



SUMMER 2024

# *Wine, Food & Friends*

## NEW ORLEANS GREAT WINE WEEKEND

ALSO INSIDE:

- Northern European Vineyards
- Terroir-Driven Pinot Noir
- New Orleans Adventure

THE INTERNATIONAL  
WINE & FOOD SOCIETY  
THE AMERICAS QUARTERLY  
ISSUE 149 SUMMER 2024  
[WWW.IWFS.ORG](http://WWW.IWFS.ORG)





# CHAIRMAN'S LETTER

By Chris Ankner, *Chairman, IWFS Americas Inc.*

## Introduction

By the time you read this I will have returned to New York from a fantastic trip to Birmingham. The primary purpose of my trip was to award the Andre Simon Bronze Medal to Wimberly Miree, one of the founders of the Birmingham branch. The branch, as a whole, could not have been more hospitable, dinner at Frank and Pardis Stitt's, Bottega Restaurant, couldn't have been prepared better, and the wines were out of this world. The Stitts, also members of the Birmingham Branch, received their BDA Silver Medals that evening, though they had been awarded in 2018.

I want to talk for a minute about the Andre Simon Bronze Medal. As Chairman, there is no task I enjoy more than giving awards for meritorious service to the Society. The Andre Simon Bronze Medal is the highest honor that a branch can give to a member. Since establishing the Bronze Medal in 1966, only 77 Andre Simon Bronze medals have ever been awarded. Wimberly's medal is the only one awarded so far this year.

The medal was particularly easy to award. Birmingham is an exceptionally well-run branch. Wimberly was among the founders of the branch in 1988. The branch grew from a few early members to peak at 180 members. The branch has since shrunk to a more manageable 120 members. Member after member told me how Wimberly brought them into the branch. One of the event Chairs that evening spoke to Wimberly's mentorship. While Wimberly is still an active presence, he has also

developed a deep bench. I had lunch with some members of Birmingham's leadership. The branch holds close to 20 events a year, including dinners and educational events. A variety of members are active in all phases. I remain very inspired by my visit. This branch is in very good hands.

Briefly, this was a wonderful event and Wimberly was grateful for this show of appreciation. I would urge you to make sure you have awarded medals to the worthy members of your branch. There are few rewards that we can give members who put so much time and effort into building a better Society.



I've been told that in my last letter I misallocated some credit for the Festivals & Events Committee. For that I apologize. I have to admit that there is a lot of credit to allocate. The current F&E Committee is knocking it out of the park. To really understand where we are, a little background is required. When I first joined the Board of Governors (what became the Board of Directors after the IWFS/Americas was incorporated), we were expected to hold one international festival, once every three years. Soon Steve Hipple became Chairman of the F&E Committee and rapidly built it up so that we are holding two festivals a year. Steve eventually becomes Chairman of the Americas but continued to head the F&E Committee and staged some truly inspired events. A few years ago Steve Greenwald

joined the Committee and led the charge on some of our greatest events ever. I was elected Chairman of the Board of the Americas in Chicago last October, 2022. With my election we changed some of the Committee Chairs, including appointing Charles Schurhammer as F&E Committee Chair. It was a challenging assignment, as at that time he had relatively little experience on the Committee. I further tasked him with rebuilding the committee from the ground up by bringing in new people. If all of that wasn't hard enough, unlike Steve and Steve, I wanted oversight, but I wanted Charles to run the day-to-day operations of the Committee. This was a cultural change from how we had previously run the Committee. I knew all of this was going to be difficult, so much so, that I wanted to reduce the schedule of festivals to one a year, or even skip a year, until we built up the capability and the manpower to go back to a twice-a-year schedule. To my surprise, Charles rapidly brought on board Rob LaMarr, Tim Cronan, Diane Cronan, and took E-Communications Chair, John Trickett, on to his revamped committee. Steve Hipple and Andrew Jones remain on the committee as sage voices, but the new committee is doing all the heavy lifting. After a preliminary meeting, Charles came back to let me know that the committee wanted to do two events a year right away, and are well on their way to outline the next 5+ years of events! Spoiler alert—there's going to be some epic ones in there.



# Wine, Food & Friends

The International Wine & Food Society

## PUBLISHER/EDITOR

Ivan R Battle  
ibatllesr@gmail.com  
Tel (913) 660-2417

## VICE-CHAIRMAN

Kathy Kallaus  
kathykall@comcast.net  
Tel (904) 403-8056

## IWFS AMERICAS, INC.

Chris Ankner  
chairman.americas@iwfs.org  
Tel (917) 886-6558

## VICE-CHAIRMAN

Ananth Natarajan  
aln@me.com

## TREASURER

Jim Storfer

## SECRETARY

Jim Storfer

## DIRECTORS

Ivan Battle  
Jose R "Joe" Garrigo  
Joe Glunz  
Kathy Kallaus  
Mark Lazar  
Todd Lemke  
Peter Miao  
RJ Milnor  
Ananth Natarajan  
Charles Schurhammer  
John Trickett

## E-COMMUNICATIONS

John Trickett  
John Danza

## WEBSITE SUPPORT/ MEMBERSHIP RECORDS/ BRANCH REPORTS

Joe Temple—Web Tech  
help.americas@iwfs.org  
Tel (855) 763-8640

## MEMBERSHIP DUES & ADMINISTRATION

Rose Clemson  
admin.americas@iwfs.org  
14 O'Brien Court  
Bedminster, NJ 07921

## THE INTERNATIONAL WINE & FOOD SOCIETY

Andrea Warren  
International Secretariat  
sec@iwfs.org  
4 St. James's Square  
London, SW1Y 4JU, England  
Tel +44 (0) 20 7827 5732  
Fax +44 (0) 20 7827 5733  
www.IWFS.org

## PRINTER

Todd Lemke  
todd@omahapublications.com  
Omaha Magazine  
5921 S. 118th Cir.,  
Omaha, NE 68137  
Tel (402) 884-2000

## GRAPHIC DESIGNER

Joey Winton

*Note:* The opinions expressed in this Newsletter, except as specifically stated to the contrary, are solely the opinion of the author and do not necessarily represent the views of the Board of Directors of the Americas, The International Wine & Food Society, Ltd., the publisher or any officer, director, member or agent thereof.

Copyright © 2024, IWFS Americas  
Inc. All Rights Reserved.

# table of contents



# 09

## THE GROWTH OF VINEYARDS IN NORTHERN EUROPE



# 15

## Tasting Series: Pinot Noir



# 18

## New Orleans Weekend

- 02** Chairman's Letter
- 04** News from the Office of the International Secretariat
- 07** Applause to Kathy Kallaus
- 08** From the Editor: Kathy Kallaus
- 09** Northern European Vineyards
- 15** Tasting Series: Pinot Noir
- 18** New Orleans Wine Trip
- 22** Remembering Ira Greene
- 23** What's Cooking?

**COVER PHOTO:** "Iconic New Orleans" by Wayne Marcus, Omaha, Omaha Metro and Greater Omaha Branches



# NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

## Dear members

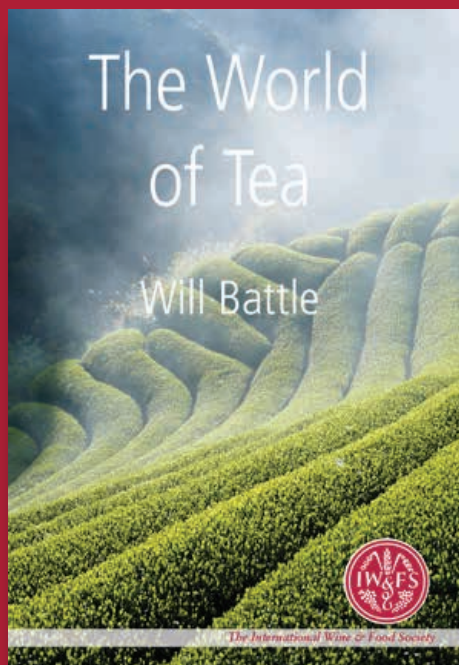
Two international festivals have already been held this year. A great weekend in New Orleans, organised by the Americas, and the Loire Valley, France, led by the Europe Africa team. Looking ahead, there is a trip along the Rhine journeying through Switzerland, France, Germany, and finally docking in the Netherlands (Americas) in August, and a festival in Hong Kong in November (Asia Pacific). Members of the International Council of Management met online in March to discuss other plans for the year ahead to give members the opportunity to learn about the world of tea, as well as, wine-in print, online, and in-person.

## Bringing You “The World of Tea”

Our 2024 monograph is now in print. Your complimentary copy of ‘The World of Tea’, written by tea expert Will Battle, is enclosed with this issue of Food & Wine. Will Battle is among the top experts on tea in the world. He previously wrote the award-winning *The World Tea Encyclopedia*, which is now in its second edition. He has over twenty years of experience in tasting, blending, and sourcing tea in the UK and around the world.

In addition, there is also a pouch of tea for you to enjoy while reading all about the world of tea. It is an English Afternoon tea, shipped from Lincolnshire, UK. It is made from a special blend of Assam and Darjeeling teas which replicates the gold standard prepared for London hotels. The blend is also used for the garden party season. We hope you like it. The preparation details are on the pouch itself, if needed.

Although the IWFS is a wine and food society, tea is now becoming part of the global gastronomic scene, and it was thought that members would want to find out more. If tea is not yet your drink of choice, you might be drawn in by the parallels with the world of wine. Tea has a broad history, multiple styles, and regions with widely different flavours. Tea has long been central to many cultures of the world.





# Like to Run a Tea Tasting?

To assist you and your branch to learn more about tea, keeping in the traditions of the Society events, why not hold a tasting? Two of the Europe Africa branches in London, Capital and London, recently joined forces to successfully hold a tea tasting in conjunction with the release of our tea monograph. The event was held at the prestigious Fortnum & Mason store on Piccadilly in London, and led by Will Battle. To enable all branches to run something similar, with Will running the tasting, a tea tasting video will soon be available. Will presents six very different styles of tea, plus a sparkling tea (a delicious choice when looking for a non-alcoholic reception drink). It will give members an insight to the taste of tea. A 'shopping list' of the teas you will need to purchase along with a 'checklist' of the things that you will need to run a successful event will be made available. You might like to take a look at Chapter 7 of the monograph which lists top tea merchants within your region. The recording is just going through the final cut, but will be available on the 'presentations - audio & video' page of the website.

Watch this space, or your email inbox, for more news.

If you take the plunge and run a tea tasting, please do email us with photos from your event via [sec@iwfs.org](mailto:sec@iwfs.org) and we will publish them in future issues of Food & Wine.

We hope your members will welcome this different focus and agree it is 'time for tea'.

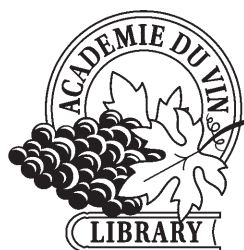


## New Benefit for Members

We are pleased to announce a discount for members from Académie du Vin Library (incorporating Classic Wine Library) - the world's most comprehensive wine publisher. Members will receive a 25% discount for a number of their titles.\* With over 50 titles from the finest wine writers, they cover wine regions on all five continents, on every subject from terroir to terraces, and all points in between. For anyone, anywhere, with a passion for wine.

To find out more about the titles available visit <https://academieduvinlibrary.com/> and use coupon code: IWFS25 when you check-out. You will see titles in the Classic Wine Library collection from a number of our wine consultants at <https://academieduvinlibrary.com/pages/classic-wine-library>, including The Wines of Piemonte by new consultant David Way. A note for members joining IWFS trip along the Rhine in August - you will receive a copy of Anne Krebiehl's book The Wines of Germany so no need to buy a copy!

\*Exclusions apply. This offer is not valid on sale items, eBooks, The South America Wine Guide, Steven Spurrier's Wine Course, Slow Wine Guide USA, Jumbo Shrimp Guide books, Moniker Art and The Australian Ark.



## Meet Ann Samuelsen



**A**nn Samuelsen is a wine journalist, educator, and an international judge and writes for the Norwegian trade magazine APERITIF and Vinforum. Since she began judging in 2007 Ann has been an international judge for IWSC, Berlin Wine Trophy, and Les Grands Concour du Monde in Strasbourg.

Formerly, Ann has worked as a wine consultant and a wine importer. Ann Samuelsen is a European Sommelier and a Certified Sommelier through the Court of Master Sommeliers in UK. She also holds a WSET Diploma. Ann has the Fine & Rare Wine Specialist exam from the Weinakademi Österreich. In addition to this, she has just completed both the Mastering Champagne course from Avize Viti Campus - Université de Reims and the Champagne Masters-Level Certificate from the French Wine Society. *Article on Pg. 9*



# APPLAUSE FOR KATHY KALLAUS

*By Chris Ankner, Chairman, IWFS Americas Inc.*

There may be no member of the Society with more mixed feelings than me, knowing that Kathy Kallaus is stepping down from the role of Publisher/Editor of Wine Food & Friends...even Kathy herself! Kathy joined the Board of the IWFS Americas Inc. (then called the BGA) in 2013, just two years after me, so I've always thought we were in the same class. During that time, I've seen her take over and thrive as Publisher and Editor of Wine, Food + Friends. I could not be happier for her, yet, I'm going to miss her steady hand at the wheel. I'm grateful that she is staying on the Board and continuing to lend assistance to WFF.

No job of the Board is more important than the Publisher of WFF. WFF touches every single member four times a year. For the majority of the membership, WFF is their only connection to the IWFS. It can only be done by someone with great organizing skills and a style and grace that keeps the magazine readable. That is a rare combination.

Kathy took over as publisher in the Spring 2015 issue of WFF with 36 color pages. In her initial introduction of herself in that issue, she marveled that her predecessor, Cathy Kuhlman had grown the quarterly publication from a 20-page black, white and maroon magazine. She claimed that Cathy "would be a hard act to follow."

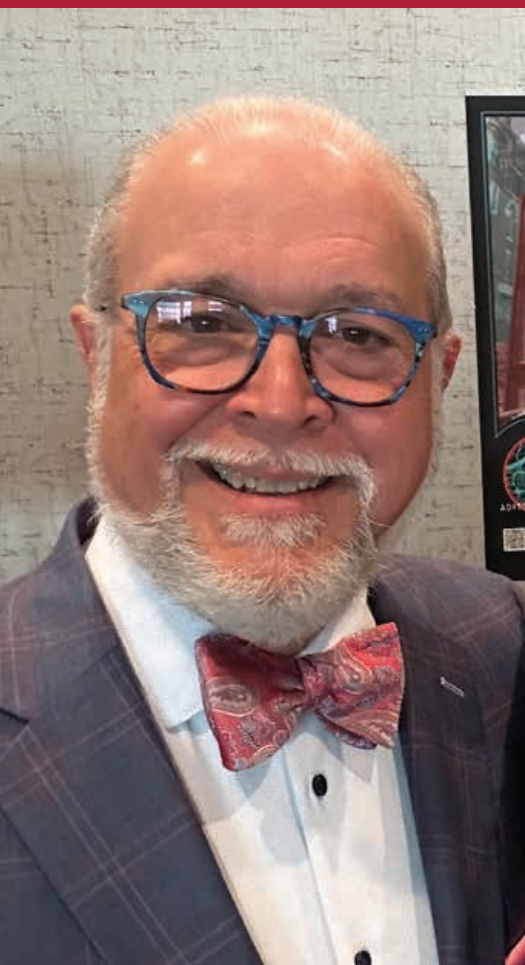
While Kathy was right, she more than carried on. Under Kathy's watch the magazine grew. WFF is now 40 pages long, and if anything, it looks better than it ever has. No Board member has been more regularly professional than she. Kathy has trained Ivan Batlle to carry on in her footsteps. I don't envy Ivan who has his own hard act to follow.

The Board, myself, and everyone in the Americas owe Kathy a great round of applause. She tells me that Ivan is both ready and already doing a great job. That's all I needed to hear.



# FROM THE EDITOR: KATHY KALLAUS

*IWFS Vice-Chairman*



Dear Members,

I would like to introduce you to Ivan Batlle, a member of the Kansas City Branch and an IWFS Board Member who has been working with me on Wine, Food & Friends. Around a year ago, Ivan stepped forward to assist with the magazine after I had expressed the desire to “retire” from my position of Publisher/Editor, a position I have held since 2017, Publisher since 2015. Since then he has been instrumental in working alongside me with incoming articles and reports, comments and suggestions. I feel I can now turn over the reins to him. I will remain on the Editorial Board working with Ivan to make sure we have a smooth transition. Please welcome him, along with his lovely wife, Karla if you see them at one of our festivals.

