

FALL 2022



Wine, Food & Friends

THE CONSUMMATE BORDEAUX EXPERIENCE

IWFS BORDEAUX FESTIVAL
MAY 5 - 13, 2022

3-DAY ADVENTURE IN VANCOUVER

APPOINTMENT OF NEW IWFS
HONORARY PRESIDENT CHRIS BONSALE

SECRET INGREDIENTS:
HOW TO PROTECT RECIPES

THE PHYSICIANS OF LA HONOR
A SPECIAL MEMBER

THE INTERNATIONAL
WINE & FOOD SOCIETY
THE AMERICAS QUARTERLY
ISSUE 142 FALL 2022
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CHAIRMAN'S LETTER

By Stephen Hipple, *Chairman, IWFS Americas Inc.*

IWFS Americas Inc. Virtual Wine Tasting Series

Americas Inc.'s Virtual Wine Tastings are special because the featured wines are presently available for purchase. In December 2021 despite the Covid pandemic, our first Virtual Wine Tasting was presented by Brewer-Clifton Winery. To date in 2022, we have arranged three tastings: March - Left Bank/Right Bank Bordeaux Tasting, April - Rare Champagne/Caviar Tasting and in September - Stone Street Tasting. One more outstanding tasting is scheduled in November. We eagerly anticipate organizing six amazing tastings in 2023. Only premier wines from the finest wineries will be selected for our tastings. Below are the future Virtual Wine Tastings dates:

Hartford Winery - November 17, 2022
Freemark Abbey - January 19, 2023
Gran Moraine - March 16, 2023

We have made it easy for you to register for a tasting. First, watch for an email from IWFS announcing our Virtual Wine Tastings. You can register using your computer, tablet or smart phone. The email will include a link to order and pay for the wines. Then prior to the tasting the wines will be sent directly to you. Additionally, a few days before the tasting, IWFS will email you a different link to connect to the tasting. It's that simple to participate in our Virtual Wine Tastings.

Members need to be cognizant of wine shipping laws where they reside when ordering wine to be shipped directly to them. In the United States, wine shipping laws differ between states and are controlled by state law. Unfortunately, it is also difficult to ship wines from the U.S. to Canada. In the near future for our Canadian members, we hope to organize wine tastings with Canadian wineries.

It is not required that you purchase the wines to participate in a virtual tasting. You can watch the tasting for free. That may be difficult for many of us, since we actually revel in tasting the wines. After all, these wines are selected from some of the finest wine producers in the world.

If you cannot participate in a tasting at the scheduled time or on the release date, that isn't a problem. All videos are archived on our IWFS.ORG website for you to watch at a time of your choosing. So go ahead, order your wine and enjoy the tasting when it is convenient. Some branches order enough wine for a branch event and their members watch a Virtual Wine Tasting on a large screen TV. Other members will have a smaller tasting at a member's home and possibly follow the tasting with a dinner, as my wife Patti and I have done. Wine, food and friends create the perfect gathering.

You can be the first to learn about the next Virtual Wine Tasting by downloading the **Member APP** to your smartphone. Once you download the APP you have access to eight buttons: Wine & Food Pairing, Vintage Guide, Publications, Virtual Wine Tastings, International Festivals, IWFS Merchandise, IWFS Website, Join the IWFS. Just type: **IWFS.ORG**, scroll down and click **Americas**, click **Download Member APP**. Then follow the instructions depending on if you use an iPhone or android smartphone.

A special thanks to three members of the IWFS Americas Inc. Marketing Committee who are responsible for generating the idea and organizing our Virtual Wine Tastings: Chairman, Steven Greenwald, Chris Ankner and Mike Donohoe. We appreciate your ingenuity, resourcefulness and hard work. 🍷

Stephen Hipple

Chairman, IWFS Americas Inc.



Wine, Food & Friends

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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.

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Cover Photo: La Cité du Vin in Bordeaux, France
By Wayne Markus



NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

Dear Members,

It is wonderful to give you an update from the International Secretariat knowing that the Society is once again busy arranging events for members across the globe. As I am writing, two festivals are to be held in as many weeks in September—one in Singapore, organised by the Asia Pacific team, and then off to Torquay to the English Riviera, arranged by the Europe Africa team—then in October the Americas are hosting a Great Weekend in Washington, D.C.

However thinking closer to home - when you receive this the holiday season will be rapidly approaching. I suspect many of you will be busy making plans for your holiday events, to include a celebration with your IWFS friends. To assist you with your plans the members of your International Council of Management are producing something to enhance these events, and beyond....

A THANK YOU FROM THE IWFS—

For the upcoming festive/holiday season the IWFS is producing branded IWFS gift bottle bags for each branch to use as you wish—maybe to present a thank you to your chosen restaurants or to your members. A supply will be forwarded to each branch, free of charge, based on the number of memberships per branch. We trust that you welcome this new way to promote the IWFS with your members or locally. Members and branches will be able to purchase further supplies as they wish. We will email the branch contact when they are on their way so you know when to expect them. Happy Holidays!

Please note: the final bags may differ slightly.



THE SOCIETY IS ALSO ONE OF GREAT TRADITION PASSING INFORMATION AND KNOWLEDGE YEAR AFTER YEAR—ONE CONSISTENT IN THE SOCIETY IS THE VINTAGE CARD. ALTHOUGH ITS FORMAT HAS CHANGED AND ADAPTED OVER THE YEARS TO REMAIN RELEVANT, IT HAS BEEN PRODUCED FOR 87 YEARS, SINCE ITS FIRST EDITION IN 1935.

Here in London, the recent official events taking place after the death of Queen Elizabeth II the word 'tradition' has so often been mentioned. 'Tradition' is important to many and welcomed by many. The Society is also one of great tradition passing information and knowledge year after year. One consistent in the Society is the Vintage Card. Although its format has changed and adapted over the years to remain relevant, it has been produced for 87 years, since its first edition in 1935. So, in true Society tradition, the Vintage Card is once again in production and will be available as your membership card for 2023 and also online as the Vintage App. Here is an update of what is in store for the next edition.

2023 VINTAGE CARD

News for this year is that the Wines Committee have reviewed the regions included on the Card and noted that there are some regions producing wines which have the potential to age and have a cellar life of at least 10 years, which are not included. The Committee discussed a number of regions and identified two styles of wines which will now be featured having gained recognition for their quality. They are Oregon, Chardonnay and white wines from South Africa. These wines will now be included in our 2023 Vin-

tag Card. The two regions that will step aside to make way for these are Sierra Foothills, Syrah and New Zealand, North Island (although the assessments will be available on the Member App this year).

VINTAGE CARD CONSULTANTS

This year we are pleased to welcome four new consultants as part of our team—two are covering the European regions—Germany (Rhine and Mosel) and Austria, and two are to cover the North America regions—one of which is a new style Oregon, Chardonnay and Ontario. Thanks must go to our outgoing consultants—Roman Horvath MW (Austria), Anne Krebiehl MW (Germany) and Tony Aspler; special thanks to Tony who has been providing us with his advice freely since 2009. Last but not least, a big thank you to James Halliday who has stepped down as our consultant for Australia. James is a longstanding supporter of the Society contributing in many ways and providing members with informed opinion about Australian wines. James has been a member of our Wines Committee, as well as a Consultant, and also has provided many articles. I have found in the Society archives a 1989 Vintage Report for Australia by him for our Wine & Food magazine. We wish James all the best in the years ahead and we were very privileged to have had his support for so many years.

I would like to introduce our new consultants below with a brief summary about them and their work in the world of wine.

LUZIA SCHRAMPF - AUSTRIA



Luzia is a freelance wine writer and author based in her native Austria. She writes for German speaking publications, teaches at Wine Academy Austria and writes books like “111 Austrian wines you must not miss” or “111 sparkling from all the world you must not miss” (co-authored with Daniela Dejnega) for the Emons-Verlag in Cologne, Germany. She was a columnist for the Austrian newspaper “Der Standard.”

Her thoughts on a food match with wines from Austria are thoughtful. It is almost impossible to say Austrian wines match with a special food e.g. Grüner Veltliner matches with different food styles such as some Asian regional dishes and, of course, Austrian wine goes with any classical Austrian dish like Wiener Schnitzel oder Backhendl (deep fried chicken...) Enjoy!

KONSTANTIN BAUM MW - GERMANY



Konstantin is Germany's youngest Master of Wine, an entrepreneur, and an educator. It is his mission to “make the world taste better”, improving the selection of wine in the on- and off-trade, and improving the ability of people to taste and appreciate wine.

Konstantin runs the innovative online retail company baumselection.com, importing artisanal wines and distributing them throughout Europe. In addition, he runs the wine program of one of the best Hotels in the World—the Brenners-Park Hotel in Baden-Baden. Further, he works with organizations like the Wine Institute of California, Vins du Centre-Loire and Prosecco DOC, giving lectures all over Europe. On social media he has one of the biggest following in the wine world with more than 80,000 subscribers on his popular YouTube Channel and more than 27,000 followers on Instagram.

Links: baumselection.com, [instagram.com/konstantinbaum_mw/](https://www.instagram.com/konstantinbaum_mw/), [youtube.com/c/KonstantinBaumMasterofWine](https://www.youtube.com/c/KonstantinBaumMasterofWine)

Konstantin has kindly provided us with two of his favourite food and wine pairings which you might like to try, or something similar if you cannot buy these specific wines:

- 1) 2019 Birichino Mourvèdre Enz Vineyard Old Vines Lime Kiln Valley & Braised Ox Cheeks
- 2) 2021 Dönnhoff Kreuznacher Krötenpfuhl Riesling Kabinett Lieblich & Green Thai Curry

LUISA PONZI - OREGON, CHARDONNAY (NEW ENTRY)



Luisa is the Director of Winemaking and Viticulture at Ponzi Vineyards in Oregon. Luisa studied viticulture and enology in Burgundy and worked in prominent wine regions around the world before returning to the family winery in Oregon (today owned by Bollinger), where she and her sister, Anna Maria, have built the winery from 10,000 to 40,000 cases per annum.

Her current favourite pairing is Dungeness crab freshly caught from the Oregon coast, served with plenty of melted butter and crusty bread.

RICK VANSICKLE - ONTARIO



Rick is the publisher and chief writer for [WinesInNiagara.com](https://winesin-niagara.com/) (<https://winesin-niagara.com/>), a hyper local website that focuses on the regional wines of Niagara and Ontario, Canada. He has an extensive background in the newspaper industry as an editor and wine writer for various newspapers and wine magazines. He lives with his wife in the heart of Niagara wine country.

Rick's thoughts on food and Ontario wine pairings are: Canadians eat a lot of seafood. We are bordered by water on three sides, including the Atlantic and Pacific oceans. There is no finer pairing, in my opinion, than wild caught fresh Coho salmon from just off the coast of British Columbia paired to a cool climate Pinot Noir. Prepared simply on the BBQ on a cedar plank, serve with black pepper and fresh-squeezed lemons. I most recently paired this with a Niagara (Ontario) Le Clos Jordanne “Grand Clos” Pinot Noir 2017. Such a beautiful and complementing dish with the Coho. The Pinot is fresh and lively with wild red berries, earthy/savoury notes and tingling acidity that works well with the cedar notes and fleshy goodness from the salmon.

Wishing you all the best for the coming holidays and here's to 2023.

Best wishes. 🍷

Andrea Warren

International Secretariat, London



THE CONSUMMATE BORDEAUX EXPERIENCE: IWFS BORDEAUX FESTIVAL MAY 5 - 13, 2022

*Story by Tom Murnan, Council Bluffs and Omaha Branches
Photos by Tom Murnan and Wayne Markus*

It was hard for me to believe that our Bordeaux Festival was actually happening. Organizer Steve Greenwald (Washington, DC) started preparing in 2017, but the original May 2020 date was postponed three times by COVID. Then Putin decided to invade Ukraine, and I had visions of the Festival being postponed by World War III. But luckily that didn't derail us. The wait was worth it. This was a trip of a lifetime, where the whole was more than the sum of its parts. And there were a lot of parts. This was not an event for the faint-hearted. Based out of the city of Bordeaux, our daily bus trips could take you on a two-hour bus ride to, say, Pauillac, which meant another two-hour ride back, returning to the Intercontinental Bordeaux-Le Grand Hotel at 6 pm. With dinner following, we were going to bed at 11 pm. The entire schedule was a celebration of wine and food, with a lot of education available for all 106 participants.



There was just too much going on in this Festival to simply flesh out the program with just the time line and a few details. I have included a much longer version on the iwfs.org web site that includes many more intricacies and photos at every opportunity. As appealing and intriguing as Paris always is, with its endless beauty, fascinations, art and history, our sole focus here will be Bordeaux. Please visit the web site for Paris activities. Here are some of our joys and highlights.

THE 1855 MÉDOC CLASSIFICATION

The greatest wine marketing event for Bordeaux, or any other wine growing area in the world, was Emperor Napoleon III requesting the Bordeaux wine Négotiants to develop a classification system for the 1855 Exposition Universelle de Paris. This is when the concept of ranking the best winery châteaux in the Medoc region was established. Today, we hear of the great First Growths of Bordeaux (Latour, Lafite Rothschild, Margaux, Haut-Brion & Mouton Rothschild) and even others designated as “Super Seconds.” The ranking allowed for five classes. Did you know Thomas Jefferson had a small role to play in the château selection? There has been only one modern revision to the 1855 codification: Château Mouton Rothschild was raised to First Growth in 1973.

