Chef and Cheese Specialist, Kendall-Jackson Wine Estate and Gardens

Tracey Shepos Cenami grew up in an Italian family that was always cooking. Her nana and mother put considerable thought into everyday meals, treating each as a special occasion. Working as a dishwasher at a summer camp at age 15, Tracey first experienced the camaraderie, excitement, and creativity of a professional kitchen—she was hooked. She continued to pursue jobs in the culinary industry throughout high school before attending the Culinary Institute of America in San Francisco.

Tracey's first professional mentor was Chef Michael Romano at the venerable Union Square Café in New York City, one of the country's top restaurants. Under his tutelage, she learned the finer points of using the freshest seasonal ingredients to create a consistently high-quality dining experience. With that incredible foundation, Tracey went on to cook in some of San Francisco's best-known and -loved restaurants, and eventually opened several new restaurants and catering companies as the founding chef.

Intrigued by the prospect of living in wine country and by the opportunity to create wine and food pairings, she spent eight years as Executive Chef for Stark Reality restaurants, an award-winning Sonoma County restaurant group. There, she led the opening of five different restaurants and created a highly successful catering department.

In 2012, Tracey joined the Kendall-Jackson culinary team, where she is now the Executive Chef and Director of Culinary Development for the entire Jackson Family Wines organization, comprising more than 50 wineries around the world. Her home base remains the company's flagship winery, the Kendall-Jackson Wine Es-

tate & Gardens. For Tracey, KJ is a chef's dream: each day, she and her team can choose from the highest-quality produce grown feet from the kitchen door, from fresh seafood caught just a few miles away on the Sonoma coast, and from unique artisanal cheeses offered by local dairies and growers. Tracey has grown the KJ food, wine, and cheese program into an award-winning (and profitable) enterprise renowned throughout California wine country.

Tracey's recipes have been published in magazines and newspapers across the country, and her cookbook, *Season—A Year of Wine Country Food, Farming, Family, & Friends*, was the 2019 IACP Cookbook of the Year. She appears regularly on the Food Network, where she has competed against some of the country's top chefs, including Bobby Flay on *Beat Bobby Flay*, Alex Guarnaschelli on *Alex vs. America*, and Christa Lutdke on *Grudge Match*. She has appeared 10 times on *Guy's Grocery Games*, notching 5 wins, including 2023's Ultimate Winner's Face-Off Champion. Most recently, Tracey appeared on *Guy's Tournament of Champions*, where she competed against Chef/Owner Shirley Chung of Ms Chi Cafe.

Tracey is committed to supporting her community by volunteering with organizations such as Sonoma Family Meal and World Central Kitchen, providing meals for first responders and families displaced by local wildfires. She is also a founding board member of the Sonoma County chapter of Les Dames d'Escoffier, an international organization dedicated to inspiring, advancing, and supporting women in food, beverage, and hospitality to achieve excellence in leadership and philanthropy.



Monday, May 5

Dinner at Freemark Abbey

First Course

Beet and Chevre Terrine
Chardonnay Vinegar Tarragon Pearls
Spring Herb Salad
Freemark Abbey Napa Valley Viognier, 2023

Second Course

Mussels Escabeche
Citrus Scented Couscous
Pickled Fennel
Green Garlic Aioli
Pea Tendrils
Freemark Abbey Carneros Chardonnay, 2020

Third Course

Liberty Farms Duck Breast
Duck Liver Mousse
Farro
Mycopia Mushroom
Tokyo Turnip
Freemark Abbey Colline Cabernet Sauvignon, 2021

Fourth Course

Rack of Lamb
Vindaloo Spiced Dal
Tomato Chutney
Crispy Kale
Freemark Abbey Sycamore Vineyard Cabernet Sauvignon, 2012

Dessert

Fiscalini Cheddar Mousse
Dry Plum Compote
Cocoa Nib Hazelnut Crumble
Freemark Abbey Cask 86 Dessert Wine, 2016

Day 3

Tuesday, May 6, 2025

IWFS AMERICAS INC. AND IWFS FOUNDATION, INC. CORPORATE OVERVIEW

Please join Chris Ankner, Chairman of IWFS Americas and Andrew Jones, Chairman of the IWFS Foundation as they discuss the governance, projects and chartered scholarships of IWFS Americas. Committee Chairs Peter Miao, Ivan Batlle, and Ananth Natarajan will also be present to give updates on the work of their committees.