It has been a pleasure and sometimes an adventure working with all of you. I’m not going away just yet, just stepping down as Publisher/Editor. My husband, Mark and I will be members of The International Wine & Food Society forever. It’s sort of in our blood! Cheers!

Kathy Kallaus





Lerkekåsa Vineyard, Gvarv, Norway

# THE GROWTH OF VINEYARDS IN NORTHERN EUROPE

*By Ann J. Samuelsen*

**W**ine grapes were typically grown between the 30th and 50th parallels in the northern hemisphere, but change is afoot, and they are now being successfully grown further north. For this article we are looking at the growth of vineyards in Northern Europe which not long ago would have been considered as inhospitable for successful grape growing for wine. The area will be defined by drawing a line around the 54th latitude by the Baltic Sea and north to include the Nordic countries; Denmark, Sweden, Norway, and Finland, as well as the Baltic countries; Estonia, Latvia, and Lithuania. The most northerly commercial vineyard is Lerkekåsa, in Norway, on 59th parallel; which is the same as the south of Alaska.





Vinyard in Vingården, Sweden

### Climate Change?

Climate change has moderated the winters in the Nordic countries, especially in the southern part. Scandinavian farmers noticed 30 years ago that their growing seasons were lengthening and making it more and more feasible to grow grapes in Nordic countries. A report published by the Swedish Meteorological and Hydrological Institute in 2022 found that in Sweden the growing season had lengthened by 20 days and the average temperature had increased by 2oC over the past 30 years.

According to climate scientist, Borger Aamaas, at The Center for Climate Research, Norway has become 1.9oC warmer since the 60`s. The sea has a dampening effect on the temperature increase and therefore there is a slower increase by the coast. Some of the inland municipalities, Gausdal and Jevnaker, have even warmed up 3oC. It is mostly since the 80`s that we have seen the temperature increases and it is seen more and more each decade. If temperatures continue to rise at their current rate, it is predicted that Denmark's climate will be like northern France in 50 years' time.

**IT IS PREDICTED  
THAT DENMARK'S  
CLIMATE WILL BE LIKE  
NORTHERN FRANCE IN  
50 YEARS' TIME.**



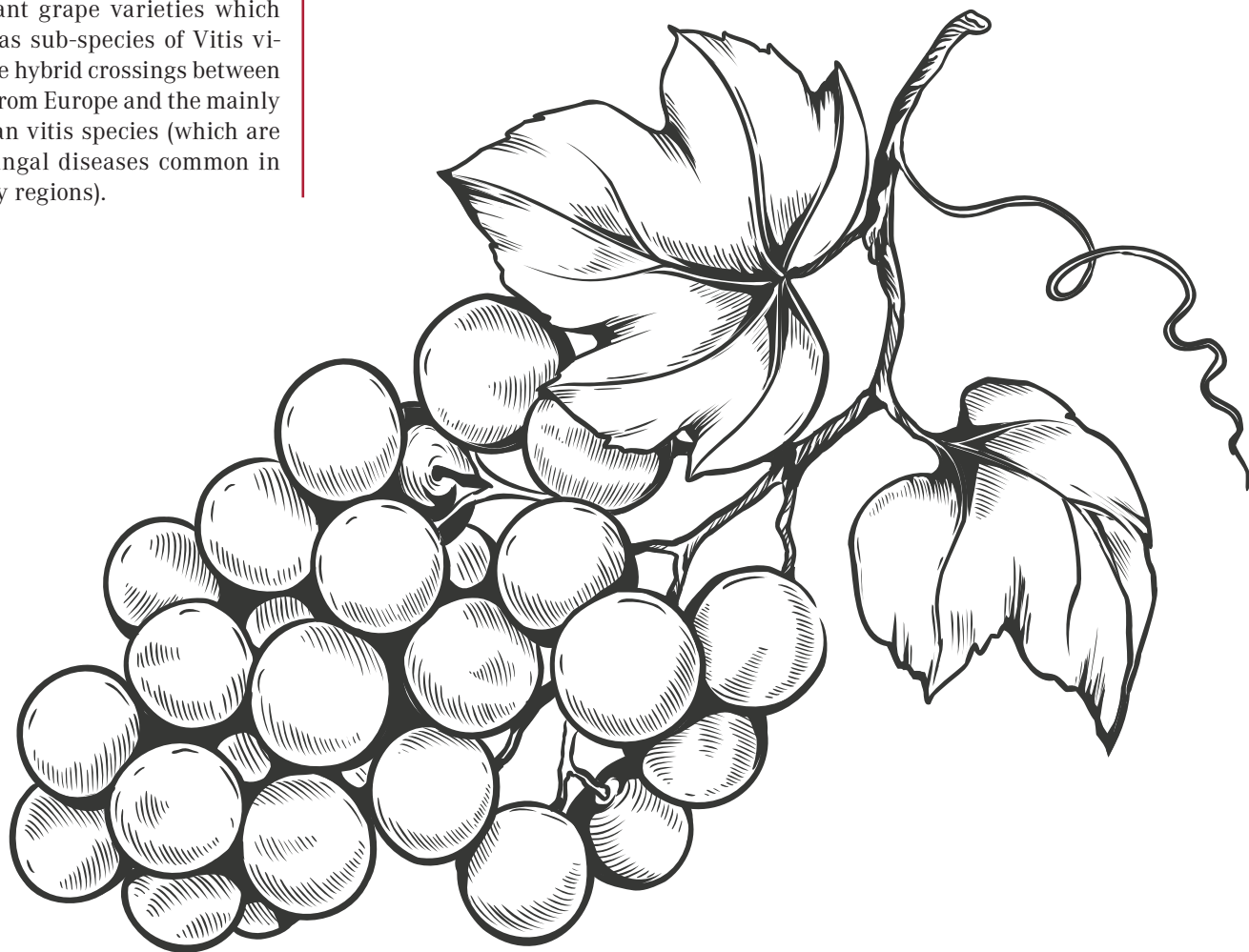


### Wines Styles and Grapes

In the Nordic and Baltic countries you will find sparkling, white, rose, red, and sweet wine styles. The sparkling and white wines, in particular, made from the solaris grape have been showing great potential in these cool climates. The wines are fruity, with aromas of apple, citrus, and elderberry, with notes of honey. Acidity is high, which makes the wine fresh and lively. The key to success in these marginal climates is to use the right grape variety and rootstock, in addition to have a good sun exposure for the vines. The most common grape varieties used are “PIWI” grapes. PIWI is an abbreviation of the German term “Pilzwid-erstandsfähige Reben” which refers to fungus resistant grape varieties which are classified as sub-species of *Vitis vinifera*. They are hybrid crossings between *Vitis vinifera* from Europe and the mainly North American *vitis* species (which are resistant to fungal diseases common in these northerly regions).

The most successful of these hybrid grapes are the white variety, solaris, and the red variety, rondo. Other white varieties used are souvignier gris, muscaris, johanniter, orion, hasansky sladki, donau riesling, and vidal blanc. The common red varieties are cabernet cortis, bolero, cabernet cantor, regent, fruh burgunder, and sirame. The most suitable rootstocks to use in the cool climate are the SO4 and 5BB, according to Lena Jørgensen at Vingården in Klagshamn, Sweden. These rootstocks are suited to a humid climate. They slightly advance maturity by helping the grapes reach full phenolic maturity and leading to a higher quality wine.

The Nordic countries have also experimented with the international grapes such as riesling, sauvignon blanc, chardonnay, pinot gris, pinot blancs, pinot noir, merlot, cabernet franc and cabernet sauvignon. For the moment, Denmark and Sweden have the best potential to ripen these international grape varieties on a regular basis. Their most southern wine producing areas are between the 55th to 56th parallels. British Columbia in Canada and Lithuania in Northern Europe are other wine producing regions and countries on the same parallels.





**Glenholm Vingård, Jutland, Denmark**

### State Restrictions Or Not?

In 2000, Denmark, Sweden, Finland were accepted by EU law as commercial wine producing countries. Denmark does not have a state wine and spirit monopoly and can therefore sell wines at their wineries. Sweden, Norway and Finland have a state monopoly and can only sell their wines at the monopoly shop or direct to the Horeca market. These countries have been granted permission by EU to maintain their regulation with state monopoly. However, there has been a change as Finland was recently granted an allowance to sell up to four bottles of wine per person at the wineries. This is now up for discussion in Sweden. The Riksdagen (Sweden's highest decision making assembly) will make a decision this in Autumn. If it goes through in Sweden, hopes are that it may also be granted in Norway. This decision will be a very important step for wine producers in these countries as it will help them build their oenotourisme.

### The Nordic Countries

Denmark has the most advanced wine scene and the longest experience with grape growing. They started in the early 90's. The first Danish winery was started in 1993 by a few enthusiasts. Denmark now has four main wine regions - Bornholm, Funen, Jutland, and Zealand. The Dons sub-region in Jutland has now become the first protected designation of origin (PDO) in Denmark. This is the most northerly PDO in the EU and covers an area of 500 hectares. The two biggest winegrowers in Denmark are Dyrehøj Vingård in the Roesnaes peninsula near Kalundborg on the northwest coast of Zealand, and Skærsøgaard in the Dons sub-region in Jutland. Together these two form 20% of the total with 40,000 vines and 30,000 vines respectively. They both make award winning wines with the solaris variety - namely Dyrehøj Solaris Reserve white wine, and Cuvée Brut Sparkling Wine from Skærsøgaard. The Skærsøgaard winery is owned by Sven Moesgaard. Skærsøgaard's signature wine "DONS" has gained the certification BOB (Beskyttet Oprindelses Betegnelse) which are like the French AOC or the Italian DOC. Skærsøgaard's sparkling wines is the only product in Denmark which has achieved BOB. In addition to a range of sparkling wines, Skærsøgaard also produces white, rose, red, and sweet grape wines.

Sweden has 150 hectares under vine along the southernmost coast in Skåne, and on the islands Öland and Gotland, as well as, some in the Södermanland region southwest of Stockholm. In just 20 years, Swedish viticulture has gone from being a hobby to a commercial success being recognised for producing prize winning wines. There are around 200 wine producers with their own vineyards and 55 of these are commercial vineyards. 95% of the production is from PIWI grapes, with solaris being the dominant variety for white wine and increasingly, for traditionally made sparkling wines.

Two years ago Sweden's Branch Organization for Oenology and Viticulture (SBOV) was formed. The country is now working to obtain a geographical indication of origin (PGI) status, such as Wine from Skåne. Just outside Malmö Skåne, is Vingården i Klagshamn. It was founded in 2001 by two of the pioneers of Swedish viticulture, Murat Sofrakis and Lena Jørgensen. 80 percent of their 1.8 hectares of vineyards are planted with solaris. The other 20 percent grows red rondo and cabernet cortis, and a small area of frühburgunder. Their philosophy is to make something new for the wine world instead of making one more chardonnay or pinot noir wine. The intention is to make





the best possible wine from the grape varieties they consider most suitable to their soil and climate. Vingården i Klagshamn is open for public from 15 May to 15 August, but it is very popular with wine geeks and visits can be booked during the other months. Kullaberg Vingård is Sweden's largest winery with a total of 14 hectares, most vines planted a decade ago. They are located up the coast from Malmö and are surrounded by the three seas - Öresund, Skålderviken and Kattegat- which makes the climate mild with a longer growing season. Kullaberg produces mostly white wines and sparkling wines. Their wines can be found in high end restaurants from Europe to Japan, as well as sold through the Systembolaget (Sweden's monopoly). Their oenologist and winemaker, Felix Åhrberg worked in vineyards around the world before to Sweden to head up Kullaberg Vingård in 2017.

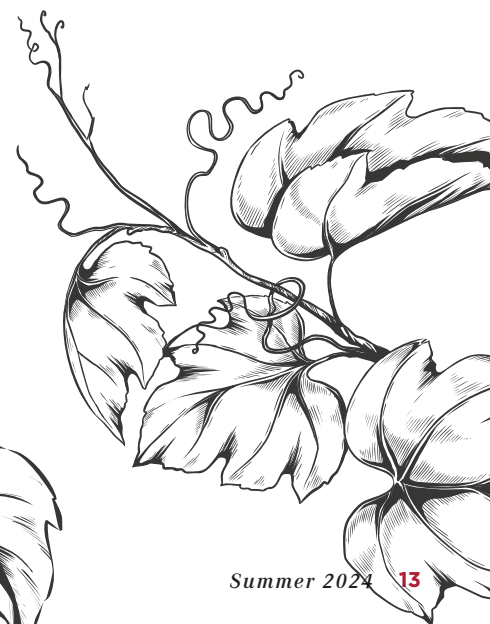
In Norway, viticulture is in its early stages, but with an exciting future. There are 50 registered wineries in Norway, according to the Norske Druedyrkere's association. Most vineyards are by the southern coast from Drammen to Kristiansand or slightly inland. Norway benefits from still having a marginal climate. Though the temperature has increased in the last decades, the temperature difference between day and night during the growing season leads to high acidity levels. This will benefit the wines with a refreshing acid structure and a long shelf-life.

As mentioned at the start, Lerkekåsa Vineyard, is the most northerly commercial vineyard. It is two-hour drive south-west of Oslo, in Gvarv. Nestled in a valley near Lake Norsjø, and is protected by hills and mountains, it has a special microclimate and one of the warmest places in Norway. The vineyard was planted in 2008 by Joar Saettem, a professional geologist by trade and his wife Wenche. Lerkekåsa now produces around 1,500 litres of wine - white, rose and red.

Alongside Sognefjord, Norway's longest and deepest fjord, there are a group of 8 wine producers trying to establish a new winemaking region as far as 61 degrees north. In total, they have 15,000 vines between them. Slinde Vineyard, owned by Bjørn Bergum and his partner Haldis work with a variety of grapes to create blends that have good aromatic notes and minerality coming from the clay soil. Slinde planted their first vines in 2014 and now they have 3,000 vines. A secret to producing quality wines in this cool climate is frequent mildly chilly nights, and the sun reflecting off the fjord onto the steep hillside. Slinde Vineyard has won gold medals in Norway's national wine competition, and their plan is to go commercial.

Finland has traditionally produced wines mostly from fruits and berries, but with the change in climate they are now embarking on becoming a wine producing country. Currently Finnish wine production is only small-scale, and mostly on experimental basis. This is set to change. Today, there are about 25 wineries in Finland, mostly around the southern coast and a few up on the west. The wine producing association in Finland is called Viinikasvattajaty.

A pioneer in Finnish wine production is Kaarlo Nelimarkka. He owns a winery in Waasa on the western coast, only 400 kilometres south of the Arctic Circle! Nelimarkka started experimenting with winegrowing almost 40 years ago. After decades of trial and error, his Sundom winery now makes white wine and red wine from his 2,000 vine plants. His specialty is the Sundom white wine made from the hardier grape varieties solaris, madeleine angevine, and gewurztraminer. A big advantage in this northerly region is that the grapes enjoy up to 20 hours of daylight each day during the summer months.



# INSTEAD OF GRAPES, TRADITIONAL ESTONIAN WINE MAKING USES LOCALLY-SOURCED FRUITS, BERRIES, AND FLOWERS. DANDELION, RHUBARB, PRIMROSE, ROWAN, AND BLACKCURRANT ARE SOME OF THE FREQUENTLY USED BASES, RESULTING IN A SWEETER TASTE PROFILE COMPARED TO GRAPE-BASED VARIETIES.



## The Baltic Countries

In Estonia, the wine industry is growing and their wine tourism is growing rapidly. Their focus is on cool climate grapes such as solaris, regent, rondo, cabernet cortis, leon millot, zilga, and hasanki sladki to produce light, fresh and mineral driven wines with subtle grape aromas. Estonian winemakers also experiment with other fruit varieties such as apples, pears, and cherries.