How this came about and the real reason why Baron Rothschild fought so hard to get Mouton elevated to First Growth is beyond our scope. Go to iwfs.org for more.

THE FIRST GROWTHS AND EQUIVALENTS

We visited one 1855 Médoc Premier Cru Supérieur, which ranked higher than the reds: the famous sauternes producer Château d’Yquem. Two of the First Growths—Château Lafite Rothschild and its English cousin Château Mouton Rothschild—were on our itinerary. In the Saint-Emilion appellation, which has its own ranking system, we toured Château Cheval Blanc, a Premier Grand Cru Classé A. Graves inaugurated its rating system in 1959. Domaine de Chevalier

rouge and blanc are ranked as Grand Cru Classé de Graves. Smith Haut Lafitte is also recently included as a Grand Cru Classé. It is absolutely extraordinary that one trip would have so many top Bordeaux estates. It certainly was one of the main draws for many of us. I was willing to wait for over two years to visit these estates.

THE NÉGOTIANT / COURTIER SYSTEM

So why does Bordeaux use such an antique system to sell its wine? Bordeaux châteaux have a strange two-tiered system to sell their wines, developed over the centuries. First, there are Négotiants, or wine merchant houses, which buy the wine from the wineries, mature it, blend and bottle it, and finally sell it. The wineries prefer this because they get their money up front. If the wine sells poorly, it is no longer their problem but the Négotiants. Since the advent of estate bottling, many châteaux have been bottling themselves to guarantee authenticity.

But there is tension between the winery, which always wants to get the highest price, and the Négotiant, who always wants the lowest price. So a second step was added: the Courtier (broker). They act as an intermediary between the seller and the buyer, advising, guaranteeing the integrity and quality of the processing, and acting as

a referee. They are paid with a “courtage” or a 2% commission. Tension arises when newcomers, like Chinese entrepreneurs, try to eliminate these intermediaries, thus saving the 2%.

THE 1955 SAINT-ÉMILION AND CLASSIFICATION SYSTEM

Unlike the Médoc classification, the St. Emilion wines get revised every 10 years. Two important things to know: 1. Appellation Controlée status of Grand Cru just means the winery satisfied the appellation rules. It is not a quality designation. 2. There are four quality designations: a. Premier Grands Cru Classés A (4 châteaux); b.) Premier Grands Cru Classés B (14 châteaux); c.) Grands Cru Classés wines (64) are a significant step above d.) St. Emilion-Grands Cru wines (several hundred). Just remember, seeing Grand Cru on the label is not the quality designation. Look for Grand Cru Classé.

PESSAC-LEOGNAN CLASSIFICATION SYSTEM

The Bordeaux region of Graves (right outside the city of Bordeaux) now has its own classification, begun in 1959. But in 1987 the name changed to Pessac-Leognan. This is simple classification system. Only 16 châteaux have been granted Grand Cru Classé status. This includes Château Haut Brion, which was included in the 1855 Médoc classification, the only estate included in two different classifications.

ART AND WINE

Many estates have used art to enhance the beauty of their property. What is intriguing is how the different châteaux use their art with different emphasis. Probably no other châteaux exceeds the devotion to art and wine as Château Mouton Rothschild. They have focused on the classic European art tradition, painting, sculpture, tapestries, and metal work for the interior of a building. Mouton is most celebrated for its labels and label museum. The first label to add significant art was the 1924 vintage, rendered by the Cubist painter Jean Carrou. But it wasn’t until 1945, to celebrate the end of World War II, that a new tradition began: a new label was commissioned by a prominent artist every vintage. Names such as Picasso, Dali, Chagall, Warhol, to name just a few, have been commissioned. ▶



Château d'Yquem



Cos d'Estournel



Domaine de Chevalier

◀ Château Smith Haut Lafitte has concentrated on acquiring modern sculptures, and displays outside art, primarily sculpture, that can withstand mother nature's rigors. Its art is intertwined with the terroir of this exceptional site and tells the story of the wine and the land from a different, artistic perspective, mostly from local artists. Shrouded in mystery and the unknown, they evoke different reactions from different people. Just like making wine can be an emotional effort, where the winemaker throws his whole soul into combining terroir and grapes to make the best wine possible, so does the art of Smith Haut Lafitte reflect this passion in different ways to evoke an emotion out of the viewer.

Then we came across more inside art made from paper and pen. Château de Ferrand, after being rescued by industrialist Marcel Bich, of Bic Pen fame, began collecting contemporary art. Outside the visitor's center, there is an enlarged blue Bic pen cap which has been chewed on by its user. On the way to the family quarters, we noticed what looked like a doodle made of steel hanging from the ceiling named

"Scribble" by Michel François. Inside, they have about 200 works of art made with a Bic pen.

La Cité du Vin is a unique building whose primary purpose is to instruct the general public about wine. The stunning architecture was meant to evoke a gnarled wine stalk and wine being swirled in a glass, an attempt to capture the liquid, intangible soul of wine. Stunningly modern, it has 19 themed areas, largely devoted to the neophyte wine enthusiast. Sylvie Cazes, joint owner of Château Lynch-Bages and President of La Cité du Vin, was our host. Further, he was instrumental in making the arrangements with Châteaux owners for our visits. After the interactive tour, we went to the eighth story for a dinner of all appetizers. Sylvie was presented with an IWFS Certificate of Appreciation for his important involvement.

COOKING CLASS AT CHÂTEAU KIRWAN

Trying our hand at French cuisine was a truly interactive and fun way to learn how to make a "French" meal. Two professional chefs, Stephanie Bottreau and Nawel Chati,

each taught two tables full of amateurs how to improve their cooking abilities. We functioned as Commis Chefs (junior chefs), slicing and dicing and preparing the ingredients for our lunch. The recipes were delicious, but easy to make. I love it when the recipes are easy to prepare but tasty, making you look like a culinary genius!

THE IMPORTANCE OF TERROIR

At every château, we were informed of the importance of terroir, and why their soil, climate, proximity to the estuary, breezes, and other environmental concerns like fog, were critical. All the primary properties were on a hillock, an elevated surface above the neighboring properties, and sometimes this fact made it into the name, such as lafite, or mouton (both referring to hills). The differing proportions of clay, calcium, sand, marl, rock, etc. was crucial. Most of the wineries we visited are using biodynamic processes to keep chemical intervention to a minimum. Great wine starts in the vineyard, not the winery. ▶

LA CUISINE FRANÇAISE

◀ Our meals were uniformly interesting and delicious. They ranged from all appetizers to Michelin three-star restaurants. I can tell you that when you dine in a two- or three-star establishment, the food is divine and the service impeccable. Not everyone went to the same three-star restaurant in Paris, but they were all of the highest quality. Highlights in Bordeaux include the Chapon Fin, a Michelin affiliate, and Pressoir d'Argent, a Michelin two-star, whose service was spot on and precise. I noticed a typical pattern. Chefs source what is plentiful in the region. Being so close to the estuary and the Atlantic, seafood would be used for the first two to three courses, and meat towards the end. White asparagus, which was in season, was a treat. Foie gras and pâté were more frequent. Occasionally, the grand vin was paired with a cheese course, rather than meat, just before the dessert. There were surprisingly innovative dishes. At Château Smith Haut Lafitte, we had done of the most interesting courses of the Festival when we began with The Angry Egg. The Pressoir d'Argent had what amounted to a Turbot Wellington. I had never thought of taking this classic's beef and substituting fish. And I have never had Veal Filet Mignon, so tender and flavorful, served at the Black-Tie finale. Beautifully presented, this was art culinaire every day.

Wine highlights. Instead of being fruit bombs, Bordeaux wines are structured in a different way, built to age and a bit more austere. All the First Growth reds had finesse and polish, my favorite being the Mouton Rothschild 1989. Despite being 32 years old it was fresh, powerful and just coming into its prime. Other interesting wines included the Bordeaux blancs from Domaine de Chevalier. It's 1997 white was amazingly youthful with another 20 years of life in it. The Domaine de l'Alliance Déclinaison 2017 was an unusual white from Sauternes and had some botrytis affected grapes in it to increase complexity. Since it was a dry wine, it couldn't be labeled a Sauternes. The Château Latour 2001, served en magnum at Le Chapon Fin, was outstanding. Finally, Le Pré Catelan in Paris served a Maury Mas Amil 1980 for dessert. Not a Bordeaux, but it was great with the chocolate dessert.



THE BLACK-TIE GALA DINNER FINALE

This was the pièce de resistance of the Festival. It would have been hard to choose a better venue than the Grand Théâtre de Bordeaux. Built in 1780, it was elegance itself, with its trompe-l'oeil frescoed ceiling, a cove mosaic of composers of the 18th century, and glittering chandeliers. Like a fireworks finale, which has a lot of color and booms, our gala had some of the best food and wine of the trip, ending with the elegant Château Mouton Rothschild 1989.

MERCI BEAUCOUP

There are so many to thank for this Festival. Let's start with Steve Greenwald, who bore the brunt of the organization, having to deal with all the changes COVID brought on. Andrew Jones provided a great deal of help and knowledge, as well. Sylvie Cazes was our primary contact who arranged all the châteaux, restaurants, transportation, and guides. Sylvie arranged for Andrau Pujol's Bordeaux Saveurs as our tour guides. These ladies worked up to 12 hours a day for us, going on bus tours, guiding us to the walkable restaurants, communicating with us and the French, and providing special service upon request. Felicity Jones was awarded the Americas Gold Medal for organizing the table assignments for years, and her husband Andrew the André Simon Gold medal for his involvement with the Council of Management. He will be the incoming Chairman of the International Council of Management. David Felton, past chairman

of Council and the Society's Honorary President for the past six years, was given a parting gift as he retires from that IWFS role. All the restaurants and châteaux were awarded IWFS Certificates of Appreciation. Without the combined efforts of all these individuals, our Festival would not have been possible. Thanks as well to Sylvie Cazes who gave us all a parting wooden gift box containing Bordeaux delicacies.

THE FINAL ARIA

Margaret Natarajan, of the Lake Tahoe Branch, gave us an a cappella rendition of Puccini's aria from Gianni Schicchi: O Mio Babinno Cara. A professional student of opera, she provided an artful finalé to our great Bordeaux adventure in food, wine and art.

To hear Margaret sing, or to flesh out other items in this article and many more photos, go to iwfs.org, Americas, Festivals, 2022.

Sources: michelthibaultwine.com/chateau-smith-haut-lafitte-the-singular-universe-of-florence-daniel-cathiard/; finewineandartlovers.blogspot.com/2013/12/; ledomduvin.com/2018/10/the-1955-classification-of-saint.html. 🍷

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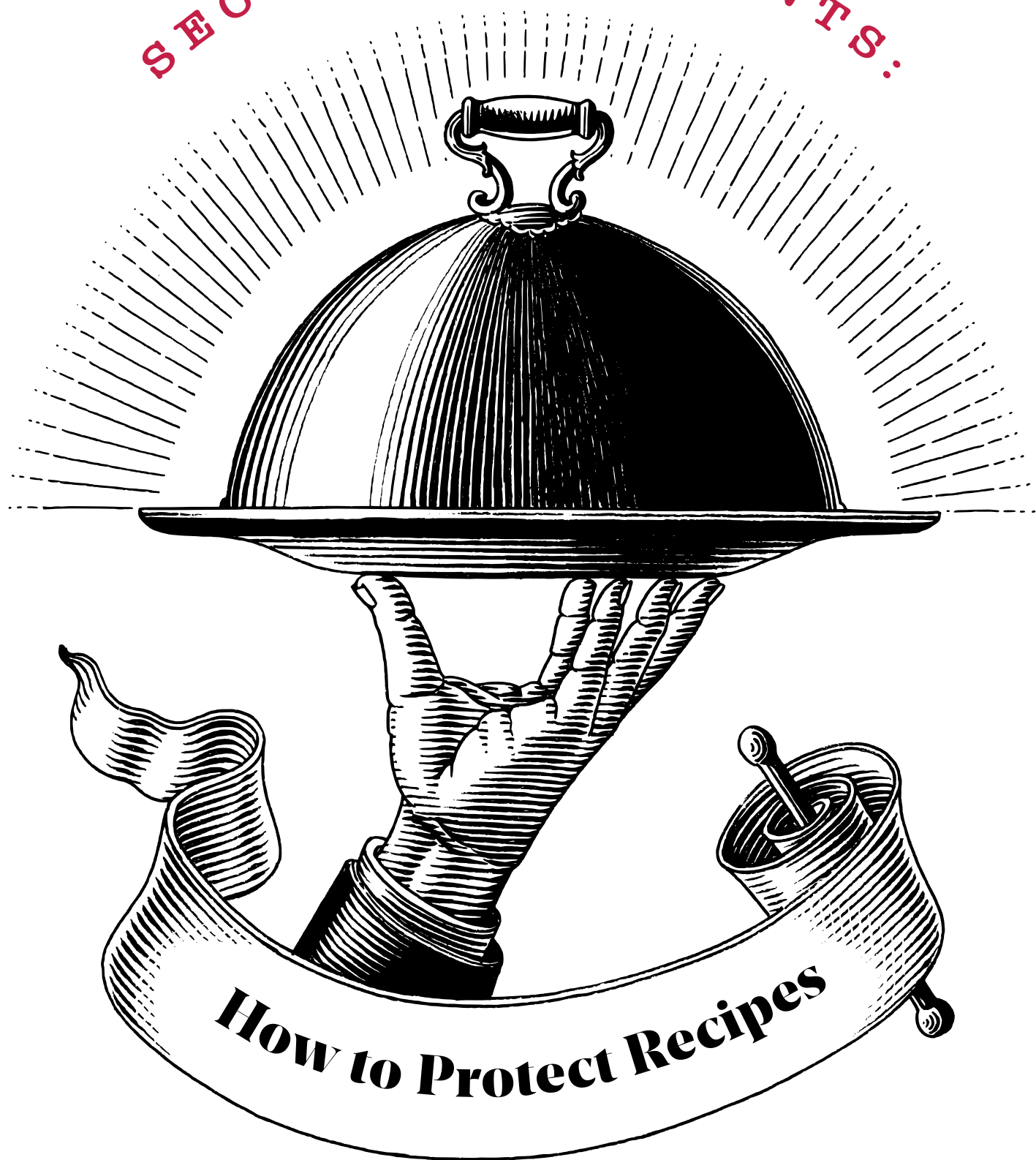


Andrew Jones introducing
Suzanne Mastachich



Appreciation to
Bordeaux
Saveurs

SECRET INGREDIENTS:



BY JACK A. GORDON, ESQ.