THE FRENCH LAUNDRY

The building was constructed as a saloon in 1896 by a Scottish stonemason for Pierre Guillaume. A 1906 law outlawed the sale and consumption of alcohol in the area around the Veterans Home of California Yountville, and the building was bought in 1920 by John Lande who used it as a French steam laundry, which is the origin of the restaurant's name.

In 1978, Sally Schmitt and her husband Don, a former bank appraiser, the then-mayor of Yountville, purchased the building and renovated it into a restaurant. They kept the name, the French Laundry, because locals still referred to the building as such. The French Laundry was one of the first restaurants to offer what would become known as California Cuisine.



Year after year, The French Laundry is recognized as one of the greatest restaurants in the world. Chef Thomas Keller has earned 7 Michelin Stars for his artistry and attention to detail. The precision, creativity, personalization, and brilliant presentation of every dish are not only clever but oh, so delicious.

We have booked the entire restaurant for lunch and will start with a Champagne and Canapé reception, followed by a fabulous Chef's Tasting Menu with wine accompaniment.





Chef Thomas Keller is renowned for his culinary skills and high standards. He has established a collection of restaurants that sets a new paradigm within the hospitality profession, including The French Laundry, in Napa Valley, and Per Se, in New York, among others. He is the first and only American-born chef to hold multiple three-star ratings from the prestigious Michelin Guide, as well as the first American male chef to be designated a Chevalier of The French Legion of Honor. He has received countless accolades, including The Culinary Institute of America's "Chef of the Year" Award and the James Beard Foundation's "Outstanding Chef" and "Outstanding Restaurateur" Awards. He holds honorary doctorates in Culinary Arts from Johnson and Wales University and The Culinary Institute of America. Chef Keller led a team from the U.S. to its first-ever gold medal in the Bocuse d'Or, a prestigious biannual competition that is regarded as the Olympics of the culinary world. With more than 1.5 million copies of his cookbooks in print, he is the author of six cookbooks, including the recently released, *The French Laundry*, *Per Se*.



Ara Jo | *Chef de Cuisine*

As Chef de Cuisine, Ara Jo leads The French Laundry kitchen, upholding the restaurant's unwavering commitment to excellence and collaborative spirit. She provides leadership, develops daily tasting menus, and directs the kitchen team, working closely with The French Laundry Culinary Garden to select the highest-quality ingredients.

Ara Jo's culinary career began at presto tempo—a fast-paced decision that took her from the concert hall and science labs to the kitchen. Raised in Seoul, South Korea, Ara Jo initially pursued paths in music and medicine, but her interest in food ultimately captured her attention. After her studies, she took the decisive step of enrolling at the Culinary Institute of America at Greystone to hone her culinary techniques.

Upon her arrival at The French Laundry in 2019, Ara Jo's culinary journey was marked by rapid progression. She started as a Commis and swiftly mastered various roles, including that of a butcher and Executive Sous Chef, culminating in her most recent position as Chef de Cuisine.

Ara Jo firmly believes that her background as a musician has significantly influenced her leadership style. She explains, "As a classical pianist, I was always part of an ensemble. This experience taught me the value of teamwork, a lesson I apply in the kitchen every day. To be successful, we must work together as a team."

Ara Jo is dedicated to mentoring the next generation of chefs and is committed to creating exceptional experiences and making memories for guests at The French Laundry, upholding Chef Keller's high standards.

Tuesday Evening

Free Time - Plan ahead for dinner—though The French Laundry is a tough act to follow—and reserve a table at the restaurant of your choice in The Valley. Or just take an easy walk near the hotel and explore unique artisans' shops, chic boutiques, tasty treats and much, much more. There's a range of gallery experiences, from world-class art collections to shows featuring local artists. The restaurant scene offers everything from casual fare to haute cuisine. The nearby Oxbow Public Market will greet you with a wide array of local restaurants, shops selling local cheeses and handmade confectioneries and, of course, some of the best wines and spirits in The Valley.