The Southern Estonia wine region is one of the most interesting areas for wine production with small, family-owned wineries. Visitors can enjoy vineyard tours, wine tastings, and cellar visits. Harjumaa is another interesting wine region in the northern part of Estonia, as well as, the islands of Saaremaa and Muhu. Latvia has been making wine from grapes for years, but also from fruits, berries and flowers. The winery Mazburkas, near Engure, has been growing grapes for 15 years and produces 3 whites, 1 rose, and 2 reds. When visiting them you can stay in one of their cabins with a view of their vineyard.

Abavas winery is in Sabile, in the centre of the Curonian peninsula at 57th parallel. They first planted grapes in 2010. This started as a family winery, but it is now owned by three families - Barkan, Gadazhi and Krasovsky. The best northern grape varieties for them are solaris, muskaris, and rondo. They produce one sparkling wine from the solaris grape and a red wine from rondo.

Before making wine from grapes they produced wine and sparkling beverages from fruits and berries.

Lithuania is a relative newcomer with vineyards starting to spread and cultivate different cool climate varieties. As global warming intensifies, the season for cultivating grapes in Lithuania is extending. It is considered that at least 180 frost free days are required (eg. 15 May to 11 November which would be a European norm) for successful grape production. Lithuania has 160-180 frost free days along the coast and 130-150 in the east (which could increase in time). There are over 200 farmers across Lithuania that cultivate vineyards, but much of the Lithuanian grapes ends up inside a juicer. The Viticulture Association has started to register vineyards and it is estimated that there could be around hundred grape growers there now. Some producers are starting to open for visitors on their farms and offering accommodations. The best wine region in Lithuania is in the southeast due to its light soil. One of the biggest wineries in Lithuania is located southwest of the capital Vilnius and are owned by Andrius Diliautas and his wife.

## The Future

As drought, rising temperature, and other extreme weather events are forcing traditional winegrowing regions (France, Spain, Italy and Greece) to reassess their production methods, grape varieties grown, and also vineyard location, the vineyards of Northern Europe look to be in a good position to go from strength to strength as producers of quality wines. England is a good example - traditionally only being able to ripen PIWI varieties, southern England is now at the forefront of producing some of the finest sparkling wines, using classic grapes; chardonnay and pinot noir - the future is definitely looking bright!



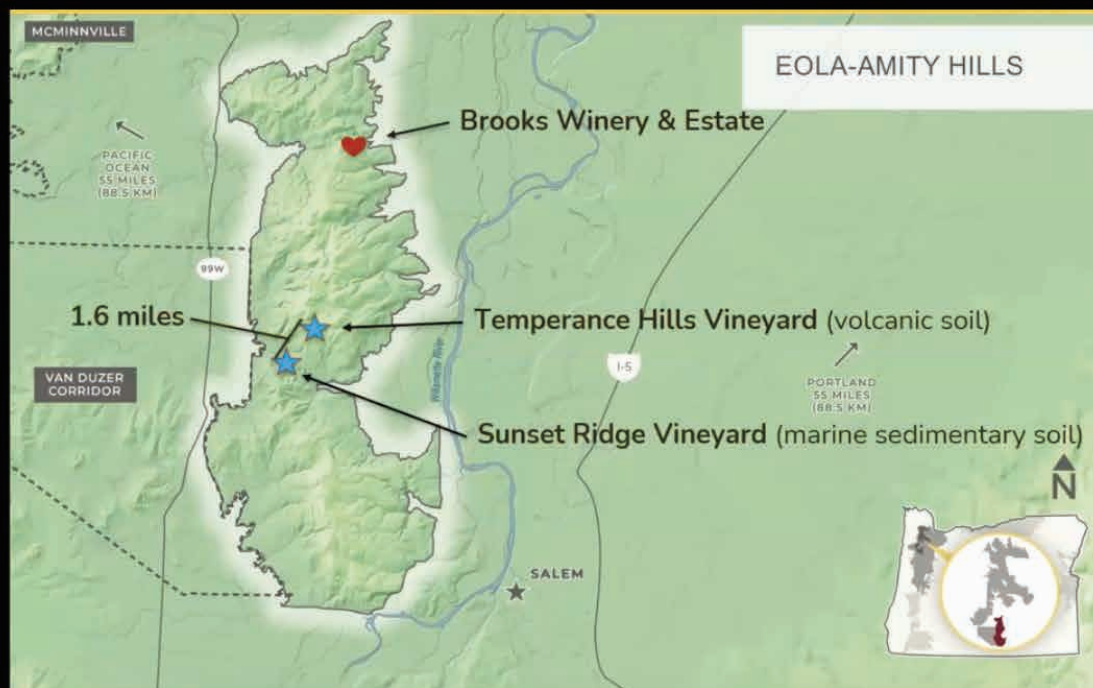


TASTING SERIES:  
**TERROIR-DRIVEN PINOT NOIR**  
**IWFS VIRTUAL WINE TASTING SERIES**

*By Neal Vitale, Hollywood Branch*







#### April Abate from Brooks Wine Gives A Virtual Presentation

The aphorism “the best-laid plans of mice and men often go awry” feels like an apt introduction to our recent Virtual Tasting, “Terroir-Driven Pinot Noir.” At last year’s IWFS Willamette Festival, Dr. Scott Burns, Professor Emeritus of Geology and Past-Chair of the Dept. of Geology at Oregon’s Portland State University, gave a very well-received presentation on how different soil types influence the flavors of pinot noir. We had planned - over several months - to have Scott reprise that session in a Virtual Tasting, this time complemented by a sampling of two wines from grapes grown in distinctly different soil. These pinot noirs would come from Brooks Wine in Amity, Oregon, and the winery’s Director of Business Development & Education, April Abate, would lead the tasting.

Unfortunately, come the time of the Virtual Tasting, technology issues kept Scott from joining until only minutes were left in the event, and matters fell fully to April. But she stepped up without missing a beat. She is a Certified Specialist of Wine (CSW) who clearly knows her stuff, and she delivered spectacularly!

April started with a brief overview and history of Brooks Wine. It is a 25-year-old winery that was started by Jimi Brooks in the heart of the Willamette Valley. [Tragically,

Jimi died from an aortic aneurysm at the age of 38 in 2004.] They are a dry-farmed, no-till, biodynamic producer, committed to implementing and improving sustainable business practices and lowering their carbon footprint. They underscore their commitment by being a certified B-corporation. They work collaboratively with numerous farmers throughout the valley. And their logo - an ouroboros, a dragon eating its own tail - echoes themes of continuity and nature’s cyclicity.

The tasting focused on two soil types - volcanic and marine sedimentary. The Willamette Valley was created millions of years ago as tectonic plate movements raised the Coastal Range just inland from the Pacific, while the volcanic Cascades - home to Mount St. Helens and Mount Hood - grew further inland. Simply put, basalt-rich lava from the volcanoes to the east was blocked by the Coastal Range; similarly, marine sediment gathered to the west of those mountains.

We tasted two Brooks Wine 2019 Pinot Noirs. The Temperance Hill is grown in east-facing vineyards featuring volcanic soil, at cooler elevations, between 680 and 880 feet. The soil is reddish from its high content of iron and clay, drains well, and retains heat. As a result, grapes grown here have higher levels of acid. Flavors tend toward

red fruit like strawberry and red cherry, floral notes (rose), and earthier elements such as mushroom and herbs de provence.

The Sunset Ridge Pinot is grown in lighter-colored - mustard-tinged - marine sedimentary soil, in lower-elevation (~400 ft), west-facing vineyards. This soil reflects more light, which helps the grapes ripen more. They develop thicker skins, raising tannin levels. Flavors here are more blue-black fruit - pomegranate, blueberry, black cherry - as well as baking spices and earth/forest floor.

Interestingly, the two vineyards are only 1.6 miles apart but, as they fall on different sides of the Coastal Range, their grapes demonstrate strikingly different flavor profiles. Personally, I found these contrasts more dramatic as the wines opened up with air and time. I left the wines for two days after the tasting - stoppered but not vacuum-pumped - and was stunned by how beautifully they had evolved.

Scott Burns was finally able to join us for a few minutes near the end of our tasting. He had been able to listen to April, though, and he joined us all in complimenting her on a terrific job. It is fitting to end on another appropriate maxim - “when life gives you lemons...”



# Brooks Wine Pinots

\*Additional Pinots and other wines can be found at [brookswine.com](http://brookswine.com)



*Brooks Estate Vinyard's 2021 Rastaban Pinot Noir is a full-bodied Pinot, with robust notes of wild strawberries, cherry cola, and red currants, with a concentrated Luxardo cherry and pomegranate syrup finish. Comprised of 3 clones of Pinot Noir grapes (Pommard, 115, 777), the vines were planted in volcanic basalt-nekia soil.*

*Brooks Estate Vinyard's 2021 Crannell Pinot Noir is an expressive Pinot with earthy dark and red fruit notes with a warm cinnamon bark finish. Comprised of 4 clones of Pinot Noir grapes (Pommard, 115, 777, 667), the vines were planted in volcanic basalt-jory and nekia soil.*



*Brooks Estate Vinyard's 2021 Terue York Hill Pinot Noir is a very balanced, red fruit-driven Pinot with grippy lifted notes of red currant, dried rose petals, oolong tea, and pomegranate seeds. Comprised of grapes from a 667 clone, the vines are planted in volcanic soil.*

*Brooks Estate Vinyard's 2018 Sunny Mountain Pinot Noir is a complex Pinot with notes of dark and red fruits that give way to warm, spice notes of myrrh and orange oil. Comprised of 3 clones of Pinot Noir grapes (23, Pomard, 115), the vines were planted in marine sedimentary-bellpine and volcanic basalt-ritner soil.*



# NEW ORLEANS GREAT WINE WEEKEND, A LOVELY WEEKEND IN THE BIG EASY

*By Ivan R. Battle, Kansas City Branch,  
Director IWFS Americas*







**T**he Big Easy, New Orleans' nickname, hosted The International Wine and Food Society, Americas last March 14 through March 16. The weekend was indeed an exercise of Big Easy mood. Friends gathered at a lovely hotel and restaurants to enjoy wonderful food and fabulous wines. We took a leisurely stroll along the Mighty Mississippi to hop on a riverboat that floated downriver in no hurry at all. Sparkling wine, sauvignon blancs, and pinots accompanied us over a Cajun and Creole cuisine. To top it all, a New Orleans cooking class to savor entrees stirred, seasoned and cooked by us.

Mar 15, 2024





Karen Markus and Susan Koesters, Greater Omaha Branch

The weekend started on Thursday with a meet and greet dinner at La Chinoiserie of the luxurious Windsor Court Hotel. A lovely rose champagne welcomed us to good old friends and many new friends to make. Members from both coasts and central areas of the United States, as well as, Canada, Cayman Islands, and the United Kingdom were at hand to toast for a wonderful event.

Creole cane syrup vinaigrette launched the deconstructed Nicoise Crab Salad paired by two chardonnays, South American and Californian. This comparison was the theme for the weekend. As the dinner progressed, we were regaled with wines notes and anecdotes by Randy Ullom and Larry O'Brien. The how and why these wines were made really added to the dinner enjoyment. Chef Vlad Kogan and Sous Chef Jan Tagaro presented a lovely dinner over a table of beautiful china and stemware.

That evening, we once again walked; though just across the street, to the chandelier lit hall of August Restaurant. Always known for its food, impeccable service, and lovely stemware, August did not disappoint. Chef Corey Thomas concocted a five course dinner that traced his travels to South America, Asia, and Europe, without ever forgetting his Creole roots. Specially memorable was the Crawfish Orrechiette. Randy Ullom and Larry O'Brien once again guided us through the pairings. The Dake chardonnay and the pinot noir stand out. However, the Zeitlos sauvignon blanc cannot be forgotten.

The night went by in a whirlwind of local morel mushrooms, Bayou Cora Grits, passion fruit, rabbit, lamb, and merlitons. The conversation could not deviate from the flavors and textures served afore us. A special nod to Chris Dorion, of the New Orleans IWFS branch for his invaluable help this evening. The dinner was just spectacular!

With some difficulty, we arose the next day for the optional New Orleans Cooking Class. We walked towards the French Quarter, dragging our feet and some what fearful of the experience to come. We entered a very crowded storefront on the river side of Rue St. Louis filled with spices and seasonings for sale. Shortly, we were guided three floor up to a private classroom, The Molasses Room. A loud air conditioner wall unit roared on. Then Chef Joe entered the room. The party started!!

Chef Joe, Louisiana native, regaled us with the history of New Orleans cuisine, styles of cooking, styles of speech, tricks for making roux, and how not. Then



Carolyn Parker and Knack Cox, Cayman Islands Branch



Boiled Crawfish

The next day started with a Big Easy late morning for a stroll along South Peters along the river shore to Toulouse Street loading dock. We boarded the historic Riverboat Natchez under the tunes of a lively calliope. Sparkling wine at the Captains Hall saw us off by paddlewheel southbound on the Mighty Mississippi. Huge seagoing oilers and cargo vessels dwarfed us, yet never felt in peril. The skipper narrated the trip spiced with tales and stories about the river and it shores peppered with storms, fires, and wars. A pleasant Cajun catfish lunch awaited us in the main dining hall along with wonderful wines that calmed our palates.



he guided us to one of three stations to make our lunch: corn-crab bisque, crawfish etouffee, and pralines. All of us neophytes stood there taking turns stirring the pots while sipping wine and laughing out loud. Then we sat for lunch to enjoy a very good bisque, a quite good etouffee, and wonderful pralines. By the way, it is pronounced “prahlines”. We were advised that “praylines” we do in church.

The walk back home was jovial and energetic, with all trepidation set aside. An apron, spices, and recipes filled our shopping bag. All in all, a great optional event!

That evening closed our fabulous weekend. Once again at the Windsor Court, donning our best duds, we entered an elegant reception served with a Taittinger Champagne. Chef Vlad took some of New Orleans favorite dishes for us. Turtle soup, Fish Delmonico with Crawfish, Scallops, and Duck Beast danced on our tables. Catena chardonnay and malbec shined that night. The Hartford Court and Ex Post Facto syrahs were splendid.

The night and weekend ended with a touching award ceremony. Dwight Cathewood, Los Angeles branch, received the Andre’ Simon Gold Medal for his many years of outstanding service to our society, particularly as Treasurer of the Board. Steven Greenwald, Washington, D.C. branch, received the Andre’ Simon Silver Medal for his meticulous planning of many memorable festivals and service to IWFS Americas. John Trickett, Arkansas Branch, was awarded the BDA Silver Medal for his work in communications and service to IWFS Americas.

Charles Schurhammer and his team, Stephen Hipple, John Trickett, and Andrew Jones organized a superb festival that was enjoyed by all attendees. Rose Clemson, the Americas behind the scenes guru, ensured we all were looked after. The chefs, servers, and hotel staff also shined throughout the weekend. Their care for detail showed, as did our appreciation for their efforts. A weekend at the Big Easy is not as easy as it feels.



(L to R) Charles Schurhammer, Randy Ullmon, Larry O'Brien, Elyse Kudo



Steve Hipple and Chef Joe Cahn

# REMEMBERING IRA GREENE

*By Chris Ankner, Chairman, IWFS Americas Inc.*

**E**arlier this Spring, Ira Greene passed away after fighting pancreatic cancer. It was a loss of a friend and a mentor to me, and a loss of a valuable member of the IWFS Foundation.

I first met Ira in 1999 at the New York Branch. I was rapidly appointed Treasurer and later elevated to the Board. It didn't take me long to realize that the branch was in financial trouble. Membership had been declining rapidly from its peak in the 1980s while we had a cost structure designed for a much larger branch.

In 2002, Ivan Thornton was elected President. Ira and I brought to him our concerns about the financing of the branch. Over the next five years we turned around the branch's fortunes. While I provided numbers, Ira and Ivan explained the process to the membership and grew its size. Ira served as the next President, and I followed him. Much of what I know about running a branch comes directly from Ira. He had been an active member of the Board through 2022 advising every President that succeeded me.

Ira was a lover of fine food and wine, as are the overwhelming number of our members, but he also firmly believed in giving back and using our position to improve the lives of others. His skills as an attorney were needed by the IWFS Foundation, but his compassion made him the obvious choice to lead the Foundation Board. The Foundation flourished from a relatively small affair to an important charitable organization. It now provides a named scholarship to the Culinary Institute of America, UC Davis' Department of Viticulture and Enology, and two scholarships at Florida International University.