AS A HOSPITALITY LAWYER,

I am often asked by clients about how they can protect their recipes. It is understandable that a business would be concerned about keeping its “special sauce” out of the hands of its competitors. However, recipes generally are not protectable under copyright law. This article explores the circumstances under which a recipe may be protected under copyright law as well as other tips for protecting a recipe beyond copyright law.

WHAT DOES COPYRIGHT LAW PROTECT?

Copyright protection exists for “original works of authorship that are fixed in a tangible medium of expression.” That means that a work must have some minimal degree of creativity. It must also be independently created by a human author (for now), and it must be set in a sufficiently permanent form (e.g., written down on paper or electronically, on film or digital media).

THE IDEA-EXPRESSION DICHOTOMY GENERALLY PREVENTS COPYRIGHT PROTECTION FOR RECIPES

Recipes are usually not protected by copyright law due to the legal principle of the idea-expression dichotomy which creates a dividing line between ideas, which are not protected, and the expression of those ideas, which can be protected by copyright law. This occurs where the idea and the expression of the idea are so intertwined that there is only one way, or there are very few ways, to express the idea. When this happens, the expression of the idea is not protectable. For example, when a recipe merely lists the ingredients and their quantities, the idea of the recipe is so intertwined with the expression of the idea of the recipe (because there are very few ways to express the ingredients and associated quantities of the ingredients), that the list of ingredients will usually not be protectable under copyright law. The Copyright Office has not only stated that “mere listing of ingredients or contents is not copyrightable,” but also that “a simple set of directions is uncopyrightable.”

UNDER SOME CIRCUMSTANCES, RECIPES MAY BE PROTECTABLE

Yet, courts have found that certain recipes may be copyrightable, such as when they convey more than simply the directions for producing a certain dish. For example, a recipe that includes suggestions for presentation, advice on wines to go with the meal, or hints on place settings and appropriate music, or when accompanied by anecdotes about their historical or ethnic origin, are more likely to be copyrightable. In other

words, recipes can be protected “where a recipe or formula is accompanied by substantial literary expression in the form of an explanation or directions.” This is often why chefs opt to include anecdotes and personal stories alongside their recipes. For example, in Fabio’s Italian Kitchen, a simple tomato sauce recipe is accompanied with the following personal commentary: “This is the simplest of sauces out there, so simple I don’t even feel I want to call it cooking. But it’s also delicious, so it does deserve the name of sauce.”

In short, include content beyond the ingredient list such as anecdotes, headnotes, general instructional notes, directions and photographs. Personalize your recipes by developing a non-technical, narrative writing style. For example, instead of “bake the brisket for four hours” say “bake the brisket until it flakes apart easily with a fork (about four hours) and your kitchen is filled with mouth-watering aromas.” And, use copyright notices to alert the public that you are asserting ownership over your recipes.

OPTIONS FOR PROTECTING YOUR RECIPE BEYOND COPYRIGHTS

Trade Secret protection is available if the owner has taken reasonable measures to keep her recipes secret and the information derives independent economic value from not being generally known to others. Reasonable efforts to keep a recipe secret include creating agreements (e.g., Non-disclosure and Confidentiality agreements), as well as creating and enforcing policies and procedures between the owners, employees and others that may access the recipes. Think of Coca-Cola’s coke recipe, McDonald’s Big Mac “special sauce” recipe, KFC’s secret recipe for its blend of eleven herbs and spices, and the Krispy Kreme Doughnut (the baking process, not the doughnut recipe itself).

Speaking of processes, “Process Patents” are another potential avenue for recipe protection. A recipe may be protectable under patent law as either a “new and useful process” (e.g., steps to make a sauce or dough) or as a “composition of matter” (e.g., a secret sauce). The recipe must also be novel. This is where things begin to become more difficult for a recipe. In order to determine whether the recipe is novel, the Patent Examiner will determine whether the invention (i.e., the recipe) already exists in the “prior art.” Examples of prior art include earlier patent published applications, books (including cookbooks), magazine articles, episodes on

cooking shows, commercials, radio ads, and college thesis papers. If the recipe can be found in the prior art you are out of luck. If you can articulate any meaningful distinctions between your recipe and the prior art, you may be able to overcome a rejection by the patent office. Finally, in order to patent a recipe, the owner must identify what makes the recipe unique and how the recipe can be distinguished over the totality of the prior art.

PRACTICAL CONSIDERATIONS

In order to protect a recipe under copyright law, there needs to be a unique expression accompanying the directions and ingredients, as mere ingredient lists and instructions are not protected. To obtain trade secret protection for a recipe, the recipe has to be novel and unique, and it must be protected like a trade secret. For a process patent, the recipe must be distinguishable from the prior art. 🍷

Photo by Nick Solaris



ABOUT THE AUTHOR

Jack A. Gordon is the managing partner of New York-based Kent, Beatty & Gordon, LLP, Chair of the Hospitality Law Committee of the NYC Bar Association, a Fellow at The Culinary Institute of America, and an adjunct professor at The Institute of Culinary Education, The National Business Institute and Columbia University. He is also the EVP and Events Chair of the Wine & Food Society of NY and a Member of The Commanderie de Bordeaux, The Cavallieri del Tartufo e dei Vini di Alba, The Commanderie des Costes du Rhône and The Essex County Wine Society. 🍷

Copyright Office FAQ’s, copyright.gov/help/faq/faq-protect.html. (last accessed July 2, 2022).

Fabio Viviani, Fabio’s Italian Kitchen p. 18 (2013).

CELLAR MANAGEMENT

BY JOHN SULLIVAN, MIAMI BRANCH PRESIDENT FROM 2011-2014

Even before I became Branch president, I thought that the process for purchasing wine for the Miami Branch could improve. I believed that a quantitative, analytical approach would better achieve the goal of maintaining available a diversity of wines in their proper drinking windows. Since I had recently retired and had a computer programming background, I made developing this analysis my hobby.

I felt that to a large degree purchases were made evaluating whether the wine was good without enough comparison to other possible purchases. These possibilities could be other vintages of the same wine, other wines similar in classification, or other wines of another classification. We were buying from the offers we were receiving, not by determining our needs and seeking to fulfill them. Certainly, websites showing the retail market, the auction market, and pricing history enabled a transition.

To the value of wine consumption, I compared our “net income”, dues plus event fees less general and event costs that do not include wine. That divided by the number of event covers per year is the amount per attendee that the chapter was being given, and over time should be equal to the value of consumption. In our chapter, more money was being generated than being consumed, resulting in growth of the value of the cellar much through more bottles.

This led to looking at the size of our cellar. Broadly speaking, cellar size is the number of bottles consumed multiplied by the time needed to be stored. An analysis of the target size began with a calculation of the amount of wine consumed each year, broken down by the average percentage of total consumption



Cellar Move with Jose Garrigó and Jim Cosmides

each wine classification. A second step was an educated guess at the average number of years we would need to store each type of wine. That increases with the age at which some wines should be drunk and decreases the older they are when bought.

To these target needs, holdings, by classification and age, are compared. Where holdings are less than the target, wine should be bought.

It took several years to achieve the balance sought. The change culminated well after my term with a sale of the lesser half of the Bordeaux we held, 500 bottles. We were never going to drink them unless we focused our consumption of red wine only on Bordeaux for a more than a few years and bought no more. The cellar went from a maximum of some 4,500 bottles to 2,800. The average value per bottle rose by 40% and there was less dispersion in

value. We concentrated our purchases in auctions where the wine was older (less storage), many times cheaper than new releases (has changed as this is written), and better known from expert tasting notes and individual reports available in Cellartracker.com. Those advantages are weighed against the disadvantage of unknown provenance.

Now, the value of wine we purchase roughly matches the value consumed. We maintain a wide availability of wines to serve, supplementing them with spot retail purchases as needed. A leaner cellar also enables us to adjust more easily to changes in the types of wine hosts want to serve.

Another benefit for our branch is the Wine Committee has an easier purchasing process because it is much clearer what is needed. 🍷

APPOINTMENT OF NEW IWFS HONORARY PRESIDENT **CHRIS BONSTALL**



The International Council of Management (ICM) are pleased to announce the appointment of Chris Bonstall as Honorary President of the Society on 1 June 2022. Chris succeeds Dave Felton, who held the post from 2017 to 2022. The President is appointed by the ICM and the chosen individual is someone with an expansive interest in food and wine and who encourages the international camaraderie of the Society while seeking to draw together its Zones in mutual harmony.

Chris has been a member of the Society for nearly 40 years, having joined the Singapore Branch in 1983. At various times he has also been a member of the Hong Kong Island Branch, the Bath & Bristol Branch, St James's Branch in London and both the Victoria and New South Wales Branches in Australia.

He has attended numerous Festivals around the world starting with the 1989 Festival in Singapore and Hong Kong. He has also organised two Festivals, being Hong Kong in 2001

(where he first met Dave & Mitsuko Felton) and Santorini in 2014. He also arranged one of the post London International Festival tours in 2018.

Chris has been active in the management of the Society, having been Chair of Hong Kong Island Branch between 1997 and 2003 and Chair of the EAC (as it then was) from 2005 to 2009. He was also Global Chair of the IWFS at the time of its 75th anniversary in 2008 and served as Chair from 2008 to 2010 concluding his term at the end of the Sydney Festival in October 2010.

More recently Chris has, in succession to the late John Avery MW, been Chairman of the William Heptinstall Memorial fund (a charitable organisation with a close relationship and association with the Society) since 2012. He holds the André Simon Bronze, Silver and Gold Medals. He is also a member of the Society's Wine Committee, having been its Chair from 2009 to 2016, and heads up the Society's Intellectual Property Committee.

Chris is also part owner of the Stella Bella winery in Margaret River, Western Australia, which has just been named one of the top 20 wineries in Australia.

Outside the IWFS but continuing the wine and food theme Chris is a past Maître of La Commanderie de Bordeaux à Londres, having served in this position from 2013 to 2019.

He has a strong commitment to the Society and a great fondness for all things wine and food in the company of fellow enthusiasts. Chris currently divides his time between England and Australia and has been married to his wife, Sue, since 1982. They have two children, one living in London and the other near Sydney, Australia.

Chris is honoured to take on the role of President and greatly looks forward to meeting many more of the Society's members throughout the world and to attending events and Festivals during his term of office.