Tuesday, May 6

Lunch at the French Laundry

Passed Canapés

Salmon Cornet, Daddhino with Aji Dolce “Whip”
Wagyu Kielbasa “Corn Dog”
Bloody Mary with Tomato “Gazpacho”
Crispy “Chaat” with Whipped Greek Yogurt, Garden Vegetable “Onigiri”
Spot Prawn “Tempura” with Yuzu “Agri-Doux”
Fish Tartare “Taco” with Nasturtium Leaves
Dom Pérignon, 2015

First Course

“OYSTERS AND PEARLS”
“Sabayon” of Pearl Tapioca with Island Creek Oysters and Regiis Ova Caviar
EMMERICH KNOLL
Grüner Veltliner, “Loibner,” Federspiel, Wachau 2022

Second Course

HEN EGG CUSTARD with a “Ragout” of Périgord Truffles
EMMERICH KNOLL (continued)

Third Course

“PEAS AND CARROTS”
Sweet Butter Poached Nova Scotia Lobster
Sweet Pea “Croquette” and Garden Carrot Butter
FONTAINE GAGNARD
Chassagne-Montrachet, “Les Vergers,” 1er Cru, Burgundy 2022

Fourth Course

COACHELLA VALLEY WHITE CORN ANGOLOTTI
Black Winter Truffle “Mousseline” and Crispy Parmesan “Tuile”
PIO CESARE
Barolo, Piedmont 2014

Fifth Course

CHARCOAL GRILLED JAPANESE WAGYU
Aged Beef Fat “Toast” Caramelized Vidalia Onion Compote,
“Pommes Purée” and “Bordelaise Vinaigrette”
SPRING MOUNTAIN VINEYARDS
CABERNET SAUVIGNON
Napa Valley 2000

Dessert

POACHED RED RHUBARB
Tahitian Vanilla Bean “Crèmeux” and Toasted Rice “Mousse”
Château Suduiraut
SAUTERNES
Bordeaux 2005

MIGNARDISES

Day 4

Wednesday, May 7, 2025



Vérité Estate – A relative newcomer to Sonoma County, Vérité has made its presence known by earning 26 100-Point scores over several vintages. To showcase the longevity of Vérité, this tasting features three current releases alongside three vintages from the winery’s library. We will rotate through the main salon to taste La Muse, take a position at the mezzanine overlooking the barrel chai while sipping La Joie, and venture to the caves to taste Le Désir. Following the tasting, we will have lunch on the estate’s grounds.

Jess Jackson (1930–2011) was already the founder of one of the most successful family-owned wine companies in the United States when he met Pierre Seillan during a visit to France in the 1990s. Jackson was a true visionary. His lengthy career in wine which spanned 30 years and was driven by a passion for producing extraordinary wine from California’s best vineyards. Jackson had longed to create a wine that would rank among the world’s best wines and was confident that the terroir in Sonoma County had that potential. A friendship developed between the Jackson family in California and the Seillan family in Bordeaux. When Pierre Seillan visited California in 1997, he too saw the potential and did not hesitate when Jackson asked him to come to Sonoma County to realize this dream together. And so, Vérité was born.



Héléne Seillan | Vérité Estate Assistant Winemaker

Born in 1987, Héléne Seillan spent her childhood in both France and California, surrounded by family and friends for whom winemaking was as much a passion as it was a profession. Following in her father’s footsteps, Héléne pursued a career in winemaking and began splitting her time between Sonoma County and Saint-Émilion. Starting in 2006, she served as assistant winemaker for her father at the family’s Bordeaux estate, where she worked on all aspects of winery management showing the same talent, passion and ability as her father. Héléne studied Viticulture and Oenology at the Institut Rural de Vayres in Bordeaux.



Adam Potts Photography

THE WINES of Vérité, French for “truth,” are the result of a combination of old-world experience and new world, Sonoma County fruit. Each cuvée, La Muse, La Joie, and Le Désir, represents a meticulous blend of grape varieties, climate, soil expression, and winemaking technique. Vérité is dedicated to crafting wines without compromise — wines that reflect the terroir in which they are grown.



Suzanne Becker Bronk

PIERRE SEILLAN has spent the past five decades perfecting his micro-cru philosophy to create world-class wines. Having crafted the wines of Vérité since 1998, Pierre is today joined by his daughter HÉLÈNE SEILLAN, who is his Assistant Winemaker.