In June of 2023 I was honored to give Ira the Andre Simon Bronze Medal. It was well earned for decades of service to the Society.



Ira Greene Prior to Receiving His André Simon Bronze Medal

---

**Ira was a lover of fine food and wine [...and] he also firmly believed in giving back and using our position to improve the lives of others.**

---



# What's Cooking?

## CLUB EVENTS ACROSS THE AMERICAS

### ATLANTA

#### *Italian Spring Dinner*

On Sunday, 28 April 2024, The Atlanta Branch held an Italian Spring Dinner at Trattoria One 41. The evening started with a reception with Bisol Jeio Prosecco Brut NV. Dinner followed with five double courses and three Italian wines from the branch cellar served side by side. Jose and Beth Jimenez and Chaun Bunt hosted the dinner.

**April 28, 2024: Italian Spring Dinner, Trattoria One 41, Johns Creek, Georgia.**

🍷 NV Bisol Jeio Prosecco Brut 2011, Domenico Clerico Barolo 2013, Altesino Brunello di Montalcino, Pertimali Brunello di Montalcino 2013 X Polpette, Veal Meatballs, Creamy Polenta, Melted Tomatoes, Reggiano Carciofi, Long Stem Artichokes with Pancetta in Lemon Garlic White Wine. Canneloni, Braised Beef Short Rib, Gorgonzola, Bechamel, Braising Jus, Casarecce, Twisted Pasta, Aglio e Olio, Roasted Chicken, Asparagus, Ricotta. Grilled Mediterranean Sea Bass, Veal Piccata over Roasted Potato. Rapini, Sauteed Broccoli Rabe with Garlic, Risotto, Roasted Mushroom Risotto. Mascarpone Cheesecake, Triamisu.

(L to R) Hosts Chaun Bunt, Beth and José Jiménez



## AUSTIN

### *Lobster Fest!*

The Austin Branch held a Lobster Fest on March 10, 2024, at the home of Lynn and Joe Jelinski. Members plucked their lobster bibs-which doubled as nametags-off the jury-rigged clotheslines in the front yard. They picked up their mallets and enjoyed a glass of pink Crémant de Bourgogne Brut, Françoise Labet while mingling, over appetizers, with friends. Oysters on the half-shell with mignonette sauce, Oysters Rockefeller and smoked wild-caught Alaskan salmon were crowd favorites. The buffet consisted of traditional New England Lobster Fest fare, except for the finale: Joes famous flaming Bananas Foster. During the event Vince DiLoreto received the Americas Silver Medal; the final line of the citation read, Whenever help was needed, you could always count on Vince.

**March 10, 2024: Lobster Fest, Home of Lynn and Joe Jelinski, Austin, Texas.**

• N/V Crémant de Bourgogne Brut, Françoise Labet, Côte-D'Or, France, Stuhlmuller Vineyards Estate Chardonnay 2021, Alexander Valley, CA, Cooper Hill Pinot Noir 2021, Willamette Valley, OR (organic estate vineyards) 2020, Vineyard Block Estate 820, Special Reserve Cabernet Sauvignon, St. Helena, Napa Valley, CA, Porto 10 Anos Messias X Freshly Shucked Oysters (Grilled and Raw) with Mignonette and Cocktail Sauces, Smoked Wild-Caught Alaskan Salmon with Whipped Cream Cheese, Chives, Capers, Onions, Egg, Dill Pesto (GF), Chesapeake Bay Steamed Shrimp, Bagel Crisps, Crostini, GF Crackers, Celebration of Seasonal Produce from Central Market (GF, V), Whipped Ricotta Board (Veg). Mini Crab Cakes (GF) and Mini Salmon Cakes (GF) with Basil Aioli and Remoulade Sauce, White Cornbread Mini-Muffins with Jalapeno and Cheese (GF, Veg). Fresh Maine Lobster (~1 1/4 Lbs) with Lemon and Butter; or Grilled Prime Ribeye Steak (~1 Lb), Fresh Corn On-The-Cob, Boston Baked Beans from scratch (GF, V), Slaw with Vinaigrette Dressing (GF, V), Homemade Potato Salad (GF, Veg), Artisanal Bread (GF and not). Flaming Bananas Foster over Blue Bell Natural Vanilla Bean Ice Cream (GF, Veg), Artisanal Cheese Board with Fresh and Dried Fruits, Honey, The Great Bon Bon Reveal.

Happy camper John Highbarger returns from the buffet line



## BIRMINGHAM

### *February 1, 2024: Aussie Educational Event, Classic Wine Company, Birmingham, Alabama*

The Birmingham Branch had a wonderful opportunity to explore 8 wines from across the wine regions of Australia with two master sommeliers, Jane Lopes and Jonathan Ross. They have developed first-hand relationships with winemakers across Oz, and bring their vibrant finds to U.S. soil through Legend Imports. They have also written a book about the Australian wine regions-How To Drink Australian. Our own chefs brought steak and shrimp on the barbie and traditional Australian Lamington for dessert.

Birmingham Branch members at the Aussie Educational Event





## BURLINGTON

### *April 21-22, 2024: Spa Outing, Ste. Anne's Spa, Grafton, Ontario*

It was a perfect way to start our Spring season, albeit still a tad cold! We had a two-day adventure at Ste. Anne's Spa, just an hour east of Toronto, where we indulged in individual spa treatments, immersed ourselves in outdoor hydra pools, and toured the beautiful grounds. We enjoyed four spectacular meals, starting with high tea, followed by dinner, then breakfast and lunch the next day. With our afternoon tea, we added Sortilege maple whiskey and maple cream whiskey to our teas. You have not had tea until you've tried it with maple syrup whiskey, made in Quebec. After tea and a spa treatment (or two), we gathered in one of our cottages for a Welcome cocktail: Romeo Prosecco with Limoncello and Frangelico - a cocktail introduced by Michael Tamburri at a lovely restaurant in Australia and provided by Majestic Wine Cellars. IWFS Burlington also partnered with another Canadian Wine Club - Opimian, who provided most of the wines for our meals. With each meal, we enjoyed a different flight of Bordeaux, Bourgogne, or Beaujolais, with Champagne for our breakfast, of course. The opportunity to enhance our friendships and getting to know delightful new people worked remarkably well in this environment. One participant commented that it truly embodied the spirit of the IWFS, and we all welcome more opportunities to do this type of event again.

Members at Ste. Anne's Spa



### **FOOD FACTOID** | *Caviar*

The eggs used for caviar are from various species of sturgeon fish. They are an extremely old fish, some sturgeon fossils being dated as far back as the Middle Jurassic period (about 174 million to 163.5 million years ago). The fish itself can live for an extremely long time, with males living up to around 55 years, and females living more than 150 years.

## CHICAGO

### *889th Dinner of the Society-Casino Club of Chicago*

Our annual Valentine's Day celebration with our loved ones was held at the Casino Club of Chicago. The grandeur of the Casino Club as a dinner venue is second to none in the city, a perfect backdrop for our Valentine's dinner. Cellarer and Governor Geoff Euston worked with the club to create an outstanding dinner of traditional cuisine. The wine pairings created by Oenologist and Governor Augie Sievers III from selections from the branch cellar made the dinner even more special. Roses at the end for the ladies capped off the evening.

#### **February 14th, 2024: 889th Dinner, Casino Club, Chicago, Illinois.**

♥ *Bollinger Special Cuvée Brut NV* × Caviar and Crème Fraîche on a new Potato Bellini Foie Gras slider on Brioche with Fig Jam Pimento Cheese on Brioche Toast topped with Micro Watercress Greens Oysters, Two-Ways, on Ice & Rockefeller. ♥ *WWE. Dr. H. Thanisch Bernkasteler Badstube Riesling Kabinett 2011* × Crab Cake with Leek Fondue, Corn Velouté. ♥ *Dom. Pierre Gelin Chambertin-Clos De Bèze Grand Cru 2002* × Traditional Duck Cassoulet. ♥ *Ch. Rausan-Ségla Deuxièmes Crus 1990* × Sliced Beef Wellington, Perigourdine. ♥ *Lail Vineyards J. Daniel Cuvée Cabernet Sauvignon 2007* × Cheese Selection: Taleggio, Italy Aged White Cheddar, Wisconsin Bleu D'Auvergne L'or Des Domes, France. ♥ *Graham's Vintage Port 1977* × Raspberry Mousse Dome with Dark Chocolate Ganache, Fresh Raspberries and Raspberry Purée.

## CHICAGO

### *890th Dinner of the Society-Oriole*

We were pleased to be able to return to annual Michelin star winner, Oriole. Since opening in 2016, Oriole has been awarded and retained two Michelin stars. Oriole has recently received the Jean Banchet Award for Restaurant of the Year. This is a special venue, and we were be treated to the extended tasting menu that is constantly evolving. As usual, we had to offer the dinner over two evenings in order to accommodate everyone that wanted to attend.

#### **March 12, 2024: 890th Dinner, Oriole, Chicago, Illinois.**

🍷 *Piper Heidsieck Vintage Brut 2012* ✕ Golden Kaluga Caviar Sablefish, Chestnut. 🍷 *Dom. Weinbach Riesling Schlossberg Cuvée Ste. Catherine L'Inédit! 2015* ✕ Foie Gras Fraises Des Bois, Anise Hyssop. 🍷 *Ch. Pape Clement Blanc Blanc 2018* ✕ Carabineros Prawn Virginia Ham, Thai Herbs. 🍷 *Hospices de Beaune Meursault 1er Cru Charmes Cuvée Bahèze de Lanlay Bouchard Père et Fils 2016* ✕ Fjord Trout Smoked Roe, Cabbage Milk Bread Koji Butter. 🍷 *Dominique Laurent Gevrey-Chambertin 1er Cru Vieilles Vignes 1996* ✕ Capellini Truffle, Yeast. 🍷 *Dervieux-Thaize Côte-Rôtie 1er Cru Vieilles Vignes 1986* ✕ Squab Fermented Black Bean, Clementine Rosemary Lemon + Olive Oil. 🍷 *Dr. Heidemanns-Bergweiler Graacher Himmelreich Riesling Spätlese 2009* ✕ Canele Delice De Bourgogne, Asian Pear. 🍷 *Fonseca Vintage Port 1977* ✕ Chocolate Lapsang Souchong, Black Currant.



#### **FOOD FACTOID | Asian Pear**

*The 20th Century Asian Pear is a hybrid variety cultivated in Japan in the early 1900s. Compared to other pears, the Asian Pear has a taste and texture similar to that of an apple. The fruit is known for its crisp, juicy, and sweet taste.*

## FLORIDA KEYS

### *Gathering at the Hideaway Cafe*

On a beautiful evening, April 20, 2024 the newly formed Florida Keys Wine & Food Society branch gathered at the Hideaway Cafe in Grassy Key for their memorable Second Meeting of 2024. Hosted by the Society's dedicated board of directors - President Ron Guntert, Cellar Master Gavin Mead, Secretary Denise Guntert, Treasurer Daniel Samess, Event Coordinators, Karolina Oseckyte and Liz Samess - the event showcased the magic that unfolds when exceptional cuisine, fine wines, and great company come together against the backdrop of a stunning tropical paradise.

Chef Freda, owner of the Hideaway Cafe in Grassy Key, Florida, known for her innovative French creations, had prepared a four-course menu that took diners on a flavor journey through the bounty of the Florida Keys. From the velvety butternut squash bisque with a herbed puff pastry paired with a crisp Walter Hansel 2021 Russian River Chardonnay, to the succulent seafood crepe in a rich Saffron cream sauce accompanied by a South African Stark Conde Field Blend Chenin Blanc 2022, each course was a testament to the artistry of the chef and the expertise of Cellar Master Gavin Mead in selecting the perfect wine pairings.

#### **April 20, 2024: April Dinner, Hideaway Cafe, Grassy Key, Florida.**

🍷 *Walter Hansel - Russian River Chardonnay 2021* ✕ Butternut Squash Bisque with Herbed Puff Pastry Wine Glass. 🍷 *Stark Conde Field Blend Chenin Blanc, Stellenbosch, South Africa 2022* ✕ Seafood Spinach Crepe with a Saffron Cream Sauce. 🍷 *Schrader Double Diamond Cabernet Sauvignon Oakville Napa Valley 2019* ✕ Filet of Beef, Bearnaise Sauce, Sweet Potato Saute, Fresh Grilled Asparagus. 🍷 *Bin 27 Reserve Porto- Fonseca NV* ✕ Gateau A' L' Orange with a Citrus Buttercream.

**Members of the Florida Keys branch**





## FORT WORTH

### *Valentine Soiree*

The IWFS - Fort Worth Chapter gathered for the annual Valentine's Soirée Friday, February 9, 2024 at the Fort Worth Club. Red was the color of the evening as members and guests donned their Valentine attire. Cellar Master, Greg Monroe, treated the group with a selection of Valentine themed wines including a Chateau Rol Valentin St. Emilion Grand Cru 2022. Fort Worth Club Chef Tim Prefontaine, 2014 ACF Chef of the Year, matched the wines with a special menu for the evening.

**February 9, 2024: Valentine Soiree, Shady Oaks Country Club, Fort Worth, Texas.**

🍷 *NV Lucien Albrecht Cremant d'Alsace Brut, NV Lucien Albrecht Cremant d'Alsace Rose* ✕ Venison Pate with Dried Cherries, Brie, Bacon and Strawberry Crostini. 🍷 *Phifer Pavitt Date Night Sauvignon Blanc 2019* ✕ Curried Butternut Squash Bisque, Maple Scented Cream with Spiced Pepitas. 🍷 *Booker Vineyard My Favorite Neighbor Blanc 2021* ✕ Pompano En Papillote, Lightly Steamed Aromatics, Vegetables, Fresh Herbs. Limoncello Sorbet. 🍷 *Ch. Rol Valentin St. Emilion Grand Cru 2002, Tom Eddy Cabernet Sauvignon Greeg Mt. Vineyard 2016, Napa Valley* ✕ Lightly Smoked Veal Tender Noisettes, Salsify Au Gratin, Truffle Polenta, Baby Asparagus, Mushrooms, Fortified Veal Stock Reduction. 🍷 *Nieport Porto Colbeita 2009* ✕ Great Hill Blue, Midnight Moon Goat Cheese, Texas Cheddar, Fresh Honeycomb, Toasted Walnuts, French Bread. 🍷 *Nieport Porto Colbeita 2009* ✕ Valrhona Chocolate Mousse, Sponge Cake, Strawberry Coulis, Strawberries, Strawberry Chips, Coulis.

(L to R) Nathan Hinkle, Shannon Hinkle, Richard Polson, Mary Anne Polson, Charles Berlin, Laura Berlin, Faith Stewart, Steve Richardson



## GREATER OMAHA

### *May All Your Christmases Be White*

May All Your Christmases Be White was the theme of the Greater Omaha Branch annual Christmas celebration at the Omaha County Club. Members were greeted with a breathtakingly, beautifully decorated room evoking the Christmas season, even in the absence of snow. Hostess, Dr. Linda Ford setup the room with her beautiful, personal collections. A pianist playing Christmas music, donated by Hostess Lenni Deeths made it a truly memorable Christmas event and setting.

**December 5, 2023: May All Your Christmases Be White, Omaha Country Club, Omaha, Nebraska.**

🍷 *Kir Royale of Champagne and Crème de Cassis* ✕ Cheese Display and Charcuterie, Grilled Bread, Grain Mustard & Honey. 🍷 *Lois Jadot Savigny-les-Beaune La Dominode Premier Cru 2020* ✕ Creamy Chestnut Soup, Crumbled Bacon & Chive Garnish. 🍷 *Dom. Christian Moreau Chablis, Burgundy France 2020* ✕ Sea Bass, Lemon Caper Sauce, Asparagus, Fingerling Potatoes. 🍷 *Terlato Pinot Gris 2022* ✕ Mixed Greens, Mint, Cucumber, Radish, Lemon Vinaigrette. 🍷 *Klinker Brick Old Ghost Old Vine Zinfandel 2020, Lodi, Honig Cabernet Sauvignon 2018, Napa Valley* ✕ Braised Short Ribs, Creamy Polenta, Green Beans, and Carrots. 🍷 *NV Almond Sparkling Wine, Wilson Creek Winery, Temecula, California, California State Fair Gold Medal* ✕ Dark Chocolate Cheesecake with Chocolate Mousse topping, Chocolate Truffle Crust, Tart Cherry Coulis, & Whipped Cream.