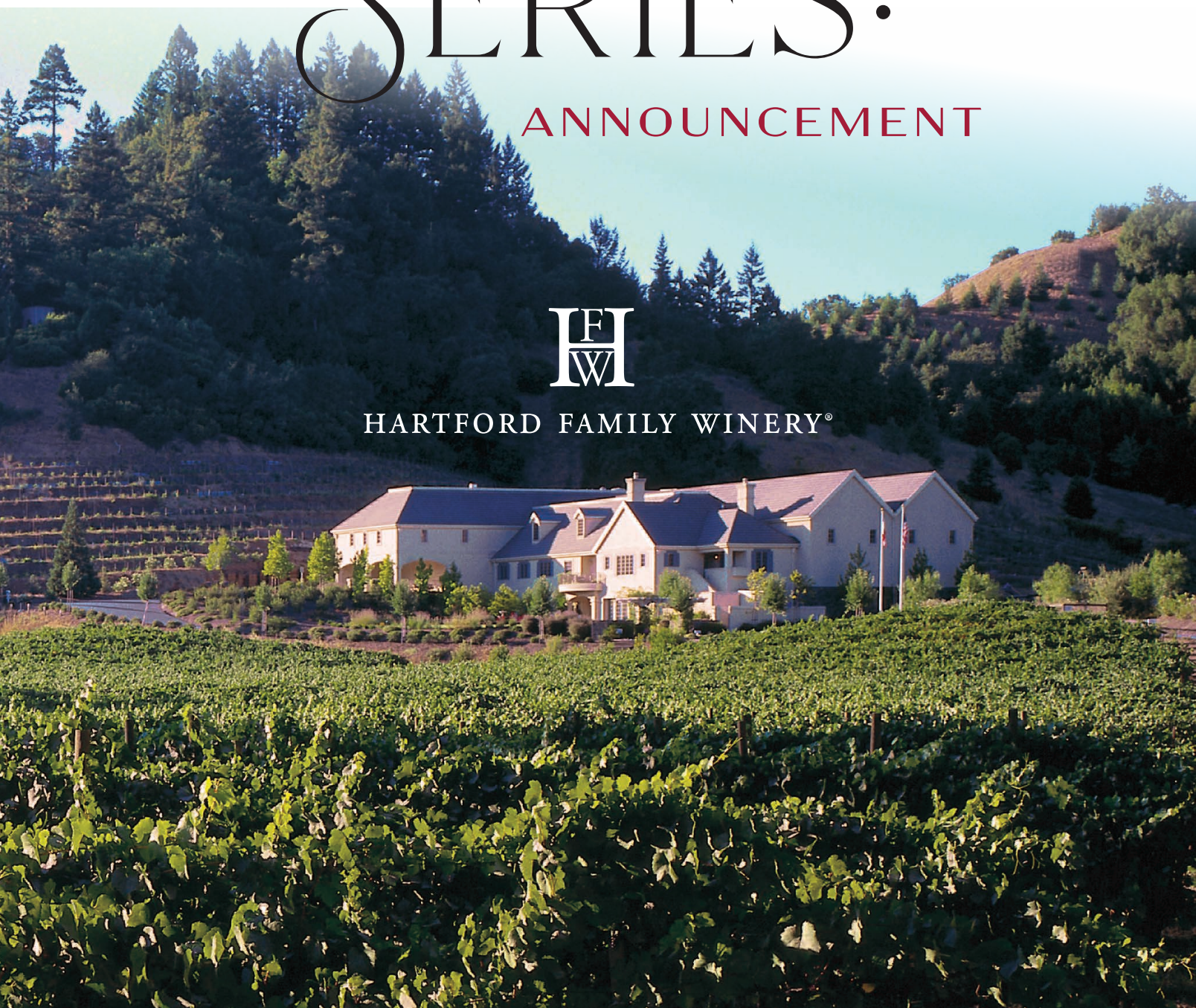
We hope you join us in wishing Chris all the best in this role. 🍷

TASTING SERIES:

ANNOUNCEMENT



HARTFORD FAMILY WINERY®



BY STEVE GREENWALD

The Tasting Series continues with virtual tastings in November and January.

**NOVEMBER:
HARTFORD FAMILY WINERY**

Wines for the Thanksgiving Table

Hartford Family Winery was founded in 1994 by Don Hartford and Jenny Jackson-Hartford and specializes in making small bottlings of single-vineyard Pinot Noir, Chardonnay and Old Vine Zinfandel. The Pinot Noirs and Chardonnays are made under the Hartford Court label and Zinfandels under its Hartford label. In recent years, Hartford Family Winery has produced over 25 single-vineyard wines from discrete vineyard blocks from extraordinary vineyard sites extending from Sta. Rita Hills north to Eola-Amity Hills in Oregon. Most of Hartford Family Winery's bottlings are less than 300 cases and made from family-owned vineyards. While a small quantity of these bottlings is available in fine restaurants and independent retailers nationwide, the majority are sold directly to consumers through the winery's mailing list, wine clubs, and in its tasting rooms at the Forestville winery and in downtown Healdsburg.

In addition to its small single-vineyard bottlings, Hartford Family Winery also makes three Russian River Valley wines that are cuvees of several vineyards and more widely available in restaurants and retailers nationwide: these wines are its Russian River Valley Pinot Noir, Chardonnay and Old Vine Zinfandel. Without exception, Hartford Family Winery wines are intense, thought provoking and expressive of both variety and terroir. Director of Winemaking Jeff Stewart and Winemaker Tiaan Lordan form the winery's dynamic winemaking team.

These wines are annually rated among the highest in their varietal category by Robert Parker's Wine Advocate. An official email announcement and link to sign up will be sent in October. ▶

Hailey Hartford Murray



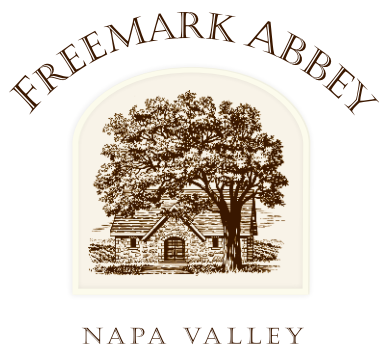
Jeff Stewart



Freemark Abbey's
vigneron- Kristy Melton

As a custodian of Freemark Abbey's legacy, Melton's philosophy that "Nature doesn't stand still and neither does our winemaking," balances a sense of timelessness with room to push the boundaries. Under Melton, the path forward is a vision for quality that pursues the truest expression of Freemark Abbey. It's hard to start a conversation about the long history of Freemark Abbey, which began in the 19th century, without skipping ahead to The Judgement of Paris. That momentous occasion in 1976 helped put California wine on an international stage of recognition when its wines were included in a blind tasting competition against several top red Bordeaux and white Burgundy producers. In fact, Freemark Abbey was the only California winery to have both a white wine and a red wine in the competition. Along with other California wineries, Freemark Abbey wines were selected for the French-judged tasting by its organizer, the English wine merchant, Steven Spurrier. When the results were in, the 1972 Freemark Chardonnay placed ahead of both grand cru and premier cru Burgundy Chardonnays.

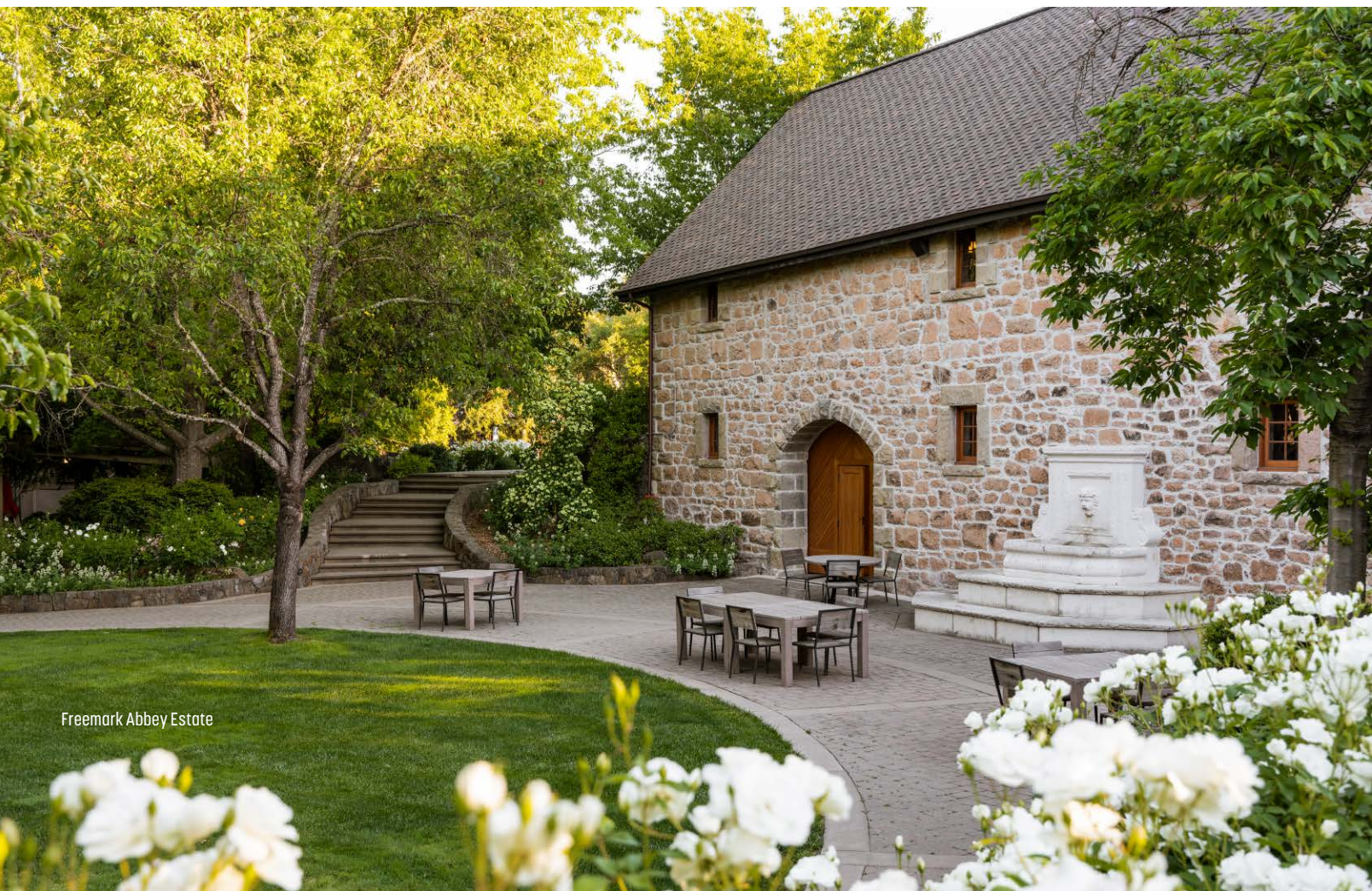
Watch your email for the announcement and link to sign up for this extraordinary tasting. 🍷



JANUARY:

FREEMARK ABBEY WINES

◀ Freemark Abbey is a Napa Valley original with a legacy that dates to 1886. The winery's story begins with one of California's first female vintners, Josephine Tychson, and continues under the leadership of winemaker Kristy Melton, only the eighth winemaker in the estate's 135 year history.



Freemark Abbey Estate



3-DAY ADVENTURE IN VANCOUVER

IWFS Vancouver members visit Phantom Creek Estates on the Wine Tour 2022 in Okanagan

MAY 27-29, 2022: IWFS OSOYOOS, OLIVER & SIMILKAMEEN WINE TOUR, BRITISH COLUMBIA. | BY JIM ROBERTSON

Spring means it's time for another Wonderful Wine Weekend organized by member Dr. Larry Burr. Our 2020 tour was postponed until May 27 to 29, 2022 when we enjoyed the wines and visits to the Okanagan and Similkameen wine regions. On Friday, our bus left the Watermark Hotel in Osoyoos for the Similkameen Valley with our first visit to Vanessa Vineyard with legendary winemaker Howard Soon, followed by a visit to John and Virginia Weber's Orofino Vineyards. After an excellent lunch at Row Fourteen restaurant at Klipper's with a selection of Untangled ciders, we made our way to Clos du Soleil for a tasting which included a pair of vintages of the Signature blend of five Bordeaux varieties. Fighting the strong winds of the valley, we tasted the fine wines of Corcelettes Estate Winery before returning to our hotel's 15 Park Bistro for an amazing dinner to end our day.

Saturday saw us at Culmina Family Estate Winery on the Golden Mile Bench south of Oliver where we tasted some excellent wines presented by Estate Manager Maryke Van-

dermarel finishing with a 2020 Orange Wine Gewürztraminer. Next up was Anthony von Mandl's impressive Checkmate Artisanal Winery tasting some of South Okanagan's best and most expensive wines, a superb selection. Dining at Manny Ferreira's Miradoro Restaurant, for a tasty we enjoyed lunch with a selection of Tinhorn Creek wines to give us sustenance for our next visit to Le Vieux Pin where we tasted five wines focussed focussing on Rhône varieties. Our final stop for the day was for an al fresco tasting of Bartier Bros. where we also met up with old friend Ingo Grady and tasted his personal 2018 RMX Red blend. We ended our day with a delicious dinner of lamb shanks or cassoulet with duck confit at Convivia Bistro in Osoyoos.

No time for sleeping in on Sunday morning—three wineries to visit before lunch, starting with Moon Curser Vineyards where we met with Owner Chris Tolley tasting his sparkling viognier and a selection of Rhône variety wines, followed by a visit to the new Rainmaker wines with owner/winemaker

John Pullen—a winery with a racing car simulator next to the barrels! Finally, we stopped at the stunning Phantom Creek Estates, a winery said to have cost owner Richter Bai around \$100 million. Truly impressive, we tasted some excellent wines as we were guided through the winery accompanied by General Manager Bill Lui (of One Faith fame). We ended Our wonderful weekend ended with lunch at Phantom Creek's restaurant enjoying delicious food from Chef Allesia, including a beef tartare with deep fried beef tendons, a truly interesting experience.