LE COEUR

LE COEUR is French for ‘the heart,’ a fitting homage to a grape variety that, like Pierre himself, is native to the rugged Gascon countryside of southwestern France. This robust wine is produced from 100% Tannat, planted high on the slopes above Alexander Valley in Northern Sonoma County. He strives to showcase the elegance, finesse, and complexity of the Tannat variety with the wines of Le Coeur.



Waterfront Seafood Grill



The Waterfront Seafood Grill is located on the Napa Riverfront in Downtown Napa. This classic seafood grill serves up the best locally-sourced fresh seafood and top-quality meats available. Chef Jesus Mendez has created a menu to be paired with the wines of the evening. Sarah Wuethrich, Winemaker for Maggie Hawk Winery will guide us through the wines.



Jorge Martinez

Jorge Martinez has been at the Waterfront Seafood Grill for the last 2 years, working through various positions and was promoted to Chef de Cuisine February 2025.

He has been cooking for the last 34 years at numerous places, such as Piatti, Bistro Jeanty, Bistro Don Giovanni, Cole's Chop House and Food Shed Takeaway. Working almost every station in these kitchens, Chef Jorge's longest tenure was as the Sous Chef at Bistro Jeanty for 10 years.

A native of Oaxaca, Mexico Chef Jorge moved to California to attend Napa Valley College for two years to learn English while still working a full time job when he was a Piatti. Several years later he met his wife and together they have five children. He enjoys cooking Mexican food with his family as well as dining out once a week to experience other restaurant foods. He spends time gardening and relaxing with his family.



Wednesday, May 7

Waterfront Seafood Grill

Passed Hôrs D'oeuvres

Blini with Crème Fraîche, Tsar Nicoulai Caviar
Mini Crab Cakes with Remoulade
Goat Cheese Herb, Tomato Tartlets
Henriot Rosé, NV

First Course

Roasted Baby Beets with Carrots, Orange Segments, Pickled Onions, Fennel,
Point Reyes Blue Cheese, Grainy Mustard-Sherry Vinaigrette
Stonestreet Aurora Point Sauvignon Blanc, 2021

Second Course

Lobster Bisque, Puff Pastry Bread Stick
Y. Rousseau Milady Chardonnay, 2023
Maggy Hawk Skycrest Chardonnay, 2020

Third Course

Seared Maine Scallop, Red Wine and Fine Herbs Risotto
with Mushroom Demi Sauce
Maggy Hawk Unforgettable Pinot Noir, 2022

Fourth Course

Grilled Akaushi Filet Mignon
Yukon Gold Mashed Potatoes, Grilled Asparagus, Whole Baby Carrots,
Green Peppercorn Sauce
Y. Rousseau The Musketeer Tannat, 2018
Le Coeur Tannat, 2018

Dessert

Strawberry Shortcake, Berry Coulis, Mascarpone Chantilly
Stonestreet Triple Crown Late Harvest, NV

MAGGY HAWK

Anderson Valley



“There is a wildness about Anderson Valley. It’s still very untouched, rural, with a small-town feel. The future of Anderson Valley is limitless in my mind.”

— SARAH WUETHRICH, WINEMAKER

Maggy Hawk, located in the northern half of Anderson Valley – what locals call The Deep End – is typically shrouded in a thick fog that rolls in from the nearby Mendocino coastline. Our Estate Vineyard, family owned since 1994, is tucked away among the valley’s rolling hillsides, surrounded by redwoods. The diversity of our vineyards provides a wealth of characteristics to layer into the Maggy Hawk wines. Each has its own style and story to tell.

The Skycrest Vineyard is our highest elevation site in Anderson Valley, soaring almost 2000 feet above sea level in the hills just east of Boonville. The blocks for Maggy Hawk’s Skycrest Chardonnay cling precariously to the steep hillsides at the very top. The cooler temperatures and stressful growing conditions mean the grapes ripen slowly, giving them greater depth of character.



MAGGYHAWK.COM

©2025 Maggy Hawk Vineyard, Philo, CA

STONE STREET

ESTATE VINEYARDS



Stonestreet Estate Vineyards is the story of a family's vision to defy the limits of California winegrowing. Jess Stonestreet Jackson and Barbara Banke established the estate in 1995, and their son Christopher Jackson and his wife Ariel continue the legacy. Stonestreet is one of the most expansive and multi-faceted mountain vineyards in the world, ranging from 400ft to 2,400ft with a variety of slopes, climates and soils that produce a distinctive collection of single vineyard wines focused on powerful Cabernet Sauvignon and soulful Chardonnay.