(L to R) Lenni Deeths, Mary Mitchell, Dr. Linda Ford, Janice Rustia



## GREATER OMAHA

### *Wine & Food of Chile*

Joe and Andi Kafka and Janice Rustia extended a string of successful annual events visiting different countries and wine regions at V. Mertz restaurant in the Old Market of Omaha. Matt Brown, Advanced Sommelier, capably presented each wine and food course, this year from Chile. Pisco sour cocktails were served during the quaffing. Pisco is a brandy distilled from grape wine and must, thus similar to grappa, but different in taste. It is a signature cocktail in Chile and Peru, but mixed differently in those two countries, both claiming authenticity. There were a number of guests and a good time was enjoyed by all.

**April 14, 2024: Wine & Food of Chile, V. Mertz, Omaha, Nebraska.**

🍷 *Pisco Sour & Sparkling Wine* × Chilean Empanadas. 🍷 *Laberinto "Arcillas", Riesling 2022* × Ceviche; Sea Bass, Citrus, Red Onion, Ají Verde, Hallulla Bread. 🍷 *Dulcinea Arenaria, Chardonnay 2018* × Machas a la Parmesana; Razor Clams, Parmesan, Chive, Lemon. 🍷 *Montsecano "Refugio", Pinot Noir 2021* × Pastel de Choclo; Duck Confit, Green Corn, Black Olive, Raisin. 🍷 *Viña Laurent "Inocente", Carménère 2016, Errauriz "Reserva", Cabernet Sauvignon 2018* × Asado de Tira; Wagyu Short Rib, Smoked Fingerling Potato, Peppers, Leek Ash. 🍷 *Rogue 'Grand Itata', Moscatel/Riesling/Semillon 2017* × Semola con Leche; Caramelized Milk, Orange, Cinnamon.

(L to R) Andi Kafka, Joe Kafka, Janice Rustia



## GULF STREAM

### *April 20, 2024: Spring Tasting with Soujourn Cellars, The Home of Kaci and Mark Kelsay, West Palm Beach, Florida*

IWFS Members and friends enjoyed an evening of fun, food and, or course, great wines at the home of Kaci and Mark Kelsay in West Palm Beach. Staff from Sojourn Cellars ventured to South Florida to showcase of their current releases, as we enjoyed an assortment of passed hors d'oeuvres created by Chef Dominic Orlich.

As we entered the front gate, we were greeted by Sojourn staff offering us the Durell Vineyard Chardonnay 2021. Glasses in hand, we explored the Kelsay's home -- including Mark's newly installed Bourbon Room. We then headed out to the gardens to enjoy the wines, food and camaraderie.

Chef Dominic's creations included Cajun Shrimp, Tasso Etouffee, Hominy Cup, Garni; Caribbean Jerk Meatballs, Mango Chutney; Tuna Tartar, Sesame, Wasabi Soy, Filo; Rumaki - Bacon Wrapped Chicken Livers; Eggplant Arancini, Cherub Tomato; Maryland Lump Crab Cake, Tartar Sauce; Beef Tenderloin, Garlic Profiterole, Arugula, Horseradish Crema; Homemade Spanakopita; Country Ham, Gruyere, Buttermilk Biscuit, Béchamel, Gratin; Canape - Pastrami, Rye, Mustard, Pickle; and Watermelon, Goats Cheese, Hazelnut, Balsamic Syrup.

The wines included three single vineyard *Sonoma Pinot Noir* from the 2022 vintage: the *Sangiacomo Vineyard Pinot Noir*, the *Nightwing Valley*, and the *Gap's Crown Vineyard*. In addition, the *Rogers Creek Vineyard Pinot Noir 2018* was also served. Two *2021 Napa Valley Cabernets* were served: the *Beckstoffer George III Cabernet Sauvignon* and the *Oakville Cabernet Sauvignon*.

Throughout the evening, as intermezzos, guests were treated to Sojourn's *Rosé of Pinot Noir 2023*, from Sonoma Coast and a nonvintage *Brut Sparkling* from Sonoma County.

It was wonderful to enjoy an outdoor event on a beautiful evening in early-spring, knowing that with Florida's hot summer looming, our next events will be held comfortably indoors.

IWFS Gulfstream Officers and Sojourn Staff





## HOUSTON

### *Joy Fontes-Rothwell Classical Black-Tie Dinner*

Once again, long-time member, Jean Durdin, opened her beautiful home to host our annual Joy Fontes Rothwell Classical Black Tie Dinner. The dinner was prepared, once again, by Chef David Denis of Bistro 555, served on a Royal Worcester Independence 1776 pattern dinner plate. To add to the formal table setting, a tall Eiffel Tower was present in the center of the table, surrounded by beautiful crystal wine glasses. During the champagne reception and the dinner, a harpist delighted everyone with beautiful music from a variety of composers.

**March 23, 2024: Joy Fontes-Rothwell Classical Black-Tie Dinner, The Home of Jean Durdin Houston, Texas.**

🍷 *Veuve Clicquot Champagne Brut Yellow Label NV* × Mini Bouchée of Escargots, Garlic Butter Persillade Emmental Truffle Gougère, Foie Gras Terrine, Toasted Brioche Quince Chutney. 🍷 *Michel Caillot, Mersault "La Barre Dessus" Clos Marguerite 2016* × Baked Chilean Sea Bass, Basil Ratatouille, Lemon Sabayon. 🍷 *Dom. Castagnier Morey St. Denis 1er Cru Aux Chezeaux 2015* × Texas Quail Medallions, Sage Savory Crust, Black Sherry Reduction. 🍷 *Ch. Lynch-Moussas Pauillac 2010* × Slowly Roasted Colorado Lamb Loin, Black Garlic Lamb au Jus, Potatoes Gnocchi. 🍷 *Cave de Rasteau Vin Doux Naturel Signature 2019* × Chez Durdin Dark Chocolate Torte, Whipped Cream.

(L to R) Andrea Teoh, Sharilyn Lampson, Roland Teoh, Rebecca Brune



### FOOD FACTOID | Escargot

The first recorded use of snails in cooking dates back to ancient Rome. However, it was during the Middle Ages that the French truly embraced it as a delicacy. Originally considered a food for the poor, over time it became associated with luxury and sophistication.

## HOUSTON

### *Artisans 2.0 Dinner*

This new exciting venue is the second version of Artisans restaurant owned by Chef Jacques Fox. The Houston Chapter of IWFS held an event on the last day the original Artisans was open. Artisans 2.0 retains the "Old World" charm of the original restaurant in a well-designed space that everyone enjoys. Jim Storfer, Director of IWFS, along with Jan Ray hosted this event after meeting with Chef Fox. The passed appetizers and bubbly were followed by a five-course meal with dishes not offered at previous dinners. The wines were selected from our chapter cellar, as well as, other French wines selected by the Chef.

**April 14, 2024: Artisans 2.0 Dinner, Artisans 2.0 Restaurant, Houston, Texas.**

🍷 *Philippe Fourier, Champagne, France* × Tuna Tartare, Puzo Dressing, Shrimp Dijon Artisans, Goat Cheese, Candied Pecans, Truffle. 🍷 *Dom. Du Petit Clocher 'Coteaux du Layon' 2020* × Le Foie Gras en Duo, Foie Gras Torchon, Cherry Gastric, Seared Foie Gras Black Mission Figs Demi-Glace. 🍷 *Dom. Mont-Saint-Gilbert, Pouilly Fuisse 2021* × Les Saint Jacques et son Ravioli au Homard × Pan-Seared Scallops, Lobster Ravioli, Pea Puree, Lemon Grass Beurre Blanc. 🍷 *Dom. Armelle et Bernard Rion Chorey-les-Beaune 2020* × Le Canard Confit Maison aux Cerises, Artisans Duck Confit, Pommes Pave, Root Vegetables, Cherry Reduction. 🍷 *Ch. D'Isan 2000* × Le Contre-Filet Argentin Roti aux Herbes et epices Sechees, Argentinian New York Strip, Parmesan Risotto, Cripps Broccolini, Polish Black Morel Demi-Glace. 🍷 *Taylor Fladgate, 20 Years, Port Wine* × Le Dome au Chocolat Sauce Chili Sucree, Dark Chocolate Mousse Dome, Blackberry Red Wine Gelee Insert, Crushed Black Pepper Ganache.

Jacques Fox, owner and chef of Artisans 2.0



## JACKSONVILLE

### *Gemma Fish + Oyster*

Gemma Fish + Oyster was created by the owners of Ember & Iron Restaurant in St. Johns County. Nestled in the heart of San Marco, the newly opened Gemma Fish + Oyster made our dining experience inviting and exciting, with a perfect combination of flavors and ambience. Member Jeanne Maron planned this dinner along with owners Chef Mike and Britany Cooney.

**March 21, 2024: Gemma Fish + Oyster, Jacksonville, Florida–San Marco.**

🍷 *Argyle Brut Sparkling Wine, Willamette Valley, 2018* ✕ Vietnamese Grilled Mushrooms, Pineapple-Hibiscus Mignonette Dressed Fanny Bay Oyster. 🍷 *Bodegas Otanón, Tempranillo Blanco, Rioja, 2022* ✕ Little Gem Lettuce, Green Goddess, Nuts & Seeds, Shaved Manchego. Hokkaido Scallop, Creamy Polenta, Romesco. 🍷 *Merry Edwards Pinot Noir, Sonoma Coast, 2010* ✕ Petite Fillet, Butter Poached Shrimp, Shellfish Bearnaise. 🍷 *Van Zeller 10 year Tawny Porto* ✕ Flourless Chocolate Cake, Chantilly Cream.

(L to R) Mark Kallaus, Robbie Robinson, Chris Bernhardt, Howard Caplan, Alan Harmon, Jeff Combs, John Combs



### **FOOD FACTOID** | *French Puy Lentils*

*Puy Lentils, or “lentilles du Puy”, are a lentil variety from a specific area of France. Known for their peppery taste with hints of earth tones, French Puy Lentils are grown in volcanic soil. They are about one-third the size of regular lentils, and are much firmer than other varieties.*

## JACKSONVILLE

### *A French Inspired Dinner at Town Hall–No. 2*

Many members recall the outstanding dinner IWFS Jax had at Town Hall in 2020. We were excited to return with Chef Tom Gray, Chef de Cuisine, Andrew Allen, and their exceptional staff. Chef Tom Gray has a long history of successful restaurants in Jacksonville and to make the evening more exciting, we were able to celebrate the seventh anniversary of his opening of Town Hall. Chef Gray describes himself as “tenacious with a capital T”. He is very creative and extremely talented. It is always a pleasure to dine at one of his restaurants. This event was organized by Barbara Jackson and Natashe Barnard, who religiously sip wine and dine at the weekly wine tasting events.

(L to R) Kathy & Mark Kallaus, Rebecca Black, Mike Munsch, Chef Tom Gray, Barbara Jackson



**April 21, 2024: A French Inspired Dinner, Town Hall Restaurant, San Marco, Jacksonville, Florida.**

🍷 *Tattinger la Francaise Brut Champagne, NV* ✕ Parmesan Cracker, Herbed Chevre, Radish, Apple, Pistachio, Deviled Egg with Caviar. 🍷 *Les Lauzeraies Tavel Rose, 2023* ✕ Salmon Tartar, Toasted Seaweed + Bonito, Whipped Creme Fraiche, Mustard Seed, Gaufrette Potatoes. 🍷 *Guigal Chateau de Nalys Grand Vin Chateauf-neuf-du-Pape Blanc 2019* ✕ Duck Fat Poached Halibut, Soubise, Fig + Bacon Puree, Fines Herbs. 🍷 *Ch. Grand Mayne, St. Emilion Grand Cru Classe, 1996* ✕ Rack of Lamb, French Puy Lentils, Arugula, Mushrooms, Foie Gras Butter. 🍷 *Chambers Rosewood Vineyards Rutherglen Muscadelle Tokay* ✕ Burnt Orange Cheesecake with Vanilla Wafer Crust topped with Vanilla Panna Cotta + Orange Salted Caramel Sauce.



## KANSAS CITY

### February Dinner

The Kansas City branch met at Jasper's restaurant on February 19. Jasper's was founded in 1954 and remains a favorite Kansas City restaurant featuring authentic Italian cuisine. Owned and operated by the Mirabile family, head chef Jasper Mirabile, created a delicious six course meal for a packed to capacity crowd.

**February 19, 2024: February Dinner, Jasper's Restaurant, Kansas City, Missouri.**

🍷 *Prosecco, Ruggeri "Argeo" N.V, Piedmont* × Foie Gras Ravioli & Duck Broth. 🍷 *Grillo, Stemmari, Fuedo Arancio, 2021, Sicily* × Scampi Livornese. Caesar Salad & Crispy Prosciutto. 🍷 *Tenuta dell'Ornellaia Le Volte Toscana, 2020* × Capelli d'Angelo alla Nanni. 🍷 *Vino di Montepulciano, Poliziano, 2019, Tuscany* × Pork Chop Saltimbocca & Sweet Potato Polenta. 🍷 *Soave Classico, Inama, 2022, Veneto* × Sicilian Cod Pizzaioli. 🍷 *Jasper's House Made Limoncello* × Tableside Tiramisu.

Kansas City Branch Members at Jasper's



## KANSAS CITY

### March Dinner

The Restaurant at 1900 serves award-winning Chef Linda Duerr's American cuisine inspirations from her native New England, as well as Italian and French cuisines. Her modern menus avoids fads in favor of simple ingredients. Beverage director, Doug Frost, is both a Master of Wine and Master Sommelier, one of four people in the world to have received this rarefied designation. General Manager Keith Goldman is known for providing stellar service at The Restaurant at 1900, nominated for the 2023 James Beard Award for Hospitality.

**March 19, 2024: March Dinner, Restaurant at 1900, Mission Woods, Kansas.**

Warm Salad Of Fiddleheads, Asparagus Snap Peas, Purple Oca/ Sunchokes, Artichoke Frisée and Sauce Gribiche. Wild Ramp Gnocchi and Lobster Chowder. Choice of Petit Boneless Veal Ribeye Pan Roast, Sweet Onion and Porcini Demiglace, Baby Fennel, Carrots, and Morels Meyer Lemon Fennel Purée or Icelandic Cod Loin, Lemon Quinoa Crumb, Baby Fennel, Carrots and Morels, Meyer Lemon Fennel Purée, *Sherry Shrub Beurre Blanc*. Rhubarb Soup with Strawberry Gelée, Lemon Granita, Fresh Mint Ice Cream.

Pam Bruce, Dr. Robert Bruce, Suzanne Shank, Howard & Anne Elsberry



## KITCHENER-WATERLOO

### A Taste of Spain

A delightful evening of typical Spanish food. La Lola, is the creation of Miguel Angel Pastor and his wife Vanessa, recently arrived from Madrid. Sommelier, Melissa Pulvermacher selected unique Spanish wines matched perfectly to each course. A Flamenco guitar player and his singing/dancing partner entertained us after the meal.

**April 30, 2024: A Taste of Spain, La Lola, Kitchener, Ontario.**

🍷 *Raventós i Blanc, Blanc de Blancs, Vinya del Llac 2021* × Iberian Charcuteria & 12 Month Old Manchego DOP Cheese. 🍷 *Can Sumoi Xarel-lo, Costers del Montmell 2022* × White Asparagus with Pepper Vinaigrette. 🍷 *Viña Costeira Amor de Bares 2022, Galicia* × Cod a la Riojana with Roasted Peppers and Tomato Sofrito. 🍷 *Venus la Universal Dido Red, 2021, Montsant* × Rabo de Toro (Stewed Oxtail). 🍷 *César Florido, Moscatel Dorado* × Chocolate Ganache with Sea Salt EVOO and Bread Crackle.

Members enjoying an evening of Spanish cuisine



## LAKE TAHOE

### *April 21, 2024: Welcome Spring IW&FS Hors d'oeuvres & Wine Party, The Incline Lodge Lounge, Incline Village, Nevada*

The IW&FS Lake Tahoe's first event of the year took place in The Incline Lodge lounge in beautiful Incline Village, Lake Tahoe, NV. From dungeon to cellar, the newly remodeled lounge located under the lodge was the perfect cellar style cozy room for our first event.