Our thanks to our tour organiser Dr. Larry Burr for perhaps the best weekend visit yet, to Sid Cross for his photographs and assistance with various visits, to Treasurer Diane Blaney for all the financial arrangements, to Top Cat Tours for their excellent driving skills, to the wineries for sharing their passion with us, and to Jim Robertson and Roxanne Florentine for sharing their photos of the tour. We look forward to the next Okanagan visit! 🍷

Story by Charles Metcalfe • Photos by Pedro Nóbrega

PORTUGAL'S DÃO REGION



Marvels of glittering purity and freshness: That's my judgement of the best wines of northern Portugal's Dão region. Great wines and wineries are numerous here nowadays, and multiplying. I can watch Dão grow, at spitting distance (though the wines are almost too good to spit), because I live here now, just a few kilometres from the region's southern border.

Over decades of writing books on the wines of Portugal, I had visited often and had observed this forested region of granite hills and mountains from afar. The best wines have always been capable of ageing, some still delicious after 20, 30, even 50 years. In 2009, I was memorably privileged to taste 50 elderly wines gathered together by winemakers Álvaro de Castro and Dirk Niepoort. Reds and whites, almost all were still astonishingly, vibrantly drinkable.

Yet my early meetings with Dão wines of those same vintages imported to the UK in the 70s and 80s were nose-wrinklingly unmemorable. So many Dão reds tasted dusty

and charmless, at best dull. Beginning to visit the region, I was perplexed. Tasted from barrel, the wines often brimmed with promise. What had gone wrong? Ageing for too long in old oak vats and barrels? Inadequate bottling lines?

Dão had been through difficult times in the 20th century. The decades-long Salazar dictatorship had obliged all Dão growers to deliver their grapes to cooperatives, who made the wines and sold them in bulk to private companies, who blended, bottled and marketed them. A measure intended to improve wine quality had precisely the opposite effect. The cooperatives were underfunded and badly run, and the reputation of Dão wine plummeted. Some somehow managed to triumph over circumstances.

In 1977, the rules in Dão changed. Portugal's application to join the European Community (later the EU) meant any whiff of monopoly was frowned upon. Suddenly, the Dão commercial landscape was transformed. Grape-growers started building new winer-

ies. Sons and daughters of grape-growing families went off to study winemaking and viticulture. The big merchant companies bought their own vineyards.

Portugal's largest wine company, the family-owned Sogrape, had been ahead of the game. In the cooperative years, as early as 1957, they had rented space in a co-op, installed their own equipment and made wine there. It worked well, and Sogrape developed a successful brand, Grao Vasco. When, in 1988, competition was looming from newly resurgent privately-owned vineyards, Sogrape invested in its own 100-hectare estate, Quinta dos Carvalhais. They built a modern winery to process the grapes from other growers as well as their own. With replanting, Quinta dos Carvalhais now has 50 hectares of vineyard, and is planning 20 more. "The goal is to show Dão as it is, with all its terroir and minerality," says Beatriz Cabral de Almeida, the estate's winemaker. "You smell eucalyptus, some nuttiness, forest scents. I changed the Quinta dos Carvalhais Colheita Tinto to a more traditional blend,"



she continues. “It was once only Touriga Nacional but now also has Alfrocheiro and a field blend of old vines, because I felt it had lacked the identity of what Carvalhais is.”

Dão is renowned as the birthplace of Portugal’s most famous black grape, Touriga Nacional. The grape is now planted with enthusiasm in almost every Portuguese wine region, traveling successfully as far as the vineyards of South Africa and Australia. Touriga Nacional is even one of six experimental grapes being trialled in Bordeaux vineyards to help address the warming climate.

The modern market for Dão wines favours the simpler offering of single-variety wines. Certainly, Touriga Nacional is the star red, but its sidekick Alfrocheiro is winning more acclaim every year, and there’s a strong supporting cast of Tinta Roriz (known as Aragonez in the south of Portugal, Tempranillo in Spain), Jaen (Spain’s Mencia) and several others. The oldest vineyards, as so often in Portugal, were of mixed vines. If one variety failed at harvest, others were there to give a crop. Likewise, the star white variety is Encruzado, supported by Cerceal, Bical, Malvasia Fina, and many others.

The question of whether to make Dão wines (white or red) as monovarietals or blends still exercises Dão producers. For Micael Batista of Quinta de Ramalhosa, the answer is clear: “My objective is to put the field blend at the pinnacle,” he says. “It has more complexity. My philosophy is all blends, not single variety Encruzado or Touriga Nacional. The market has so many varietal wines.” He adds: “Next year I’m going to plant a vineyard with traditional mixed vines.”

The past was mainly red, but white wines are the new gold in the region. João Pedro Formigal, new winemaker at the historic Condes de Anadia in the Dão town of Mangualde, explains how people were previously focussed on reds, undervaluing the white grapes. These were used to blend into the reds. Now 19 per cent of Dão wines are white, and rising. “Everyone now has red grapes to sell,” says João Pedro, “but white grapes are hard to find. White grapes are up at Alvarinho prices.” Encruzado works brilliantly, oak-fermented or crisply unoaked. Cerceal, too, has the acidity to emphasise freshness.

A style of pale red wine called palhete is also making a comeback. Micael Batista makes one in the traditional family style, light, fruity, appealing: “Every vineyard had 15 per cent of white grapes. People used to prefer reds not too dark, and they drank them all day long in the vineyards, so they needed to be not too alcoholic, easy to drink.” At Casa de Mouraz, Antonio Lopes Ribeiro and Sara Dionisio like to serve their palhete with fish and salads. It’s nearly rosé, smells and tastes of red and black boiled fruit sweets, but dry, quite scented, with a touch of tannin. “It’s the style of wine my father made before,” says Sara. “The U.S., our second market, is looking for light reds such as this one with less alcohol.” ➤



ABOUT THE AUTHOR

CHARLES METCALFE

Charles Metcalfe is a UK journalist who has spent most of his working life writing about, talking about and judging wines. After brief attempts to earn a living as an investment analyst, tour guide and opera singer, he started writing about wine (mostly in *Wine International*, which he co-founded in 1983), talking about wine (mostly on the UK's ITV's *This Morning*) and judging wines (mostly for the International Wine Challenge). He has written books with his wife, Kathryn McWhirter, about the wines of Spain and Portugal, and matching wine with food. He has written for magazines all over the world, and judged wine competitions throughout Europe, as well as in Australia, New Zealand, South America and South Africa. He and Kathryn now live in Portugal, where they are enjoying the food and wines, and learning a new language. 🍷

◀ Along with the strong line-up of Iberian grapes, granite soils also make for quality. The mountains encircling the Dão region are mainly granite. Great blocks of the rock protrude from the earth, and unsurprisingly, this is the sturdy local building material. Over the millennia, the granite has weathered into the soils in which most Dão vines grow. Patches of other soils are interspersed, schist and alluvial, but even the alluvial soils are mostly granitic in origin. According to the Dão regional wine authority, 97 per cent of all Dão vineyards have granite soils. These granite soils matter, bringing extra freshness and brightness. Dão wines have sometimes been compared to the wines of Burgundy in their freshness and elegance.

The six mountain ranges surrounding the Dão region also protect it from extremes of climate. Winters are cold and (usually) wet. Summers are hot and dry, but normally free from the vicious heat-spikes seen in the Douro and Alentejo. Vineyard altitudes vary from 150 metres above sea level to a lofty 800 metres in the foothills of those mountains.

That by itself gives flexibility to the region. In an epoch of warming climate, there are higher places where vineyards can be planted. Of course, the Dão region has its great estates, but it is not a region as closely tied to precise geographic locations as the Grand Crus of Burgundy or the top villages of Bordeaux.

However, there is one ever-present danger: Fire. Dão's hills are planted with vines and with forests. Much of the forest is the fastest-growing cash crop for the paper industry, eucalyptus, and most of the rest is pine. In a warming climate, the risk of fire in a dry forest is huge. There are even suggestions some fires are deliberately started to collect insurance money.

In June 2017, 156 wildfires swept through expanses of central Portugal, in particular the Dão region, engulfing forests, vines and buildings. Sixty-six

people lost their lives, many were injured. Firefighters came from Spain, France, Italy and Morocco and from all around Portugal.

Several wine producers lost vineyards and wineries. Casa de Mouraz, one of the Dão's few producers of organic wines, lost three-quarters of their vines, as well as their warehouse and its stock. They crowdfunded, have replanted the vines, and are rebuilding the warehouse. At Quinta da Ramalhosa, Micael Batista had just taken over the family vineyard that year. He lost vineyards, farm machinery and "a lot of bottles." I recently tasted brilliant wines from Ramalhosa, as well as from Casa de Mouraz and Quinta dos Carvalhais, all from vineyards lost in the 2017 fires. Despite the threat of fire, the Dão is attracting new investors, and new vineyards are being planted.

Guided by leading winemaker Álvaro de Castro, in 2010, the dynamic Douro trio of Jorge Moreira, Francisco Olazabal and Jorge Borges bought an estate not far from do Castro's estate around the village of Pinhanços near the foothills of the Serra da Estrela, Portugal's highest mainland mountain. They named it M.O.B. Dirk Niepoort, another Douro star, snapped up another nearby Dão estate in 2012. De Castro himself added 13 hectares of vineyard from nearby Casa da Passarella, whose family owners wanted to sell. In 2018, the family-owned Grupo Amorim, largest cork producers in the world, added the historic wine estate of Quinta da Taboadella to their collection of top wine estates. (They already owned Quinta Nova de Nossa Senhora do Carmo in the Douro, and Luisa Amorim has since bought an Alentejo estate, Hederdate Aldeia de Cima.)

The modern wines of Dão are jewels of brilliance and precision, and there is no shortage of investors queuing up to buy Dão companies and estates. Most of the recent arrivals were already very successful winemakers elsewhere. Dão's future quality seems assured, and the ageability of their top wines better than ever. 🍷



THE MYSTERIOUS WOLVESMOUTH DINING EXPERIENCE

By Neal Vitale, IWFS Hollywood Branch

Our dinner at Wolvesmouth was cloaked in mystery. The address was only revealed days before our event, and we were instructed to “call Cortez” when we arrived to gain admittance. This was the Wine & Food Society of Hollywood’s 537th Event, on June 9, 2022, but only the second indoor meal for our group since the pandemic began.

The location was a nondescript street in the East Hollywood section of Los Angeles, just short of the trendier neighborhoods of Silver Lake and Los Feliz. We came upon a blank six-foot wooden fence, sandwiched between “Motor & Pump Repair” and a small bodega. We were led into a tiny, ivy-covered bungalow, built in the early 1900s.

The chef behind Wolvesmouth—Craig Thornton—has built his reputation by running a secret dinner club in Los Angeles for more than a decade. He’s changed locations numerous times, but seats at his meals have remained hard-to-get, hot tickets. His personal history—breaking free from a dangerous, drug-riddled family situation in Arizona, working at restaurants like Bouchon in Las Vegas, and being the private chef for Nicolas Cage and his family—is intriguing enough for Thornton to be profiled in *The New Yorker* (<https://www.newyorker.com/magazine/2012/12/03/toques-from-underground>) and in a short documentary by filmmaker Lucy Walker. (<https://www.newyorker.com/culture/culture-desk/the-new-yorkers-television-show-wolvesmouth>, <https://www.newyorker.com/video/watch/the-new-yorker-presents-wolvesmouth>).

Members of our branch have been on the trail of Thornton literally for years—I found emails dating back to 2012—but we had never found a way to make an event with him happen. Wolvesmouth meals are

a bit different in format than what we typically organize. Thornton produces numerous courses but resists formal pairings. The night’s menu isn’t printed, instead displayed on a computer monitor. Guests handle their own wine service and often, as we did, bring their own stemware.

But dining in today’s restaurant world demands flexibility and creativity, and we were at Wolvesmouth at last, taking over the small facility with a dinner for fourteen. We looked at recent menus—we didn’t know exactly what chef had planned for us—and brought wines from our branch’s cellar that we thought would be both complementary and adaptable to multiple dishes. Champagne (Dom Pérignon 2004); Chardonnay (Latour Corton-Charlemagne 2009 and Kistler Sonoma Mountain 2013), Pinot Noir (Méo-Camuzet Nuits-Saint-Georges Aux Boudots 1er Cru 2002 and Sea Smoke Ten 2009), and Sauternes (Rieussec 2001) were the selections.

Our meal did not disappoint! As our current Branch Chair, Jim Goodman, put it, “This was easily the best meal we’ve had in years. It was true fine dining at its best. The dishes were thoughtful, artistic, and the flavors popped.” The lineup of dishes was superb, and also a bit surprising in their sequence.

We started with ribeye cap—normally a dish that would come much later in a meal. But Thornton believes in letting a big dish have an impact, and feels that “main courses” often meet with a fatigued palate. It worked brilliantly as a “starter.”



Quail Dish



Financier Dessert

Dishes of duck confit raviolo, striped bass, tuna, pork belly, and quail followed, rounding out the savory portions of the meal. (One of the staff also shared samples of his homebrewed beer, adding another delightful and unexpected element to the dinner.) We finished with a financier and panna cotta with multiple strawberry accompaniments, as we sipped Sauternes.