Winemaker Kristina Shideler

Winemaker Kristina Shideler's wholehearted commitment to mountain winemaking manifests the Stonestreet philosophy. "Everything that makes up the mountain's terroir creates such high-character wines that really embody the estate," she says. "High-elevation Cabernet in particular relies on our ability to project what a wine will taste like after two years in barrel, five years in bottle—and we want it to unfold for decades."

2016 BLANC DE BLANCS

The 2016 methode traditionnelle sparkling wine is phenomenally elegant with aromas of red apple, brioche with a hint of hazelnuts. The palate is greeted with racy acidity balanced with creamy delicate bubbles and flavors both sweet and savory from the long lees aging finishing with lemon zest and ginger.

2021 AURORA POINT SAUVIGNON BLANC

The Aurora Point Sauvignon Blanc radiates exotic fruit and power, representing the capability of high elevation Sauvignon Blanc. The 2021 exudes aromas from the glass of passion fruit, mandarin and a touch of flint. A palate full of vibrant acidity melds with a luxurious mouthfeel merged by flavors of lime and grapefruit.

TRIPLE CROWN LATE HARVEST

Brilliant golden-yellow color. Concentrated nose of orange marmalade, honeysuckle and citrus blossoms that gain momentum in the glass. The palate shows a freshness that permeates through the wine. Layers of ripe pineapple, honeycomb and jasmine are all encased in an unctuous texture that culminates in a long clean finish.



Day 5

Thursday, May 8, 2025

Chappellet was voted Best Boutique Winery and received a third place for Best Hidden Valley Gem Winery from 2025 *Napa Valley Life* Reader's Choice Awards. Upon our arrival, we will have an educational. After our tasting, we will move to The Meadow to enjoy a light lunch outdoors with stunning views of Lake Hennessey and Napa Valley itself.



Chappellet – CEO Cyril Chappellet, eldest son of founders Donn and Molly Chappellet, will lead a tasting

that includes wines both familiar and not. Included in the tasting is Molly's favorite and something of a "cult" wine: A 2023 Chenin Blanc. We will also taste current (2022) and library (2014) releases of their Signature Cabernet Sauvignon, as well as a 2022 Cabernet Franc. Climaxing our tasting will be the 2021 Pritchard Hill Cabernet Sauvignon, a wine which has received scores of 100 points three times in the last ten years. Cyril will be joined by winemaker Phillip Titus who has made wine here for over 30 years. Moderating the discussion will be winery President David Franke. Following our tasting, a special lunch with paired wines will be served in The Meadows. The setting overlooking Lake Hennessey and the northern third of Napa Valley is, to say the least, unmatched.

Moving to Pritchard Hill when he was 10 years old, Cyril Chappellet has witnessed the transformation of the Napa Valley into one of the world's great winegrowing regions. The eldest son of Molly and Donn Chappellet, Cyril grew up working in the vineyard and winery. At 18, Donn and Molly encouraged Cyril to make his own career choices and to explore life away from the family business.

After studying farm management at Cal Poly and completing his business education at Pepperdine University, Cyril began a career in corporate planning and acquisitions. In 1988, after nearly a decade of honing his business skills, Cyril returned to Pritchard Hill to join the Chappellet team. "The finest wineries around the world reflect a commitment that goes beyond one generation," says Cyril. "At Chappellet, this ongoing commitment is key to our continued ability to make extraordinary wines. It has also elevated Pritchard Hill as one of the world's finest locations for producing ultra-premium wine."

Prior to being named chairman of the board, Cyril spent many years as the winery's managing director. In this role, he was instrumental in guiding the day-to-day workings of the winery, overseeing sales and marketing efforts and working with his parents and siblings to ensure the ongoing vitality of the business. During his tenure as managing director, Chappellet was recognized for making some of the finest wines in its storied history, and Pritchard Hill catapulted to center stage as California's premier location for mountain-grown Bordeaux varietals, most notably, Cabernet Sauvignon.

Cyril was elected chairman of the winery's family-run board of directors in 2012, becoming the only person other than his late-father, Donn, to hold this position in the history of Chappellet. Today, Cyril is actively involved in every aspect of the winery's operations and works closely with his family to ensure the continued success of Chappellet.