Starting with fine wines selected by our Wine Director Sudsy Torbeck from our cellar, we enjoyed the "End of Bin Wines," from California to Italy to France. These fine wines were paired with 3 wonderful Charcuterie boards and heavy Hors d'oeuvres.

It was a fantastic night as old friends and new members gathered to catch up on winter fun and summer plans.

Alex Kanwetz, Beverly & David McFarland, Margaret & Ananth Natarajan, Greg & Patty Raleigh, Simon & Debi Hayes



## MARIN COUNTY

### *Eight Tables Lunar New Year Celebration*

Chef Nunn created a dramatic setting for an unusual and refreshing approach to Chinese cuisine with unique flair showcased with delicious surprises.

The Wines: I decided to present a vertical of the highly acclaimed Château de Beaucastel Châteauneuf-du-Pape by the incomparable winemaker Francois Perrin. Outstanding wines from the Southern part of the Rhone Valley, these wines are spectacular and considered worthy of the highest recognition. Their profile is vibrant, meaty, and spicy with a hint of pepper and garrigue, all were an exciting pairing to Chef Nunn's dishes. Each wine was in top form - a superb treat for all in attendance.

**February 24, 2024: Lunar New Year Celebration, Eight Tables, San Francisco, California.**

♥ NV Roederer Premier Brut Champagne X Passed Canapés. ♥ E. Guigal Condrieu La Doriane 1994 & 2010 X Jiu Gong Ge, Nine Tasting dishes featuring the flavors of the Orient. ♥ Ch. de Beaucastel Châteauneuf-du-Pape 1990 X Silken Egg Tofu, Tsar Nicoulai Caviar Select, Lily Bulb, Meyer Lemon. ♥ Ch. de Beaucastel Châteauneuf-du-Pape 1992 X Sea Bream, Black Vinegar, Fragrant Szechuan Peppercorn, Bok Choy. ♥ Ch. de Beaucastel Châteauneuf-du-Pape 1988 X Pork Char Siu, Winter Squash, Glutinous Rice, Chinese Mustard. ♥ Ch. de Beaucastel Châteauneuf-du-Pape 1981 X Smoked Garlic Chicken, Chinese Broccoli, Black Trumpet Mushroom, Eight Treasure Sauce. ♥ Ch. de Beaucastel Châteauneuf-du-Pape 1978 X Rice Clay Pot, Dungeness Crab, Iberico Ham, XO Sauce. ♥ Fonseca Vintage Port 1963 X Chocolate Ganache, Jasmine Ice Cream, Honey, Barley.

## MEMPHIS

### *Valentine's Day Dinner*

The Hughes Pavilion at The Dixon Gallery and Gardens was an elegant venue for the Memphis Chapter's Valentine's Day Dinner. Members and guests enjoyed an outstanding dinner prepared by Chef Phillip Dewayne. Dinner chairman, Bob Dinkelspiel's collaboration with Chef Phillip created a dinner that dazzled everyone's senses. The wine pairings were magnificent, highlighted by the St Supery Elu Meritage matched with the tournedos du boeuf.

**February 14, 2024: Valentine's Day Dinner, Dixon Gallery-Hughes Pavilion, Memphis Tennessee.**

♥ Dom. Servin Chablis 1er Cru Montee de Tonnerre 2020 X Lobster Crepe Purse. ♥ Guy Breton Regnie 2018 X Pan Roasted Duck Confit. ♥ St Supery Elu Meritage 2010 X Tournedos du Boeuf a la Bordelaise. ♥ Riesling Pomegranate Gelee X Honey Pomegranate Panna Cotta.

Dinner Chairman Bob Dinkelspiel's Welcome Greetings





## MEMPHIS

### *Evening on the Historic Collierville Town Square*

Just outside of Memphis tucked in Collierville's Historic Town Square is the fine dining restaurant, Raven and Lily. The Memphis Wine and Food Society was presented with a most creative dining experience. Dinner Chairman, Dr. Jim Fortune, has followed Chef Justin Young's career for many years and together they presented the exquisite meal. The chic exposed brick wall dining room with polished wood tables and benches built by Chef Justin created a warm comfortable venue. The dinner committee pulled very impressive wines from the cellar to pair with the courses as the depth of the society's cellar was on full display. Our collegiate group enjoyed memorable food and wine.



Dinner Chairman Dr. Jim Fortune discusses the 2009 Tignanello

**March 12, 2024: Evening on the Historic Collierville Town Square, Raven & Lily, Memphis, Tennessee.**

♥ *TOR Chardonnay 2017, Torchiana Beresini Vineyard, Albert Grivault Mersault, 1er Cru Clos des Perrieres 2016* × B Line Snapper, Crab and Roe Bowl, Naan Bread. ♥ *Dom. Tempier Bandol Rose 2017* × Spring Foie Gras Terrine, Apple, Fermented Honey, Brioche. ♥ *Philip Togni, Cabernet Sauvignon 2012, Antinori Tignanello 2009* × Ribeye and Semolina Dumplings, Banyuls Vinaigrette, Pretzel Roll. ♥ *1985 Dow Oporto* × Chocolate Cremeaux, Strawberry Gel, Nougat, Fruit Palmier.

## MONTEREY PENINSULA

### *A Valentine's Day Dinner in an Old Adobe in Monterey*

On February 24, 2024 the Monterey Peninsula branch once again returned to Casa Abrego for a convivial and romantic setting. The old adobe is home to a private ladies social club and was originally built by Don Jose Abrego in 1834. It is one of fifty five historic sites along Monterey's path of history.

Stephanie Lee, Janet Torelli, Peter and Sheila Tansill served as hosts for the evening; Chef Mario Perez developed wonderful courses paired with delightful wines.

At the end of the night, Jim Giancola and Peter Tansill presented a certificate of appreciation to Chef Perez and the entire culinary team for a wonderful and memorable event.

**February 24, 2024: Valentine's Day Dinner, Casa Abrego, Monterey, California.**

♥ *Bellavista Franciacorta Teatro La Scala 2018* × Dungeness Crab with Fennel and Celery Gratin Lamb Loin with Artichoke and Mint Chutney Spiced Grilled Zucchini, Mushroom and Olive Tapenade. ♥ *Albert Boxler Pinot Gris 2019* × Seared Diver Scallops with Corn Risotto, Crispy Parsnips. ♥ *Roar Viognier, Sierra Mar Vineyard 2021* × Pear and Gorgonzola Salad with pepitas and mixed greens. ♥ *Luca Old Vine Malbec 2019* × New York Strip Loin Steak with Tomato Chimichurri, Potato Lyonnaise, Balsamic Roasted Brussel Sprouts. ♥ *Warre's Vintage Port 2016* × Black Forest Gateau, Assorted Cheeses.

(L to R) Peter & Sheila Tansill, Janet Torelli, Brett & Debora Borden



## MONTEREY PENINSULA

### *Spring Dinner*

On Sunday, April 21, 2024 the Monterey Peninsula branch held a second event curated by well-known local chef, Tim Wood. Chef Wood's Monterey airport location recently was awarded the Best Airport Restaurant in America. Jim and Val Giancola hosted the event, with Janet Torelli acting as our sommelier. Thirty four members enjoyed the fine wine and gourmet delights at Tim Wood's newest location at Del Mesa, in Carmel.

**April 21, 2024: Spring Dinner, Woody's at Del Mesa, Carmel, California.**

🍷 *Champagne Pascal Ponson Cuvee du Domaine Brut Premiere Cru NV* × Smoked Salmon Brioché, Ahi Tuna Spoons, Asparagus and Prosciutto. 🍷 *Windy Oaks Santa Lucia Highlands Chardonnay 2018* × Day Boat Scallops, Cast Iron Seared, Celery Root Puree, Country Flats Farms Meyer Lemon Brown Butter Vinaigrette. 🍷 *Rhys Santa Cruz Mountains Pinot Noir 2017* × Carmel Valley Wild Foraged Chanterelle Cannelloni, Wilted Savory Cabbage, Jersey Ricotta Cheese, Fava Beans, English Pea Sauce. 🍷 *Denner: The Ditch Digger 2020* × Pistachio Crusted Lamb, It's Gotta Be Spring in Hollister Ratatouille, Parmesan Goat Cheese Polenta, Boete Cabernet Franc Reduction. 🍷 *Rinaldi Mosca D'Asti* × Big Sur meets Santa Cruz Apple Galette, Apples from Epicenter Farms (S.C.) and Country Flat Farms (B.S.), Brown Sugar, Caramel Chantilly Cream.

(L to R) Executive Chef Tim Wood, President Jim Giancola, Sommelier, Janet Torelli



### **FOOD FACTOID** | *Blue Veined Creme*

*Blue-veined cheese is a cheese with streaks of blue or blue-green mold that give the cheese a sharp, tangy, musky taste. Made from cow, sheep, or goat milk, the cheese is ripened with Penicillium mold, and then spiked with thin skewers to create veins for mold growth.*

## NAPLES

### *The Flavors of Spring*

On March 14, 2024, 48 Members of the Naples Branch gathered at Collier's Reserve Country Club to share an exceptional dinner featuring the Flavors of Spring. Executive Chef John Lord chose the wines first and then developed the courses to match the wines. Everyone was duly impressed with the pairings, and discovered that great wines do not have to have high prices if paired with amazing food. The evening began with passed Hors D'oeuvres and Graham Beck, Blanc de Blancs 2018 and Graham Beck Brut Rose' NV from South Africa.

**March 14, 2024: The Flavors of Spring, Collier's Reserve Country Club, Naples, Florida.**

🍷 *Stadt Krems Gruner Veltliner 2022* × Pan Seared East Coast Halibut, Sunchoke Truffle Puree, Warm White Asparagus Salad, Osetra Caviar, Red Sorrel, Maine Lobster Sauce. 🍷 *Castello di Bosso, Chianti Classico Reserve "Berardo" 2019* × Colorado Spring Lamb Neck Sugo, Ricotta Agnolotti, Guanciale, Reggino Parmesan. 🍷 *L'Ecole Cabernet Sauvignon 2021* × Roasted Wisconsin Veal Loin, Warm Ragout of Spring Vegetables, Creamy Dijon Peppercorn Sauce. Selection of Artisan Cheeses and Chocolates, Fruit Varieties and Blue Veined Creme.

New members Russ Achzet & Claire Hirsch, Suzan Claytor, Steve Suddeth





## NEW ORLEANS

### *Briquelette Dinner*

Located in New Orleans warehouse district, Briquelette coastal contemporary restaurant is in a former molasses refinery dating from the 1800's. The open kitchen features an 18 foot display of fresh whole fish. This fantastic dinner was organized by New Orleans branch president Chris Dorion. Branch Sommelier, Michelle O'Connell provided the wine pairings.

**February 23, 2024: Briquelette Dinner, Briquelette Restaurant, New Orleans, Louisiana.**

🍷 Markus Molitor Riesling Sekt NV Brut, Mosel, Germany ✕ Amuse Bouche, Seafood Maison, Ahi Tuna Poke Cups. 🍷 Louis Michel & Fils Chablis, France, 2021 ✕ Oyster Rockefeller Skillet, Flash Fried Oysters topped with Hollandaise on a bed of Herbsaint Creamed Arugula. 🍷 Louis Michel & Fils Chablis, France, 2021 ✕ Briquelette Salad, Mixed Greens, Tomatoes, Eggplant Caviar, Goat Cheese, Creole Mustard Dressing. 🍷 Dom. Alain Jacumin Chateauneuf-Du-Pape, Rhone France, 2010 ✕ Surf & Turf, Tornado Of Beef, Served With A Seared Scallop Under A Goat Cheesecake, Baby Green Beans. 🍷 Schmidt Shone Piesporter Michelberg Riesling Spatlese, Mosel, Germany ✕ King Cake Bread Pudding Beignets, Irish Crème Demi.

(L to R) Bill Kuhlman, Liz Hailey, Molly Douglas, Jim Hailey



## NEW YORK

### *March 25, 2024: Tertre Roteboeuf Donor Dinner, Orsay, New York, New York*

In March, 2024 the Society held a Tertre Roteboeuf donor dinner. The large format back vintage wines were generously donated by Arthur canario. Current vintages were provided and presented by the chateau owner and winemaker, Louis Mitjavile and his son Henri, also a winemaker. The event was held in a private dining room at Orsay and the menu included passed canapés of House Smoked Salmon, Crab Cakes, Mushroom Quiche and Gougères, a first course of Chicken Liver Mousse (or Escargots) paired with Château Roc de Cambes, Côtes de Bourg 2006 (en 6 liter) and Château Roc de Cambes, Côtes de Bourg 2019. For our entrée we had Steak au Poivre (or Medallion de Saumon) paired with Château Tertre Roteboeuf 2006 (en 6 liter). We then enjoyed a cheese course paired with Domaine de L'Aurage 2008 (en magnum) and Domaine de L'Aurage 2020 before our dessert of Chocolate Mousse and Tarte Tatin.

Wines Enjoyed by Guests



## OAKVILLE

### *June 14, 2023: Champagne and Caviar in the Garden, Home of Christian and Sheila, Toronto, Ontario*

Last June 14, 2023 the Oakville Chapter of the IWFS gathered at High Park, Toronto at Sheila Penny's and Christian Fraysignes' backyard for a Champagne and caviar event. It was sold out! Christian is one of the co-founders of our chapter and was recently named a Wine Judge of Canada. Our president, Nicole Faucher opened the event and congratulated Christian. Six delicious appetizers were served on French baguette toasts and blinis. Taramasalata / Sardines / Salmon Gravlax / French saucisson and Jesus from Lyon / Salmon roe / Raw langoustine stuffed with Transmontanus caviar. Paired with Andre Chemin Cuvee Brut Millesime 1er Cru Champagne 2016. The Champagne was presented by Michael Vaughan, one of the top Canadian wine critics who gave it a 94 score (and Best Buy recommendation) ([www.vintageassessments.com](http://www.vintageassessments.com)) Then... the Caviar Master Class was led by Gregoire Doulain who also provided (and prepared) all the appetizers and caviars ([www.groupe-axyon.com](http://www.groupe-axyon.com)). The caviars were served A la Royale (the Royal way) on top of the guests hand, to be fully appreciated. We tasted first a Transmontanus (origin Italy), followed by an Oscietre (origin Bulgaria) both paired with the Champagne. The last caviar was a Crystal (origin China) and was paired with chilled Polish Vodka. The Master Class was very educative and Gregoire had to answer many questions from the guests. From every attendee feedback, this was an IWFS Oakville event that will be remembered! Best in wine, food and friends.

## OAKVILLE

### *March 26, 2024: Wine Tasting, The Scottish Rite Club of Hamilton, Hamilton, Ontario*

The Oakville chapter held its 1st wine tasting of 2024 on a French wines theme in an exceptional and historical venue: The Scottish Rite Club of Hamilton (Free Masonry of Canada). The historic mansion was built for the Tuckett family in 1892-94 and became the headquarters for the Scottish Rite in 1922. The food, 8 delicious canapes to pair with the wines, was prepared by Chef Matt Payne. Wines tasted: Cremant de Loire NV Domaine des Coutures / Viognier / Clos des Lumieres (Languedoc) / Bergerie de l'Hortus Blanc (Languedoc) 2022 / Rose Les Camines- Domaine Brial 2022 / Menetou Salon Red Domaine Fleuriet (Loire) 2022 / Pommard Domaine Virely-Rougeot (Burgundy) 2020 / Cotes de Bourg Chateau Nicoleau (Bordeaux) 2018 / 10 years of age Rive-saltes Tuile Domaine Brial (Fortified red wine from Roussillon) All the wines were provided by Les Grappes Wine agency, of Toronto. The event was also the opportunity to recognize two of our executive members, Tom Alton and Christian Frayssignes, with the IWFS Gold Medal.