Wolvesmouth was an amazing event that we won’t forget any time soon. (Plus, we’ll probably go back in the fall!) 🍷

IWFS NAPLES WINES & FOODS OF WILLAMETTE VALLEY OREGON EVENT

Reported by Suzan Claytor



Harry & Suzan Claytor and Dara & Gerri Schutte



Board Chair Harry Claytor, Patti Commers, Bill Bugera, Vice Chair Sandi Druly

On an exceptionally beautiful evening in April, 50 Naples Branch members experienced a very special event at the Audubon Country Club. This dinner featured Oregon wines and a Pacific Northwest inspired menu. Wines were procured directly from Ayers Vineyard in Willamette OR and were accompanied by a fresh, organic, sumptuous menu, created by Chef Richard, that perfectly showcased our Northwest theme. The winemaker, Brad Ayers, provided us with vintage and tasting notes to be shared with our members making this both a tasting and educational event.

PRESENTATION OF SILVER MEDAL AWARDS:

As a very special addition to this wonderful evening, The Board of Directors Award Committee presented Silver Medals to two of our members for their exemplary service to our Branch.

WILLIAM BUGERA joined the Naples Branch in 2003, became a Board Member in 2004 and has been our Cellar Master since 2005. In addition to fulfilling the responsibilities of Cellar Master, he has also served as Event Chair as well as coordinator/Organizer of our "pop-up events." Bill has been an integral part of the success of the Naples Branch through his vast knowledge

of wine and food pairings, especially when helping other members with the preparation of the menus for their events. Member for 19 years, Director for 18 years, Cellar Master for 17 Years.

PATRICIA COMMERS joined the Naples Branch in 2005 and became a Board Member in 2013. She has served as Event Chair and Hostess numerous times, and has been an outstanding member of the Board. Patti is renowned for her special attention to her events, making them a coordination of food, wine, and atmosphere. Member for 17 years, Director for 9 Years.

April 11, 2022: The Wines of the Willamette Valley with a Pacific Northwest inspired menu, Naples, FL 2021. 🍷 *Ayers Vineyards Estate Rosé of Pinot Noir* × Parsnip Latkes with Smoked Salmon and Horseradish Crème Fraîche, Charred Octopus with Purple Potato, Spanish Chorizo and Orange, Avocado Toast with Smoked Tomatoes and Chèvre, Asian Pork Belly Spoon with Ginger-Soy Reduction, Sriracha, Sesame Seeds and Pickled Vegetables. 🍷 *Gran Moraine Yamhill-Carlton Chardonnay 2017* × Butter Poached Chilean Sea Bass, Butternut Squash Purée, Pickled Apples, Lemon Beurre Blanc, and Pea Tendrils. 🍷 *Ayers Gamay Noir 2019* × Wild Mushroom Risotto, Grilled Trumpet Steak, Truffle Essence, Pearl Onions, Heirloom Tomato Confit. 🍷 *Ayers "ONE" Pinot Noir 2017 & Ayers "ONE" Pinot Noir 2018* × Honey Brined and Smoked Duck Breast, Pommes Fondant, Swiss Chard, Blueberry Marmalade and Citrus Salade. 🍷 *Any of the above wines* × Port Poached Pear Tart with Coconut Cream, Apricot Glaze, Spiced Almond Crunch and Raspberry Paint. 🍷

THE PHYSICIANS OF LA HONOR A SPECIAL MEMBER



By Bill Sherman,
*Executive Secretary
and Branch Contact,*

THE PHYSICIANS OF LA

On June 12, 2022, The Physicians of LA held a luncheon to honor Ananth Natarajan, M.D., for his 21 years of service to the Physicians of Los Angeles Wine & Food Society. Ananth joined the PWAFS in 2005 and since then has made many contributions to the organization. In December 2016, he was awarded the BDA Silver Medal, an award which may be given to a member who has demonstrated three years of outstanding service to the organization. In December 2021, Ananth was awarded the BDA Gold Medal, which may be awarded to a member who has shown six years of exceptional service. Several years ago Ananth and his wife, Margaret, moved to Lake Tahoe and joined the Wine & Food Society Branch there. However, Ananth remained active in the Physicians of LA Branch. ►



From Left: Drs. Marylou Solbrig, Richard Baum, Ananth Natarajan, Bill Sherman and Sheila Heldfond.



◀ The luncheon was held at the preeminent California Club. This historical social club was founded in 1888 in downtown Los Angeles. The eight story 1920s building architecture is that of classical Beaux Arts and is nestled among the ever-changing city skyline of super tall corporate towers reaching heights up to 70 stories. At one time the building city code could not exceed 12 stories, claiming buildings could not be taller than City Hall. Years ago, politicians thought it was a bad omen to mention that City Hall was actually 13 stories!

The luncheon, not off the menu, was specially ordered to fit the occasion. It began with an appetizer of Sea Scallops Carpaccio, accompanied with a classic French Bordeaux, Pessac-Leognan. The main dish was an outstanding Lobster Salad with Avocado, Asian Pear, Mandarin Sliced Oranges

This historical social club was founded in 1888 in downtown Los Angeles. The eight story 1920s building architecture is that of classical Beaux Arts and is nestled among the ever-changing city skyline of super tall corporate towers reaching heights up to 70 stories.

and Asparagus placed on Butter Lettuce. The wine offered was a memorable White Burgundy that paired extremely well. The “show-stopper” was the dessert, Frozen Chocolate Mocha Soufflé with seasonal Berries in a surrounding circle. A 1990 vintage Port served after dessert indeed provided a finishing treat.

The Club’s 3rd floor patio provided an outdoor setting with their large pottery herb garden. The early June weather cooperated with a beautiful sunny afternoon of clear blue skies and a temperature of 75 degrees. For a moment in time, you were unaware that below was the heart of the bustling financial district. Congratulations Ananth! 🍷

TASTING SERIES:

STONESTREET WINES

By Chris Ankner, IWFS New York Branch

On Thursday, September 15, The *IWFS Tasting Series* host Steve Greenwald was joined by Elyse Kudo of the Vigneron Collection, Hugh Sisson of NPR Cellar Notes and owner of Heavy Seas Brewery for a fantastic tasting of the high elevation wines of Stonestreet Estate Vineyards and Winery.

The Stonestreet Estate was established when Jess Stonestreet Jackson, eponymous founder of Jackson Family Wines, purchased the property in 1995. The estate is located on the Western Edge of the Mayacamas Mountain Range in the Alexander Valley. The estate is 5500 acres with elevations ranging from 400 ft to 2400 ft. The Alexander Valley Winegrowers web-site claims that the mountain “contains more soil types than all of France.” Originally named the Gauer Ranch, where Ed Gauer planted the original vineyards in 1970. The Jackson Family has been active in promoting a new American Viticultural Area (AVA) tentatively named Pocket Peak, that would include the Stonestreet property.

The tasting was preceded by a video of Brand Ambassador Craig Ellick and Stonestreet Winemaker, Kristina Shideler. Craig and Kristina walked us through the vineyard to give a feel of the elevation and the lovely panoramas of Alexander Valley. Kristina later led a tasting of the wines we would sample that evening. I hope you look at the video. The scenery is stunning. The video is available on the IWFS website.

The live tasting commenced with the 2018 Stonestreet Bear Point Vineyard Cabernet Sauvignon. Contrary to the traditional approach, Stonestreet prefers that their red wines be tasted before their whites. I think this proved to be the correct call. The acidity of the whites cleared the palate. It worked for this group of wines in particular because the whites clearly stood out as ready to drink, excellent examples of the varietal and superior wines. The Bear Point Cab will benefit from a few more years in the bottle. The tannins were soft enough to drink now and the acidity was fine, but it didn't have the balance I would have hoped for yet. This wine will improve over the next few years.

Turning to the whites was a true revelation. We started with the 2018 Estate Chardonnay. The acidity was clear as a bell. The minerality showed through. Though both aged in oak and having undergone malolactic fermentation, I couldn't taste either. The wine had a crisp taste. I've read tasting notes of vanilla crème brûlée or pineapple upside down cake. I understand tasters trying to relate a sense of the creaminess of the wine, but I got more of crispness, maybe underripe melons? In any case it was certainly one of the finest Chardonnays I've had all year.

Closing with the 2018 Aurora Point Sauvignon Blanc, made complete sense. The wine was so distinctive that it would have been difficult to taste any wine afterwards. I tried going back to the Chardonnay in my glass, but it tasted different after just a glass of the Sauvignon Blanc. The nose had a sharp aroma, smelling very much

like a New Zealand Sauvignon Blanc rather than one from California. On the tongue, I thought it very nuanced. I went back and forth from citrus flavors to more melon-y flavors that would have seemed more appropriate to a chardonnay.

I tried both of the whites at varying temperatures over the course of the weekend. Flavors were more muted at “refrigerated” temperatures, but the wines were still quite different. Less interesting wines often lose their character at colder temperatures, in my opinion.

The estate holds an important place in the Jackson Family portfolio. Not only is it now run by Jess' son and daughter-in-law, Christopher and Ariel Jackson, but the name itself holds meaning to the Jackson family. Jess' father was delivered by a Dr. Stonestreet and was the first in the line of three generations of Jackson men to have Stonestreet as their middle name. Jess purchased the property in 1974 and produced the first bottle of Kendall Jackson Vintners Reserve Chardonnay in 1982. He subsequently named this property Stonestreet in 1985, devoting the pivotally planted vineyards to the iconic Stonestreet wines. Jess Jackson later loaned the name in 2005 when he purchased Stonestreet Farms, the Kentucky farm to his revered Stonestreet Stables. 2007 Horse of the Year Curlin showed in the Kentucky Derby, won the Preakness and placed in the Belmont that year wearing the Stonestreet silks.

From this brief glimpse of a very special family and winery, we hope that you will find a place in your cellar for these outstanding wines. 🍷

What's Cooking?

CLUB EVENTS ACROSS THE AMERICAS

AUSTIN

Summer Casual Dining with Art & Wine

New-ish members Sherry and Randy Lawson created an enchanting evening at a long-time Austin favorite, Chez Zee American Bistro. Sherry and Randy were mentored in event organization by their co-hosts, Jo Anne and Richard Hargraves. Chez Zee is warm and welcoming with an original vibe, and is one of those rare restaurants that has been able to withstand the test of time. Sharon Watkins, an avid art lover and generous supporter of many community events in Austin, founded the restaurant in 1989. And the General Manager, Vicente Jaramillo, has been the head chef since 2012.

Everyone's favorite part of the meal was the appetizers, served buffet style so members could mix and mingle and complain about Austin's record heat. Members returned again and again for the bacon-wrapped shrimp and sweet chili sauce, the sliced steak on toast points with bleu cheese and onion jam, and the baked brie en croûte with cranberry chutney or bacon date jam.

July 19, 2022: Summer Casual Dining with Art and Wine, Chez Zee American Bistro, Austin, Texas. 🍷 *Lucien Albrecht Sparkling Brut Rosé, Alsace, France* ✕ Bacon-Wrapped Shrimp and Sweet Chili Sauce, Sliced Steak on Toast Points with Bleu Cheese and Onion Jam, Baked Brie en Croûte with Cranberry Chutney or Bacon Date Jam. 🍷 *Erath Pinot Gris, Oregon* ✕ Granny Smith Apples with Goat Cheese, Candied Walnuts, and Balsamic Vinaigrette. 🍷 *Simi Cabernet Sauvignon, Alexander Valley, CA* or *Sonoma Cutrer Chardonnay, Russian River Valley, CA* ✕ Choice of one of three Entrees: Beef Tenderloin with Bearnaise Sauce; or Crab-Stuffed Salmon with Lemon Beurre Blanc Sauce; or Stuffed Spinach Ravioli with Tomato Cognac Sauce. 🍷 *Coffee or Tea* ✕ Italian Cream with Lemon Rosemary, or Chocolate Decadence. 🍷

Crab-stuffed Salmon with Lemon Beurre Blanc Sauce, Fresh Asparagus, and Mashed Potatoes



May 14, 2022: Al Fresco with Polo, Tinicum Park, Pennsylvania

Situated an hour north of Philadelphia, Bucks County offers a wide range of delightful venues for our IWFS events. For our May event, we attended the 2022 season opener polo match at Tinicum Park on the Delaware River. Under our viewing tent, we watched players of the Tinicum Park Polo Club while we sipped champagne and enjoyed Italian appetizers complete with embellishments of crystal, silver, and decorations. We were flattered that many of the polo officials and players visited our tent and that club judges rated us as having the best setup for this opening day. 🍷

L to R - Front Row: Val Sharper, Vicky Schultheis with Alexander Schultheis. Middle Row: Dave Sharper, Matt Schultheis, Peggy Hryczyk, Susan Martens, Laura Kane, Rich Kane, Jim Shamp, Carrie Weber, Emma Harold. Back Row: Chris Allen, Meredith Hryczyk, Ray Hryczyk, Darryl Martens.



CHICAGO

872nd Dinner of the Society - Prairie Grass Cafe

Prairie Grass Cafe is the project owned and operated by Sarah Stegner and George Bumbaris, formerly of The Ritz-Carlton Chicago. These two talented chefs have won numerous awards over the years. This was our first trip to Northbrook, and they created a fantastic meal for us. Wines as always came from the IWFS cellars.