Phillip Corallo-Titus – Vice President of Winemaking

As Chappellet's winemaker for over three decades, Phillip Corallo-Titus has guided the family's storied winemaking program, building on Chappellet's legacy as one of California's preeminent producers of Cabernet Sauvignon. A gifted winemaker with a passion for experimentation, Phillip has embraced the diversity of Pritchard Hill to craft benchmark wines that authentically express the terroir inspired complexity and character of their mountain origins.

Phillip discovered his passion for viticulture and wine at the age of 12 when he began helping his father in the family vineyard. This early exposure to working the vines was complemented at the dinner table, where Phillip's father would pour French wines from his cellar. Building on this foundation, Phillip studied agronomy, viticulture and enology at the University of California, Davis. A dedicated student of wine, Phillip also traveled to France to learn about the great wines of Bordeaux and Burgundy.

In 1981, Phillip joined the Chappellet team as assistant winemaker, where he spent four years honing his craft and learning about the estate vineyards before pursuing winemaking opportunities at Stratford and Cartlidge & Brown wineries. In 1990, Donn Chappellet invited Phillip to return to the winery as Chappellet's winemaker, a position he has held ever since.

Working side-by-side with longtime vineyard manager Dave Pirio, Phillip's approach to winemaking begins in the vineyard. From his focus on harvesting at ideal ripeness to his emphasis on maintaining the integrity of Chappellet's numerous vineyard blocks throughout the fermentation and aging process, Phillip strives to make wines that reflect both the vineyard and the vintage.

The Chappellet family is a proud supporter
of the mission of the
International Food & Wine Society.



CHAPPELLET
chappellet.com

*Please join us in raising a glass
to IFWS members across the globe.*



Black-Tie Winemakers Gala at Greystone – For our final dinner, we will host winemakers featured in our festival at Greystone. This magnificent complex began as Greystone Cellars in 1889 and it was once the largest stone winery in the world. Purchased by the Christian Brothers in 1950, it was used to increase production of wines, brandies, and ports under the direction of Brother Timothy Diener. It is now a gravity-flow cooperative winery serving upper Napa Valley grape growers. The Culinary Institute of America acquired Greystone in 1993 as its western campus. It opened its doors in 1995, offering classes to aspiring food and wine professionals from around the world.



Chef Cheyenne Simpkins is a seasoned culinary artist with 27 years of experience in the hospitality industry. Growing up in the vibrant streets of New York City, he cultivated a passion for diverse flavors and culinary traditions. Throughout his career, Chef Cheyenne has traveled across the country, exploring various regional cuisines and techniques. Now based in Northern California, his food is inspired daily by the region's abundant fresh produce and artisanal ingredients, which fuels his innovative approach to cooking. With a commitment to sustainability and creativity, Chef Cheyenne continues to share his love for food and the rich culinary heritage of his journeys.



Thursday, May 8

Black-Tie Dinner at Greystone

Reception

Smoked Scallop Mousse Vol-Au-Vent With Caviar
Spring Bruschetta Pole Beans and Crushed Beans
Rhubarb Mustard With Tarragon Chicken Skin Crackling
Henriot Brut Millesime, 2012

For The Table

Bread, Cultured Butter, Chef Made Pickles, Crudo Vegetables

First Course

Romanesco
English Peas, Burrata, Fava, Asparagus, Shallot, Chives and White Wine Vinaigrette
Spottswoode Sauvignon Blanc, 2023

Second Course

Sanddab
Fennel, Spring Onion and Mache
Aubert UV-SL Vineyard Sonoma Coast Chardonnay, 2022
W.S. Keyes Chardonnay, 2021

Third Course

Wild Boar Presse
Foraged Chanterelle, Morel and Watercress
Spottswoode Estate Cabernet Sauvignon, 2015

Fourth Course

Steak Duo
Roasted Flannery Dry Aged NY Strip & Braised Oak Ridge Angus Flat Iron Steak
Chimichurri, Melted Leeks, Leek Straw, Potato Fondant, Red Wine Demi
Cardinale Cabernet Sauvignon, 2012