Tom Alton and Chris Christian Frayssignes receive the IWFS Americas Gold Medal



## OMAHA

### *Fifth Annual March Madness Stag*

Conceived by Branch Vice President Joe Goldstein five years ago around a basketball/tailgate theme, the March Madness Stag is always one of the Branch's favorite events. Low-keyed and understated, without a lot of fuss, everyone wearing their favorite team's shirt, basketball on both TV's, interesting food and, of course, great wine, made a relaxing but at the same time, luxurious lunch. What's not to like? I still recall the 2021 event which just squeaked by before COVID closed most restaurants down for a time. No such problem this year. It is a tailgate atmosphere, and for the last few years, we've had mostly Mexican cuisine. One of the favorite courses is the Mac & Cheese Station. Inspired by the ubiquitous omelet station, guests get to construct their own dish based on personal preference. Diners started loading their plates with customized bowls of lobster, shrimp, peas, chicken, bacon, and numerous diced veges, all in a white Gouda cheese sauce.

The other courses were delicious and not too fussy as well; like the Smoked Pulled Pork Tostada Ancho with BBQ Sauce, and the Aged Strip Steak Sandwich Birra Marinated. Of course, the food was paired with some pretty high-quality white and red wines. Afterwards, many went on to watch their favorite teams compete in the madness, maybe with a glass or two of fine bourbon.

Rated Quaffing Wines from the Omaha Branch Cellar X Quaffing: Juan's Shrimp Ceviche Roll, and Jalapeño & Cheddar Pigs N' Blanket. ♥ Amici Cellars Sonoma Coast Chardonnay 2021 X HHC Mac & Cheese Station-Choose your own toppings(Lobster, Shrimp, Blackened Chicken, Tomato, Bacon, Smoked Gouda, Veggies). ♥ Altos Las Hormigas Appellation Malbec 2018 Argentina, Hall Winery Coeur Cabernet Sauvignon 2015 X Smoked Pulled Pork Tostada Ancho BBQ Sauce, Tequila Black Beans, Chino Slaw, Cowboy Candy, Sour Cream. ♥ Joseph Phelps Insignia Cabernet Sauvignon 2013, Grand Puy-Lacoste Bordeaux 2014 X HHC Aged Strip Steak Sandwich Birra Marinated, Avocado Blue Cheese Boursin Spread, Caramelized Onion, Pico De Gallo with Street Corn, and Corn Chips. ♥ Taylor Floodgate Port 2007 X David's Chocolate Molten Lava Cake ala Mode.

(L to R) Stacy Hughes, Jeff Carstens, Joe Goldstein





## OMAHA METRO

### *Color Blind Wine Tasting at Omaha Field Club*

What an intriguing idea! A tasting of red wines without looking at their color. Color provides clues, like Pinot Noir is a lighter red than Cabernet. So how to make a tasting color blind? Why, put all the wines in black wine glasses! But to get 5 glasses a person times 25 people meant driving to Kansas City to rent them. Luckily, our hosts split the duties, with Amanda Harrington picking the glasses up, and John Matthews returning them. I could smell humiliation in the air as we sat down. Black glasses cut off more clues than one would think. And blind tastings are difficult all by themselves, without extra road blocks. The wines were poured into glasses at 4:15 pm, so they breathed for 2 hours when we sat down. Our job was to identify which glass had a Syrah, Pinot Noir, Cabernet Sauvignon, Chianti, or a Rhone blend. When the fog cleared, no one got all 5 right. But three ladies identified three correctly. Kudos to Patti Hipple, Michelle Hyder, and Tracy Tylkowski.

**March 21, 2024: Color Blind Wine Tasting, Field Club of Omaha, Omaha, Nebraska.**

♥ *Graham Beck Brut Rose* X Cheese & Charcuterie Board. ♥ *Color Blind Wine Tasting: Spring Valley Nina Lee 2012, Evening Land Seven Springs 2015, Substance K Vitner Cab Jack's Vitner 2015, Felsina 2010, Dom. A'lange Chat. Dud Pape Vieilles Vignes 2012* X ♥ *Roserock Droughin Oregon Eola-Amity Hill 2019* X Warm Spinach Salad, Bacon Vinaigrette, Candied Cashew, Dried Cranberries. ♥ *K Vitners The Boy 2014* X Grilled Shrimp, Polenta Cake, Blackened Alfredo Sauce. ♥ *Daou, 2015 Ch. Fonplegade 2015* X Filet Mignon, Foie Gras Butter, Portobello Mushroom, Port Wine Demi Glaze, Au Gratin Potatoes. ♥ *20 Year Graham's Tawny Port* X Warm Banana Bread Pudding, Bourbon Bacon Sauce.

(L to R) Amanda Harrington, Sous Chef Martin, Juan and Executive Chef Montana Childress



## PALM BEACH

### *An Evening with Rod and Jerome*

We returned to Panache—The Club at Ibis for a one-of-a-kind event that no other branch or club can come close to duplicating. Madeline Fink was kind enough to open up her cellar and donate all the evenings wines from her (and her late husband, Rods) personal collection for this extravagant evening. Rod was a passionate person who accumulated a vast, and highly-rated, cellar over the decades. His collection includes such American cult classics as Screaming Eagle and Colgin, and now-impossible-to-get European selections. Chef Jerome paired the perfect courses with the wines which made for an amazing evening!

**February 19, 2024: An Evening with Rod and Jerome, Panache, The Club at Ibis, West Palm Beach, Florida.**

♥ *Vineyard 7 & 8 Chardonnay Estate 2014* X Blackened Scallop and Horseradish Tartare Crispy Filo and Caviar. ♥ *Edge Hill Chardonnay Bacigalupi Vineyard 2013* X Sea Urchin Flan in its Shell, Red Pepper Sorbet. ♥ *Rudd Estate Oakville Estate Proprietary Red Wine 2008, Colgin IX Proprietary Red Estate 2008* X Seared Quail, Black Trumpet Mushrooms, Langa La Tur Cream Sauce. ♥ *Realm Houyi Vineyard Napa Valley Cabernet Sauvignon 2013, Beau Vigne Cabernet Sauvignon Reserve 2013* X Pressed Braised Veal Breast White Verjus, Foie Gras and Winter Vegetable. Key Lime Mousse, Coconut Rum Truffle, Sponge Cake and Mint Chocolate Ice Cream.

(L to R) Mary Jane Renzette, Leo Renzette, Betty Hertig, Madeline Fink, Evening's Host, Rosemary Mount, Gary Thompson



## PALM BEACH

### *Opus One Wine Dinner*

The Branch celebrated a Make American Wine Great Again dinner at the Trump International Golf Club in West Palm Beach hosted by our members Frank and Bjaye Pilotte and Frank Markovich of Opus One. Featured wines included Baron de Rothschild Rare Collection Blanc de Blanc from Magnums, Robert Mondavi Oakville Fume Blanc 2021 and Opus One vintages 2018, 2012, 2003 and 1995. The chefs amazing 5 course dinner centered around a mixed grill course of A5 Wagyu Striploin, Colorado Lamb Loin Chop and Jurgielewicz Duck Sausage and a course of Spinach Crepes with Mushrooms, Gruyere Cheese and a Truffle Sauce.

Frank Pilotte (Branch President), Bjaye Pilotte and Frank Markovich (Opus One Wines)



**March 4, 2024: Opus One Wine Dinner, Trump International Golf Club, West Palm Beach, Florida.**

🍷 *Baron de Rothschild Rare Collection Blanc de Blanc 2012* × Tuna Poke Cups with Avocado-Edamame Puree, Shaved Jalapeno, and French Breakfast Radishes Prosciutto, Tomato and Olive Bruschetta, Bacon Wrapped Dates, Smoked Salmon and Caviar Canapés. Mini Taco with Refried Columbian Red Beans, Napa Cabbage, Pickled Red Onions, Cotija Cheese, and Avocado Crema. 🍷 *Robert Mondavi Oakville Fume Blanc 2021* × Roasted San Marzano Tomato Bisque with Rustic Sourdough, Gruyere and Cheddar Croustons. 🍷 *J.J. Prum Bernkasteler Badstube Riesling Spatlese 2001* × Maryland Style Blue Crab Cake with Chipotle Remoulade and Finger Lime Caviar. 🍷 *Opus One 2003, Opus One 2012, Opus One 2018* × Mixed Grill of Yakitori Satsuma Gyu A5 Wagyu Striploin with Yakniku Sauce, Superior Colorado Lamb Loin Chop with a Black Cherry Pinot Noir Sauce, and Jurgielewicz Duck Sausage with Beetroot Puree, Fondant Potatoes and Creamed Spinach. 🍷 *Opus One 1995* × Spinach Crepes with Local Wild Mushrooms, Gruyere Cheese and Truffle Sauce. 🍷 *Jack Daniels Honey Bourbon* × Tropical Coconut Mousse Cake.

## PASADENA

### *A Wonderful Evening!*

For our 252nd meeting the group enjoyed a memorable evening perched on the 71st floor of the US Bank Tower. 71 Above provides a distinctive view of Los Angeles - a panorama that extends from the San Gabriel Mountains to the beaches of Malibu. It's not just a restaurant, it's a destination that promises a sensory journey like no other.

The evening commenced with a champagne reception in the Sky Lounge, a perfect spot to enjoy Los Angeles' breathtaking sunset views. Following the reception, we embarked on a culinary adventure above the twinkling city lights, meticulously curated by esteemed Executive Chef, Javier Lopez.

71 Above Executive Chef Javier Lopez



Chef Javier designed an exquisite five-course menu, combining global influences with locally sourced ingredients. The dining experience was elevated by wines, specially selected by Dave Felton, showcasing Domaine Bruno Colin Puligny-Montrachet, 1er Cru 2013, La Truffiere and a wonderful Chateau Montrose St. Estephe 2000.

**March 19, 2024: A Wonderful Evening!, 71 Above, Los Angeles, California.**

🍷 *NV Bollinger "Special Cuvée" Brut Champagne, Champagne France* × Dadinho de Tapioca Parmesan Aioli, Black Truffle, Chives, Bluefin Tuna, Crispy Rice, Furikake, Kafir Lime, Shiso, Yuzu Aioli, Gourgues Truffle Mornay, Chives, Parmigiano-Reggiano. 🍷 *Bevan Cellars Sauvignon Blanc Rosemary's Dry Stack Vineyard 2022, Sonoma CA* × Caledonian Prawns Head-on, Smoked Cabbage Espuma, English Peas, Citrus Aleppo, Garlic. 🍷 *Dom. Bruno Colin Puligny-Montrachet, 1er cru, La Truffiere 2013, Chardonnay, Burgundy France* × Ricotta Gnudi, Meyer Lemon, Black Pepper, Chives Parmigiano-Reggiano Espuma. 🍷 *Brewer-Clifton Pinot Noir Hapgood Vineyard, Santa Rita Hills CA 2014* × Bacon Wrapped Pork Loin, Broccoli di Ciccio, Mustard, Rosemary, Honey Crisp Apple, Calvados, Pork Jus. 🍷 *Ch. Montrose, St-Estephe France 2000* × Grilled Ribeye Charred Gai Lan, Black Garlic, Peanut Lime, Coriander Vinaigrette. Citrus Almond Cake Cardamom Cream, Grapefruit Tuile, Candied Buddha's Hand Almond Ice.



## PASADENA

### Spring Fling!

The final dinner of the season was at Etra, a new Italian-based restaurant located in the Melrose Hill (east Hollywood) section of Los Angeles. Etra opened in December 2023 and has quickly become a foodie destination. Etra means “in between” in Italian and refers to its location behind its sister restaurant. Chef Evan Allgorri grew up in a Sicilian-American household and has worked in many Michelin starred New York restaurants such as Estela (with chef Ignacio Mattos), Marea (with Chef Michael White), and Bouley (chef David Bouley).

It was a delicious and convivial evening. The progression of fine Italian wines selected by cellar master, Dave Felton, was perfectly matched with Chef Allgorri's inventive cuisine. Diners were introduced to the delightful Gaja Ca'Marcanda Vista Mar IGT Bianco 2021. The following two red wines were perfect examples of 2018 Barbaresco and 2011 Brunello. The signature wine of the evening was a fantastic super Tuscan Marchesi Antinori Tenuta Guado al Tasso Bolgheri 2009 paired with a sensational New York Strip steak, maitake, white soy, and sherry pommes puree.

**April 29, 2024: Spring Fling!, Etra Restaurant, Los Angeles, California.**

🍷 *Launois Père et Fils “Special Club” Brut Blanc de Blancs Champagne, France 2013* ✕ Hors d'oeuvre: Pierini Sandwich Meatballs, Tuna Rillette. 🍷 *Gaja Ca'Marcanda Vistamare IGT Bianco Vermentino Tuscany Bolgheri, Italy 2021* ✕ Hamachi Crudo, Almond, Ramp, Fresno Chile. 🍷 *Albino Rocca “Ronchi” Barbaresco Italy 2016* ✕ Rigatoni Gricia, Guanciale, Onion Soubise, Pecorino Romano. 🍷 *Poggio Antico Brunello di Montalcino Altero Red Sangiovese Tuscany Italy 2011* ✕ Chicken, Calabrian Chili Jus Asparagus Pistachio, Meyer Lemon. 🍷 *Meyer Lemon Posset* ✕ NY Strip, Maitake, White Soy, Sherry Pommes Puree.

Members enjoying a terrific evening



### FOOD FACTOID | Pommes Puree

While some consider pomme puree to simply be a fancier version of mashed potatoes, the two are slightly different. Both are generally made by mixing potatoes, milk/cream, butter, salt, and pepper, but instead of being manually mashed to break the potatoes apart, pommes puree are put in a food processor to achieve a creamy, smooth consistency.

## PUERTO RICO

### Spring Gala

The members of the Branch welcomed Spring with yet another memorable activity at Restaurante Boveda. Chef Carol Reyes prepared an excellent meal guided by our hosts Gladys and Gary Montalvo. They planned the menu based on everything fresh with the proverbial “farm-to-table” as their guiding principle. The wines paired very well with the dishes and were selected from our cellar by our sommelier. The night's favorite was the Chateaneuf du Pape V 2007, Domaine Cristia (100% Grenache) highlighting the principal grape in the palette of grapes used to blend in Chateaneuf du Pape.

**April 13, 2024: Spring Gala, Restaurante Boveda, San Juan, Puerto Rico.**

🍷 *Grand Siècle # 26 Brut NV, Champagne* ✕ Assorted Canapés. 🍷 *Chablis 1er Cru Vaillons, Drouhin-Vaudon 2022* ✕ Tuna Crudo “Sobreasada”, Preserved Lemon, Pickled Mustard Seeds, Caviar. 🍷 *Sancerre Le Paradis, Domaine Vacheron 2021* ✕ Asparagus, Castelvetrano Olives, Citrus, “Pimenton” Walnuts, Sherry Vinaigrette, Herb Salad. 🍷 *Les Grèves Vigne L'Enfant Jesus, Bouchard 2009* ✕ Cod, Chickpeas, “Buche de Bacalao”. 🍷 *Morey St. Denis 1er Cru La Riotte, Perrot-Minot 2005* ✕ Duck Ricotta Gnocchi, Duck Confit, Truffle Emulsion Roasted Mushrooms. 🍷 *Chateaneuf du Pape V, Domaine Cristia 2007* ✕ Lamb Glazed Lamb Belly, Spiced Carrot Puré, Swiss Chard, Pine Nuts, Golden Raisins, Crispy Panise. 🍷 *Drappier Rosé de Saignée Brut NV, Champagne, Coffee* ✕ Chocolate Cremeux Coffee, Mascarpone Ice Cream.

(L to R) Gary Montalvo, Gladys Montalvo, Carol Reyes, Carmen Piquer, Pedro Piquer



## RENO

### *Mediterranean Experience*

IW&FS Reno chapter celebrated the Mediterranean region by tasting food from both Italy and Spain. Chef/owner Giuseppe Zappala closed the restaurant for our event and painstakingly prepared each dish exquisitely paired with a complimentary wine. Our hosts were Nancy and Harvey Fennell and Nicole and Eric Gangloff. There were several invited guests present and they were equally charmed by the evening.