May 10, 2022: 872nd Dinner, Prairie Grass Cafe, Northbrook, Illinois. 🍷 Dom Perignon Rosé 2004 ✕ Crispy Shrimp Rolls Crostini, Fig Jam & Goat Cheese. 🍷 Dom. Zind-Humbrecht Clos Windsbuhl Riesling 2013 ✕ Spicy Tuna Tartare. 🍷 Dom. Pierre Morey Meursault Les Tessons 2017 ✕ River Valley Ranch Mushroom Soup. 🍷 Dom. Henri Gouges Nuits St. Georges Premier Cru Les Vaucrains 2002 ✕ Balsamic Glazed Grilled Ora King Salmon, Warm Asparagus Pesto Salad with Onions And Tomatoes. 🍷 Dom. Auguste Clape Cornas 2009 ✕ Slow Braised Colorado Lamb Stew, Green Garlic Mashed Potatoes. 🍷 Ch. Close Haut-Peyraguey Sauternes 2001 ✕ Fresh Strawberries, Rhubarb Compote, Crème Anglaise.

873rd Dinner of the Society - The Racquet Club of Chicago

The 873rd Dinner of the Society, and the 2021-2022 season Annual General Meeting, was held at The Racquet Club of Chicago on Tuesday, June 14, 2022. The Racquet Club is a perennial favorite of the Society. Chef Mike Coronel worked up an outstanding menu worthy of the IWFS of Chicago. Oenologist Augie Sievers III selected cellar wines which paired well with the dishes. Sir Bacchus Tom Wiedrich led the AGM to recap the 2021-2022 season and discuss the changes in the IWFS Board of Governors.

June 14, 2022: 873rd Dinner, Racquet Club of Chicago, Chicago, Illinois. 🍷 Champagne Pol Roget Brut Reserve NV ✕ Passed Hors d'Oeuvres: Lobster Fritter with Wasabi Aioli, Hiramasa Tartar, Lotus Root Chips, Gougères. 🍷 Weingut Franz Hirtzberger Gruner Veltliner 2012 - Austria ✕ Pan-seared Peruvian Bay Scallop, Yuzu Carrot Ginger Sauce. 🍷 Weingut Franz Hirtzberger Gruner Veltliner 2012 - Austria ✕ Tempura Maryland Soft Shell Crab, Japanese Spicy Mayo, Rice Vinegar Pickled Vegetables. 🍷 Robert Groffier Pere & Fils "Les Sentiers" Chambolle-Musigny 1er Cru 1996 Burgundy ✕ Demi-Smoked Tenderloin and Sous Vide Cheeks of Berkshire Pork, English Pea Purée, Morel Mushrooms. 🍷 Red Bordeaux side-by-side: Ch. Figeac 2000, Ch. Lagrange 2000 ✕ Cheese Selection: 26-month aged Gouda, Humboldt Fog, Fermier Camembert. 🍷 Reichsgraf von Kesselstatt Spatlese Riesling - Mosel, Germany 2001 ✕ White Peach Upside Down Tarte à la Mode. 🍷

Rosé the Day Away

It was an appropriately hot day for our Rosé the Day Away event. Hosted by Amanda Harrington and John Matthews, the event featured a blind rosé tasting after quaffing with a Graham Beck Method Cap Classique Brut Rosé from South Africa. Our job was to identify the four glasses before us by country of origin: France, Uruguay, Oregon or California. We were also asked if we were able to identify what grapes were used in the rosé: Pinot Noir, Grenache, Syrah/Grenache blend or other varietals. No one got everything right, but it was an interesting exercise. Rosé has been exploding in popularity in the past few years. Pitch Dundee did a great job on the food.

July 10, 2022: Rosé the Day Away, Pitch Dundee, Omaha, Nebraska. 🍷 *Graham Beck Brut Rosé* ✕ Quaffing & Appetizers, Cheese & Charcuterie Board. 🍷 *Rosé Tasting: Bodega Garzon Reserve Pinot Noir Rosé Uruguay 2020; Dom. de la Mordorée La Dame Rousse Rosé Tavel France 2020; Erath Rosé of Pinot Noir Oregon 2019; Marietta Old Vine Rosé Geyerville, California 2020. Dog Point Vineyard Sauvignon Blanc, Marlborough New Zealand 2019* ✕ Arugula Salad Wrapped in Prosciutto, Walnuts, Gorgonzola Cheese, Balsamic Glaze. 🍷 *Arterberry Maresh Dundee Hills Pinot Noir Willamette Valley OR 2019* ✕ Smoked Salmon Crostini Cracker, Smoked Salmon, Roasted Cherry Tomato, Lemon Garlic Aioli. 🍷 *K Vintners - Ovide Jack's Vineyard Cabernet Sauvignon-Syrah Walla Walla, WA 2015*

Event Producers Amanda Harrington & John Matthews



✕ Short Ribs Slow Braised, Creamy White Polenta, Braised Carrots, Brussels Sprouts, Veal Jus. 🍷 *Graham's Tawny Port 20 Year* ✕ Dessert Bites: Assortment of Pitch's Fine Desserts. 🍷

FORT WORTH

Valentine Dinner

IWFS Fort Worth held its Valentine dinner at the Fort Worth Club, and enjoyed an excellent meal with excellent wines, several with bottle age, and book-ended with two Alsace sparklers. Our white wines (a Chablis and a white Bordeaux) paired were excellent with the first courses, one of which was Oysters Rockefeller, and the 2008 Rioja and 2013 Brunello greatly complemented the main course.

February 11, 2022: Valentine Dinner, Fort Worth Club, Fort Worth, Texas. 🍷 *Lucien Albrecht Crémant D'Alsace Brut Rosé* ✕ Poached Salmon Cornets, Leek and Onion Tart. 🍷 *Patrick Piuze de Fye Chablis 2020* ✕ Champagne and Camembert Soup, Duck Confit, Compressed Apples, Fleuron. 🍷 *R de Rieussec Bordeaux Blanc 2018* ✕ Traditional Oysters Rockefeller: Spinach, Fennel, Garlic, Romano Cheese. 🍷 *Champagne Sorbet 2013 Tenuta Carpaazo Brunello de Montalcino, R. Lopez de Heredia Vina Tondonia Reserva 2008* ✕ Herbed Bison Filet, Horseradish Crust, Smoked Whipped Potatoes, Toasted Brussels Sprouts, Root Vegetables, House Truffle Demi. Cheese. 🍷 *Lucien Albrecht Cream D'Alsace Brut* ✕ Valrhona Chocolate Terrine, Strawberries, Strawberry Chips, Coulis. 🍷

L to R: Shannon Hinkle, Elizabeth Monroe, Sarah Eidson, Mary Anne Poulson, Peggy Johnson-Lee at the beautiful Fort Worth Club.



Spring Dinner

◀ The Fort Worth Branch held its Summer Dinner at Shady Oaks Country Club on Saturday, June 4, 2022. Executive Chef Dan Capello prepared a seven course extravaganza for the membership with guidance from the Fort Worth IWFS Board. The evening was perfect and members enjoyed spending time on the balcony overlooking the city lights.

June 4, 2022: Spring Dinner, Shady Oaks Country Club, Fort Worth, Texas. 🍷 *Laurent-Perrier Champagne La Cuvee, Tours-sur-Marne, France, NV Brut* ✕ Passed: Mushroom Pâté en Croûte, Sweet Bread Arancini, Devils on Horseback. 🍷 *Do Ferreira Albariño, Rias Baixas, Spain, 2021* Potage: Belgium Waterzooi, Chicken, Carrots, Leeks, Potatoes, Cream. 🍷 *Jones Family Vineyards Sauvignon Blanc, Rutherford, California, 2019* ✕ Poisson: Coquilles Daint Jacques, Sea Scallop, Mushrooms, Gruyère Cheese, Cream. 🍷 *Champagne Sorbet Bouquet des Papes, Châteauneuf-du-Pape, France, 2013, Egelhoff Walton Cabernet Sauvignon, Napa Valley, California, 2015* ✕ Entrée: Beef Wellington,



FOOD FACTOID Île Flottante

The name of this French dessert means "floating island." It consists of soft meringue islands set afloat on a sea of the pourable vanilla custard called crème anglaise. Traditionally it is garnished with caramel sauce and praline powder.

L to R: Charles Berlin, Laura Cook, Richard Polson, Mary Anne Polson, Kelly Aaron, Drew Aaron



Beef Tenderloin, Mushrooms, Pâté, Puff Pastry, Madeira Sauce, Bouquetiere of Garden Vegetables. Salad: Goat Cheese Charlotte, Blue Cheese Pecan Shortbread, Baby Greens, Poached Cherries. 🍷 *H.M. Borges 3 Year Medium Sweet Madeira, Funchal, Portugal* ✕ Le Dessert: Île Flottante & Blackberry, Baked Meringue, Blackberries, Crème Anglaise, Mint. 🍷

GREATER OMAHA

Americana Cuisine

On Sunday June 12, 2022, new members Don Konz with Teresa Elliott-Konz hosted a truly Five Star event at the Fleming's Prime Steakhouse & Wine Bar. Sarah Wallace, Operating Partner and a Sommelier executed a refined choice of wine pairings improving the palate of both the wine and cuisine, as well as enhancing the dining enjoyment. She educated us with the wine essence so we were able to enjoy the wine more and gain an appreciation for it. The French Bordeaux paired especially nice with the fork tender Filet Mignon. Our summer event ended with a fresh key lime pie and sparkling Brut, and wonderful conversation.

June 12, 2022: Americana Cuisine, Fleming's Prime Steakhouse & Wine Bar, Omaha, Nebraska. 🍷 *Mionetto Prosecco* ✕ Chicken Satay with Teriyaki Marinade, Smoked Jalapeno Aioli, Burrata with Prosciutto Charred Campari Tomatoes, Prosciutto, Wild Arugula, Toasted Garlic Crostini. 🍷 *Paul Kubler Pinot Blanc - Alsace, France 2019* ✕ Mushroom Crostini: Medley Of Mushrooms, Parmesan, Herbs. 🍷 *Long Meadow Ranch Chardonnay - Anderson Valley, California 2017* ✕ Fleming's Salad: Mixed Greens, Campari Tomatoes, Sweet & Spicy Walnuts, Dried Cranberries, Lemon Balsamic Vinaigrette. 🍷 *Azelia Nebbiolo, Langhe Italy 2020* ✕ Seared Pork Belly Pan Seared, Creamy Goat Cheese, Grits, Fig Demi-Glace. 🍷 *Les Cadrans Saint-Emilion Grand Cru - Bordeaux, France* ✕ Filet

Seated: Hosts Don Konz with Teresa Elliott-Konz, Standing: Jackie Taylor



Mignon, Oscar Style, 6 Oz Filet Topped With Jumbo Lump Crab and Béarnaise Sauce. 🍷 *Duckhorn Decoy Brut Cuvee* ✕ Key Lime Pie Graham Cracker Crust, Fresh Key Lime, Chantilly Whipped Cream. 🍷

Murphy's Law Dinner

You have a sold-out dinner with a carefully designed menu, you have selected the perfect wines and suddenly MURPHY'S LAW appears. Your host restaurant calls ten days prior to the event to let you know they have shut down their business. Roost restaurant stepped up and hosted the event with just a few minor changes to the menu. Roost's 50-seat space is cozy and unpretentious amid walls paneled with old shutters and Edison-like light fixtures. Chef Naderi, prior to opening this restaurant, gained experience at Picholine in NYC and Madrona Manor in Napa as well as a selected group of restaurants in Greater Houston Texas.

April 26, 2022: Murphy's Law Dinner, Roost Restaurant, Houston, Texas. 🍷 *Nicolas Feuillatte Brut Champagne Réserve Exclusive NV* ✕ Oysters Rockefeller Tartlet with a Crispy Oyster and Parmesan Crumble, Gorgonzola Mousse in an Endive Boat, Spiced Pecans. 🍷 *Calistoga Cellars Chardonnay Triumph Cellars Napa Valley 2013* ✕ Seared Jumbo Scallop, Passionfruit Sauce, Fresno Chili Pico, Cilantro Lime Oil, Crispy Rice. 🍷 *Dom. Jessi-aume Santenay 1er Cru Les Gravières Côte De Beaune 2015* ✕ Truffled Cresta Di Gallo Pasta, Aged Pecorino Romano, Sous Vide Runny Egg, Parmesan Crisp. 🍷 *Mollydooker Shiraz The Boxer 2008*

Dinner host Preston Towber presents the IWFS certificate to Chef Kevin Naderi as Houston chapter president Bill Bivin looks on.



✕ Slow Cooked Angus Beef Short Rib, Saffron Risotto, Saffron Butter Sauce, Grilled Scallion. 🍷 *Warre's Vintage Port 1985* ✕ Belgian Dark Chocolate Truffle Cake, Whiskey Cream, Peppercorn Strawberries, Coconut Mousse. 🍷

JACKSONVILLE

La Cena

Organized by members Joe and Diantha Ripley, The Wine & Food Society of Jacksonville once again enjoyed the culinary creations of Chef Jerry Moran as he served a large crowd of 50 his famous family style meal. Dessert was created by Chef Bonnie Davis.