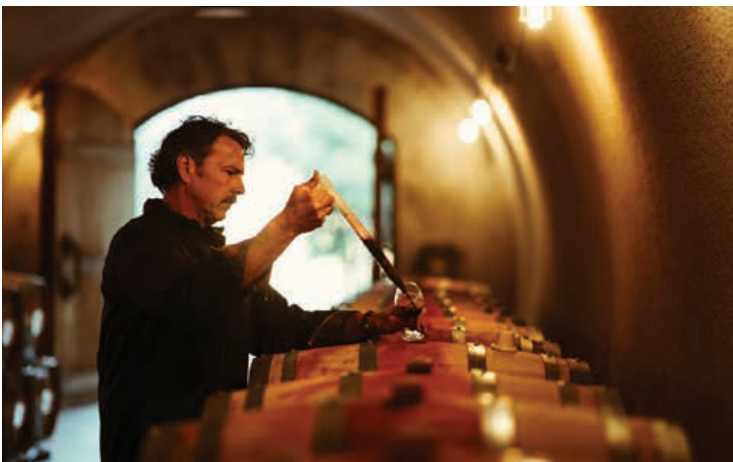
Dessert

Bake Budino
Cassis Mousse, Tarragon Infused Black Berries
Dolce, LH, 2019

CARDINALE



Cardinale was born in 1982, with a mission to produce a singular Cabernet Sauvignon from the highest-quality vineyards throughout the north coast. All sub-appellations of the region were considered, and grape sources could change from year to year to create a distinctive wine from each vintage. Today, Cardinale is a blend of multiple sub-appellations in Napa Valley and remains a limited production, powerful and seamless Cabernet Sauvignon.



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.



La Jota Vineyard Co. is a timeless Napa Valley classic that has remained steadfast in quality since its founding in 1898. As we celebrate our 125th anniversary, we pay homage to a rich heritage that is deeply intertwined with our home in Howell Mountain.

The La Jota Vineyard lies high upon a volcanic plateau, looking east over Napa Valley. Surrounded by pine, fir, oak and madrone trees, the estate stands out because of its cool, windswept climate and lean, volcanic soils.





Napa, California

Attendees & Branches

Chris & Nancy Ankner
New York, NY

Robert Barnett
Devonshire, England

Ivan & Karla Batlle
Kansas City, MO

Keith Bewley
Sacramento/San Joaquin, CA

Jed & Jenny Bittner
Sacramento/San Joaquin, CA

Curt Botko & Beverly Bleck
Naples, FL

Dallas Brown & Sharon Ames-Brown
Monterey Peninsula, CA

Shawn Buratti
Denver, CO

Jerry Butterfield
Sacramento/San Joaquin

Tim & Diane Cronan
Sacramento/San Joaquin, CA

Ron & Julie Fenolio
Independent Member - California

Stewart Fuller & Patty Powell
Monterey Peninsula, CA

Erin & Kelly Galster
Central Massachusetts, MA

Diana Gladwell
Houston, TX

Tarah Hunt
Jacksonville, FL

Andrew Jones
Cayman Islands/ New York, NY

Tom Kahn & Marilyn Weitzman Kahn
New York, NY

Mark & Kathy Kallaus
Jacksonville, FL

Steve & Cheryl Kenny
Houston, TX/Independent Member - Texas

Minjeong Kim
Seoul, Korea

Brian & Jenny Manning
Pasadena, CA

William & Merril Mao
Houston, TX

Brad & Lauren McGiboney
Birmingham, AL

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

Tom & Mary Murnan
Omaha, NE/Omaha Metro, NE

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

Steve & Connie Necel
Independent Member - Florida

Noelle Parket
Independent Member - Florida

Arnie & Sherie Reiter
New York, NY

Charles & Paulette Schurhammer
Rochester, MN

August & Lori Sievers
Chicago, IL

Jeom Jong Song
Seoul, Korea

Larry Weinstein & Elizabeth Levitt Resnick
New York, NY

Donald & Linda Wiley
Sacramento/San Joaquin, CA

Andrew Wilson & Jeanna Mitchler
Independent Member - Minnesota

Timothy & Betsy Wilson
Rochester, MN

Don & Kathy Wittler
Omaha, NE/Greater Omaha, NE/Omaha Metro, NE

Notes

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Notes

This image shows a single sheet of cream-colored paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There is no handwriting or other markings on the paper.