**April 18, 2024: Mediterranean Experience, Bella Italia, Reno, Nevada.**

🍷 *Bertrand Senecourt, Beau Joie, Brut, France* × Bruschetta Spek or Bruschetta Scallop. 🍷 *Morgadio, Albarino, Rias Baixas 2021, Spain* × Three Kinds of Ravioli, Mushroom, Butternut Squash, Giuseppe Special. 🍷 *Musso, Langhe, Nebbiolo, 2017, Italy* × Salad with Red Pepper in Bagna Cauda Sauce. 🍷 *BR & VS Macan Clasico, Rioja, 2018* × Award Winning Paella. 🍷 *Broadbent Madeira, Malmsey 10 year Portugal* × Made in-house daily Dolce Gelato Pistachio with Salted Caramel.

#### Mediterranean Experience



## SACRAMENTO-SAN JOAQUIN

### *Duck Dinner*

Members of the Wine and Food Society of Sacramento-San Joaquin enjoyed a wild duck dinner at the venerable Frank Fat's in Sacramento. Frank Fat's, a James Beard Foundation America's Classic Awards restaurant, has been a landmark, family-owned restaurant in Sacramento since 1939. The wild ducks were donated by branch member and duck hunter, George Bensch, for the 40 members in attendance. Thanks to the committee: Adam Link, Jed Bittner, and George Bensch, who built the menu around the classic Wild Game Dinner with Frank's Famous Roast Duck. Red wines were chosen from our Stockton cellar. A good time was had by all!

**March 14, 2024: Duck Dinner, Frank Fat's, Sacramento, California.**

🍷 *Villa Thanisch Riesling Spatiese 2020, Twomey Sauvignon Blanc 2022* × Duck Lettuce Wraps, Yu Kwok. 🍷 *Ramey Pinot Noir Russian River Valley 2017, Hibou Pinot Noir Riddle Vineyard 2018* × Sweet and Sour Duck, Young Shew Fried Rice, Garlic Chili Green Beans, Frank's Famous Roast Duck. Banana Cream Pie.

(L to R) Callie Huff, Andrew Booth, Adam Link, Michael Wood



## SANTA FE/NORTHERN NEW MEXICO

### *La Boca Dinner*

Our members enjoyed modern Spanish cuisine prepared by 8 times James Beard Award Nominee Chef James Campbell Caruso. Branch Cellar Master Glenn Harris selected a marvelous set of five wine pairings from Spain, it included a 25 year-old Pedro Ximenez paired with house made golden raisin ice cream.

**April 10, 2024: La Boca Dinner, La Boca Restaurant, Santa Fe, New Mexico.**

🍷 *Amontillado, Gran Barquero 25yr* × Green Grape + Almond Gazpacho with Patagonia Shrimp Salsa, Basil Oil + Avocado. 🍷 *Verdejo, Rueda, Buil & Gine, Nosis, 2022* × Mushroom Fettucine, Pasta with Cremini Mushrooms + Herbed Spanish Goat Cheese. 🍷 *Garnacha, Calatayud, Cuevas De Arom, Altas Parcelas, 2020* × Grilled Quail with Sweet Potato Tortilla Española, Garnacha Glaze, Pepita Butter. 🍷 *Tempranillo, Rioja, Muga, El Andén De La Estación, 2019* × Braised Beef Short Ribs with A Manchego-Potato Croqueta, Farmer's Market Vegetables, Reduced Pan Sauce. 🍷 *Pedro Ximenez, Toro Albalá, Don Px 1999* × House Made Golden Raisin Ice Cream.

Members enjoying modern Spanish cuisine at La Boca





## SPOKANE

### *Dinner at Ruins*

On February, 10, 2024, the Spokane Branch IWFS held its first dinner event of the new year at a quaint rustic restaurant, Ruins, in the heart of downtown Spokane. Ruins has reputation for very fine food and presentation. The food was wonderfully prepared with a magical wine pairing chosen from our chapter wine cellar. The spirit of the evening was joyful, light hearted with wonderful laughter. We want to thank Tony Brown owner, manager of Ruins for sponsoring this delightful night.

**February 10, 2024: February Dinner, Ruins, Spokane, Washington.**

🍷 *Argyle Chardonnay Blanc de Blancs Artisan Series Spirit Hill Vineyard 2013* × Brandade, Wild Cod, Lemon, Potato, Cultured Butter, Baguette. 🍷 *Bodega Catena Zapata Chardonnay Catena Alta Historic Rows 2014* × Scallop Agnolotti, Sauce Nantua, Tarragon Vinegar. 🍷 *Dom. Vincent Girardin Pommard 1er Cru Les Grands Epenots 2010* × Smoked Lamb Crêpinette, Fennel Soubise, Demi-Glace, Salsify. 🍷 *Ch. Mont-Redon Chateauneuf-du-Pape 2009* × Cassoulet, Duck Confit, Roasted Duck, Duck Sausage, White Bean, Bread Crumb. 🍷 *Ch. Haut-Manne Sauternes 2010* × Green Bluff Apple Tart, Honey Jam, Whipped Goat Cream.

(EVENT COMMITTEE L to R) Sherri Thies, Ron Thies, Jan Waite, Steve Waite



## TORONTO

### *Valentine's Day Wine Tasting*

IWFS Toronto celebrated Valentine's Day at Richmond Station Restaurant in downtown Toronto. Executive chef, William Kresky, fully indulged the members' discerning appetites via his passion for haute cuisine and classic French cooking. The highlight of the evening was the pairing of the Shalom Farm venison with the black cherry and leathery notes of the mature Bordeaux wine, Clos de l'Oratoire, 2005.

**February 13, 2024: Valentine's Day Wine Tasting, Richmond Station, Toronto, Ontario.**

🍷 *R. H. Coutier "Blanc de Blanc" Grand Cru, NV* × Selection of 4 Daily Canapes. 🍷 *Tasca D'Almerita Etna Tenuta Tascante "Buonora" 2019* × Kampachi Tartare Shiro Miso, Pickled Cabbage, White Soy Gelee. 🍷 *Bodegas y Vinedos Ortega Ezquerro Rioja "Don Quintin Ortega"* × Cauliflower Applewood Smoked Cheddar Mornay, Caramelized Cauliflower Puree, Puffed Rice. 🍷 *Vignoble de la Jarnoteri "Cuvee Concerto"* × Charcoal Grilled Smoked Salmon Braised Endive, Blood Orange Gastrique, Bearnaise Mousseline. 🍷 *Clos de l'Oratoire 2005* × Shalom Farm Venison Fondant Brussels Sprouts, Celeriac Terrine, Port Glazed Pearl Onion. 🍷 *Ch. Roumieu Sauternes, 2015 Petit Fours Freshly, Brewed Coffee & Tea* × Chocolate Mousse Cake Orange White Chocolate Mousse, Cocoa Nib Ice Cream, Orange Marmalade.

IWFS Sommelier, Beverly Crandon pouring the first wine of the evening, R.H. Coutier "Blanc de Blanc" Grand Cru, NV



## TUCSON

### *La Fiesta de la Vendimia*

Forty-seven members and guests of the Tucson IWFS Branch enjoyed a delightful evening of food and wine from Chile and Uruguay at the historic Stillwell House in downtown Tucson. Karen Vandergrift and her husband own a ranch in Uruguay, spending several months there annually. Sylvia Pozarnsky and her husband had personally visited the Chilean vineyards where some of the evening wines were selected. Their first-hand explanations of both the wine and the food made for a very interesting - and a most enjoyable evening.

**March 26, 2024: La Fiesta de la Vendimia, Historic Stillwell House, Tucson, Arizona.**

🍷 *Miguel Torres Estelado Sparkling Rose - Chile* ✕ *Machas ala Parmesan- clam shooter with parmesan served in Chinese spoon, Pernil Asado- Roasted Pork open faced Grilled Torta with Chilean Pebre. Fresh baked Bread on table with mojo de ajo, Whipped Butter, and Colonia Cheese.* 🍷 *Bodega Garson Albarino Reserve - Uruguay* ✕ *Chilean Sea Bass Ceviche with Spring Greens.* 🍷 *Vik Eulila Red Blend - Chile* ✕ *Pastel del Choclo (Chilean Style Corn and Beef Pie).* 🍷 *Bodegas Bouza Tannat - Uruguay, Casa Silva Carmenere - Chile* ✕ *The Asado, Mesquite Grilled Filet with Chimichurri, Ensalada Chilena (Tomato and Onion) and Papas con Chuchoca (Polenta and Potatoes). Torta Tres Leches with Cajeta Drizzle, Cocada Crumble.*

Hosts Karen Vandergrift (L) and Sylvia Pozarnsky describing Uruguay and Chile experiences



## TUCSON

### *Mexican Wine Dinner*

The Tucson Branch of IWFS wrapped up its 2023-2024 season with a uniquely delightful evening of Mexican wine and food at Hacienda del Sol Resort. Working with the resort staff, co-hosts Cindy Frank and Paul Predick developed a very creative Mexican-themed menu accompanied by "new to the group" still and sparkling Mexican wines. Nineteen members and eighteen guests spent a most enjoyable evening closing out our 2023-2024 season.

**April 22, 2024: Mexican Wine Dinner, Hacienda del Sol Resort, Tucson, Arizona.**

🍷 *El Bajio Sparkling Wine* ✕ *Huitlacoche Quesadillas, Picadillo Beef Empanadas. Chicken Tinga Corn Tarts.* 🍷 *L.A. Cetto Chardonnay 2022* ✕ *Salad, Oven-Roasted Heirloom Beets, Goat Cheese, Watercress, Charred Corn.* 🍷 *Bodegas Santo Tomas Tempranillo-Cabernet Vino Tinto* ✕ *Guajillo & Oregano braised Mutton Shank, Roasted Cauliflower, Eggplant Caponata, Rosemary Potatoes, Yerbabuena Bordelaise.* 🍷 *El Bajio Sparkling Wine* ✕ *Creamy Raspberry Tart, Vanilla Sable, Creamy Raspberry Filling, Mexican Chocolate Ganache, Raspberry Coulis, Chantilly.*

(L to R) Cindy Frank (Co-Host), Brian Mills (Wine Director), Paul Predick (Co-Host)





## VANCOUVER

### *February 7, 2024: Taste of Europe, Impostori Trattoria + Negroni Bar, Vancouver, British Columbia*

A culinary tour – a Taste of Europe from Vancouver's renowned Chef Andrey Durbach, inspired by the cuisine of the Austro-Hungarian Empire! What a treat we enjoyed at Chef Andrey's Impostori restaurant, a menu especially designed for the members of the Vancouver IW&FS.

We started with delicious Gougères filled with Liptauer cheese accompanied by a glass of Chateau Dereszla Brut Methode Traditionelle sparkling wine before sitting for our first course of Foie Gras Parfait and Apple Crêpe with a sweet Disznoko Tokaji Aszu 5 Puttonyos. Next up was a beautifully prepared Filet of Char with a Smoked Speck and Pumpernickel crust, creamed horseradish and Tyrolese cabbage slaw and a full-flavoured Abbazia di Novacella Pinot Grigio and Pot Roast Duck, Grandmother's Way with Judith Beck Blaufränkisch. Then came a Beef Cheek Goulash with Spätzle and Creamed Spinach and a glass of Marco Felluga Russiz Superiore Cabernet Franc, finishing with a Quark, Prune and Walnut Strudel mit Schlag and a tot of Old Falcon plum brandy.

What a special dinner to enjoy – accompanied with wines that paired well with each course. Our thanks go to Chef Andrey Durbach for a magnificent menu with wines and to Milena for her photographs and record of the event.

Vancouver branch members Bill Sirett, Marietta Botwright, and Mary Tait enjoying the Taste of Europe at Impostori Trattoria+Negroni Bar



### **FOOD FACTOID | U10 Scallop**

Scallops are sized by the number of pieces per pound, so the smaller the number, the larger the scallop. U/10 Scallops are known as "sea butter" and are one of the most popular scallop species used in food. The larger scallop species are typically found from New England down to the Gulf of Mexico.

## YORK

### *Ode to Oregon*

The Spring Black Tie Dinner of the York Branch was enjoyed by 51 members and guests at the Platinum Level Country Club of York (CCY) on April 5, 2024. Six wines from Willamette Valley Vineyards (WVV) were featured. Hosts, Fran Polk and Dr. Ben Hoover, had prepared by spending several days at the WVV with their Wine Ambassador, Brian Prodzinski and the restaurants Chefs, Jarred Henry and Zak Clark. They then collaborated with CCY Executive Chef Robert Parker on the pairings. Special guest, WVV Ambassador Jill Androses' descriptions of the wines and stories of WVV enhanced the evening.

(L to R) York Branch President Bob Merino, Willamette Valley Vineyard Ambassador Jill Andrese, Hosts Fran Polk and Dr. Ben Hoover, CCY Executive Chef Robert Parker



### **April 5, 2024: Ode to Oregon, Country Club of York, York, Pennsylvania.**

🍷 *Domaine Willamette Brut 2019* × Tillamook Cheeses, Mushroom Pate, Marionberry Port Jam. 🍷 *WVV Gruner Veltliner 2022* × Pan Seared U10 Scallop, Spring Pea, Pancetta, Radish, Earth Apple, Preserved Lemon Bread Crumb, Porcini Mushroom Dust. 🍷 *Maison Bleue Lisette Rose 2022* × Mesclun Spring Salad, Assorted Mushrooms, Broken Vinaigrette. 🍷 *WVV Whole Cluster Pinot Noir 2022* × Mushroom Soup, Kennett Assorted Mushrooms, Ramp Essences, Bread Mushroom Garni. Blueberry Lemon Sorbet. 🍷 *Griffen Creek Tempranillo 2019* × American Bison Marinated Petite Tender, Oregon Coffee Dusted, Petite Vegetables, White Asparagus, Mushroom Pommies Anna, Jacobson Sea Salt, Cherry Compote. 🍷 *WVV Port Style Pinot Noir 2019* × Caramel Apple Puff Pastry, Truffle Ice Cream, Hazelnut Brittle.




*Wine, Food & Friends*

**THE INTERNATIONAL WINE  
& FOOD SOCIETY**

14 O'BRIEN COURT  
BEDMINSTER, NJ 07921

**RETURN SERVICE REQUESTED**



The following IWFS Festivals and other events are coming up in the next year. And yes, others may pop up from time to time. Check [www.iwfs.org](http://www.iwfs.org) for event details. **Sign up early, as these wonderful adventures sell out quickly.** Join in the fun, fine food, wine, and of course, fabulous friendships. Note: All festivals listed are open to all members in all zones: Americas, Europe/Africa and Asia/Pacific. 

## *Europe Africa IWFS Presents*

---

### **UK, West Yorkshire, Leeds, and Harewood House: September 13-15, 2024 (Europe Africa)**

This event will incorporate the 2024 AGM and discussions about new developments in IWFS Europe Africa. The AGM will be followed by a “free” buffet lunch for those attending the AGM. Other events include the launch of the IWFS Europe Africa Pinot Noir wine tasting video, an evening celebrating Yorkshire Food and an extended visit to Harewood House (home of a first cousin of the late Queen Elizabeth II), including a gala dinner. Go to the link on our homepage [www.iwfs.org](http://www.iwfs.org) for details.

## *Asia Pacific Zone IWFS Presents*

---

### **Hong Kong Triennial Festival: November 15-17, 2024**

Hong Kong Triennial Festival (APZ) The main festival will be held in the vibrant and exotic city of Hong Kong with a post-tour to historic Macau. There are only a few spaces available so please be quick to book. Hong Kong offers a unique blend of Chinese and Western cultures offering an extraordinary experience in one of the world's most fascinating cities. The adventure begins with a sail on a junk, based on an ocean-faring Chinese vessel from the Song Dynasty. After an exhilarating day, dinner will feature award-winning Northern Chinese cuisine paired with extraordinary wines. The days to follow include a visit to the West Kowloon Cultural District, dim sum lunch, a tour of a prestigious colonial mansion and dinner at the Regent and the AGM. An optional tour of Macau follows November 17th to 19th. Please Contact the APZ Administration at: [apz@iwfs.org](mailto:apz@iwfs.org)

## **2025 TEASES**

---

**SPRING:** Napa Valley (Americas) – Get ready to sip and savor award winning California wines in Napa Valley. More information coming soon.

**FALL:** Burgundy (Americas) – Oh, what a treat this will be. Stay tuned for details.

**APZ:** Plans being finalized for 2025 Adventures.

**EAZ:** A 5 day festival celebrating Rioja wines and northern Spain in May, 2025.

More info will come via email, on the website and in *Wine, Food & Friends*

---