May 1, 2022: La Cena, La Cena Ristorante, Jacksonville, Florida. 🍷 *Ca' del Bosco Franciacorta Falesco Montiano 1999, Falesco Montiano 2000* ✕ Orzo Salad with Chickpeas, Squid Salad, Marinated Cucumbers, Cherry Tomatoes and Bocconcini, Marinated Shrimp, Marinated Mushrooms, Eggplant, Cannellini Salad, Roasted Zucchini and Tomatoes, Beet Salad with Arugula. 🍷 *Falesco Montiano 1999, Falesco Montiano 2000* ✕ Porchetta, Shrimp Oreganato, Roasted Lamb Chops, Braised Beef, Roasted Potatoes. Chocolate Caramel Bread Pudding.

Perusing the Wines of South America

Our Annual "A Matter of Taste" wine event continued this year at the home of Jim & Marlene Freeman with a theme of wines of South America. Members and guests were greeted with a Brazilian sparkling wine and passed hors d'oeuvres then proceeded to 4 stations to enjoy 10 wines served with degustations complimentary to the wines. Jeanne Maron, member and owner of The Gifted Cork in St Augustine sourced many of the featured wines from her wine store.

June 11, 2022: Perusing the Wines of South America, The Freeman Home, Jacksonville, Florida. 🍷 *Salton Intenso Brut Sparkling Wine, Brazil* ✕ Miniature Lump Crab Cakes with Smoked Tomato Remoulade, Chilled Local Shrimp Ceviche with Tortilla Strips, Chipa Cheese Bread. 🍷 *Station One - White Wines: Emiliana Capo Nativo Sauvignon Blanc, Chile, Catena Alta Historic Rows Chardonnay, 2019, Argentina, Anko Torrontes, 2021 Northwest Argentina* ✕ Cured Chilean Salmon with Avocado and Smoked Corn Relish,

Chefs Bonnie Davis and Jerry Moran



Chicken Escabeche. 🍷 *Station Two: Malbec and Malbec Blends: Catena Lunlunta Old Vines Malbec, 2018, Mendoza, Rutini Malbec, 2019, Mendoza, Ben Marco Expresivo 2019. Mendoza* ✕ Miniature Beef Empanadas, Chimichurri Dipping Sauce, Argentinian Choripán Sliders. 🍷 *Station Three: Carmenere, Cabernet France and Cabernet Sauvignon: Montes Alpha Carmenere, 2019, Chile, Catena San Carlos Cabernet Franc, 2019, Mendoza, Mascota Unanime Signature Cabernet Sauvignon, 2017, Mendoza, Concha y Toro Don Melchor Cabernet Sauvignon, 2000, Chile* ✕ Angus Sirloin Saltado with Papas Fritas, Caramelized Onions & Peppers, Dried Tomato & Red Wine Saltado, Baked Pasta with Alvarez Farms Smoked Sausage, Peppers, Tomatoes and Burrata. Tres Leches. 🍷

KANSAS CITY

A French Dining Experience

As one of the most romantic & charming restaurants in the Kansas City area, Café des Amis is set in a quaint upstairs location overlooking historic downtown Parkville, housed in the town's oldest business structure (1844). Champagne native Guillaume Hanriot has created a warm & casual environment for an exquisite French dining experience. Ingrid Hanriot assembles a mix of traditional & progressive French dishes complemented by an extensive wine list. Tree-lined wooden decks surround the restaurant, providing amazing outdoor seating. In the evening, the old street lights of Parkville add to the ambience of the 50-seat bistro.

May 10, 2022: A French Dining Experience, Cafe des Amis, Parkville, Missouri. 🍷 *Château de Jarnioux Beaujolais 2020* X Duck Prosciutto, Red Beet, & Goat Cheese Salad. 🍷 *Pierre Sparr Blanc 'Alsace One' 2019* X Crab Cake, Rémoulade Sauce. Choice of: 🍷 *Baumard Saviennières 'Clos Du Papillon' 2016* X Garlic Salmon Fillet & Browned Butter Honey. 🍷 *Benjamin Leroux Bourgogne Rouge 2019* X Pork Loin, Shiitake Sauce, or Combination Salmon & Pork Loin (Smaller Portions). 🍷 *E. Guigal Côtes-du-Rhône Rouge 2018* X Imported Cheese Plate. 🍷 *Ch. d'Orignac Pineau des Charentes* X Pistachio Cake, Cherry Insert, Champagne Mousse. 🍷

From left: Dr. King Lee, Ping Lee, Katherine Schorgl, Dr. Jessica Stone, Jim Schorgl, Dr. Benjamin Stone, Lora Smith



LA JOLLA

Seventy Years of Fellowship!

About seventy-years ago, on June 20, 1951, our organization had its very first dinner at the La Valencia Hotel in La Jolla, CA. It was an all French menu with wine. On August 12, 1952, we formally joined the International Wine & Food Society of London. The new Branch Chapter became known as the Wine and Food Society of La Jolla. On June 20, 2022, we celebrated this special day at Bistro Du Marche in La Jolla, CA again with an all French menu and wine from our cellar (cellar is almost as old as the Branch). Thirty-four members, including five new members, enjoyed fellowship and discussed the exceptional food and wine pairings. Our group remains dedicated to enjoying the finest wines with exceptional food and good friends. This summer event was organized by Chairman Bruce Burgener and wife Gloria.

June 20, 2022: Seventy Year Anniversary Dinner, Bistro du Marche, La Jolla, California. 🍷 *Francis Orban "Extra Brut" Champagne N.V., Far Niente Chardonnay 2018, Napa Valley, Château de Vaudieu 2014, Châteauneuf du Pape Blanc 2011, Rhône Ermitage, Dom. Jaboulet, Rhône Liqueur de Poire Maison Trimbach, Ribeauville, Alsace, France* X Amuse-Bouche: Blue Crab & Sweet

LW&F June Event New Members



Corn Chilled Soup, **Sea Beans**; "Vol Au Vent" Maine Scallop, Salmon, Crawfish, English Peas, Asparagus; Waygu Beef "Top Blade" Slowly Braised in Deep Red Wine Sauce; "Reblochon Cheese" Beggard Purse, Wild Arugula Salad Mignardise. 🍷



FOOD FACTOID *Sea Beans*

Sea Beans are succulents with thin, round and fleshy, multi-segmented stems that can reach up to 30 centimeters tall. The preferred portions of the plant are the tender, green tops and branches, as the lower portions can get tough. Sea Beans are crisp and crunchy with an intensely salty flavor, which can be muted with cooking.

Lake Tahoe Dinner & Wine Cruise

The Lake Tahoe Branch enjoyed our first Lake Tahoe Dinner and Wine Cruise. While boarding the boat to Emerald Bay, the rain was pouring, the sky was grey, the wind was strong and the waves were high. When the boat left the pier the rain stopped, the sky turned blue, the wind slowed and Tahoe calmed down and we got underway. Many of us know Tahoe is a special place that we share in Nature and when we are kind, Tahoe is kind to us.

For the evening our amazing Sudsy Torbeck picked a great Pieper Heidsieck NV Champagne and a selection of "End of Bin" wines to start the evening off. John Hurzel of "A Catered Affaire" Spread the heavy hors d'oeuvres paired with Bernardus Provence Rosé, 2010 Altamura Sangiovese, 2013 Zorzal Malbec. The evening was spent enjoying Emerald Bay, the Lake Tahoe shoreline and the beautiful Sierra Nevada Mountain Range.

June 12, 2022: Dinner and Wine Cruise, On The Spirit of Tahoe, Lake Tahoe, Emerald Bay. 🍷 *Pieper Heidsieck NV Champagne, Bernardus Provence Rosé, Altamura Sangiovese 2010, Zorzal Malbec 2013* ✕ House Roasted Meat Platter to include: Smoked Beef Brisket, Smoked Ham, Roasted Turkey, Miniature Slider Buns, Condiments (Horseradish, Stone Ground Mustard, Etc.), Selection of Artisan, Cheese,

Spirit of Tahoe, Lake Tahoe, CA



Smoked Salmon, Seasoned Toast Points (Condiments), Cold Water Prawns (Cocktail Sauce), Assorted Hot Hors d'Oeuvres (Bacon wraps, Cocktail Meatballs Etc.), Chef's Holiday Sweets. 🍷

MARIN COUNTY

19th Annual Bordeaux/DRC Weekend

Attendees had a thrilling wine and food experience at our 19th Annual Bordeaux/DRC Weekend at the stunning culinary mecca, ONE65 in San Francisco. Chef Claude La Tohic, one of America's most decorated chefs presented one culinary masterpiece after another, perfectly paired with each outstanding wine. We were fortunate; indeed, all wines were in perfect condition. ONE65 is six floors of culinary delight with our event being held on the top floor in their private dining salon, a perfect setting for our weekend festivities. Wine selections: Jack Rubyn.

July 15-16, 2022: 19th Annual Bordeaux/DRC Weekend, ONE65, San Francisco, California. July 15: 🍷 *Roederer Premier Brut Rosé 2022* ✕ Chef Selection Hors d'Oeuvre. *Smith-Haut-Lafitte Blanc, Pessac-Leognan 2017* ✕ Amuse-Bouche: Bouquet Vegetal & Floral, English Peas, Cucumber and Mint. 🍷 *Smith-Haut-Lafitte Blanc, Pessac-Léognan 2017* ✕ Seafood Salad: Scallop, Shellfish, Dashi Gelee, Osetra Caviar, and Seasonal Vegetables. 🍷 *Château Cheval Blanc 2001* ✕ Lobster: Poached in Coraline Broth and Kudzu with Artichoke, Green Asparagus, Truffle Emulsion, and Lobster Jus. 🍷 *Château Lafitte Rothschild 1986, Château Mouton Rothschild 1986* ✕ Black Cod: Roasted with Five Spices, Verjus and Red Wine Sauce, Young Turnip. 🍷 *Château Lafitte Rothschild 1983, Château Margaux 1983* ✕ American Imperial Wagyu: White Asparagus, Morels, Artichoke, Black Garlic Emulsion, and Natural Jus. 🍷 *Château Suduiraut Sauternes 1985* ✕ Mara Des Bois Strawberries: Crispy Arlette, Rhubarb and Vanilla Ganache, Greek Yogurt Sorbet, and Shiso Oil. Assortment of Mignardises.

L to R: Château d'Yquem 1975, Domaine de La Romanée-Conti Romanée-St-Vivant 2003 and 2004, Domaine de La Romanée-Conti Échézeaux 2003 and 2004, Chevalier-Montrachet E. Sauzet 2011, Louis Roederer Cristal Champagne en Magnum 1996, Dom Perignon Champagne en Magnum 1990



July 16: 1990 Dom Perignon Champagne en Magnum Chef Selection Hors d'Oeuvre. 🍷 *Louis Roederer Cristal Champagne en Magnum 1996* ✕ Caviar Composition: Lobster Jelly, Extraction of Geranium and Corn, Langoustine Tartare with Pomegranate Gazpacho, Beet and Scallop Carpaccio, Red Radish with Green Butter and Lemon Balm Confit. 🍷 *Chevalier-Montrachet - E. Sauzet 2011* ✕ Morels and Fava Beans: Morels and Fava Beans, Slow Cooked in Wine D'Arbois, Duck Liver Royale. 🍷 *Domaine de la Romanée-Conti Échézeaux DRC 2003 & 2004* ✕ Salmon: Lightly Smoked Mi-Cuit, Grapefruit, Vermouth, Basil Oil. 🍷 *Domaine de la Romanée-Conti Romanée-St-Vivant DRC 2003 & 2004* ✕ Duo of Duck & Foie: Roasted White Asparagus, Kumquat Confit, Ginger, and Natural Jus. 🍷 *Château d'Yquem 1975* ✕ Blueberry and Red Currant: Chartreuse Sabayon, Blueberry Compote, Herb Sorbet. Assortment of Mignardises. 🍷

NAPLES

Pop-Up Spanish Luncheon

Authentic Spanish Cuisine was the theme of a pop-up lunch held at Bodega Ole. Thirty-three members of the Naples Branch gathered to share delicious food and wines. It was a fun event, a great chance to just socialize and to enjoy a taste of Spain complimented by some amazing wines provided by our members. The Whole Hog, there were two of them, was done to perfection and served up by using plates as choppers. A grand time was had by all!

March 21, 2022: Spanish Pig Roast Pop-Up Lunch, Bodega Ole, Naples, Florida. 🍷 *Cava Reception Wine* ✕ Tapas Spread including Carpaccio de Pulp – thinly sliced Octopus with Lemon, Capers and Olive Oil and Croquetas. Spanish Serrano Ham, minced; breaded and fried, Cilantro Aioli. Pollo con Quinoa – Free Range Grilled Chicken Breast with Warm Piquillo Quinoa Salad. Shot of Gazpacho Soup. Churrasco and Yucca Frites – Skirt Steak Grilled to choice, Yucca Fries with Chimichurri Sauce. Cochinillo Tetal – Spanish Tradition, Slowly Roasted Whole Suckling Pig, accompanied by Roasted Fingerling Potatoes & Roasted Seasonal Vegetables. Guest choice of **Tarta de Santiago** or Chocolate Cake. Cheese Plate. 🍷



FOOD FACTOID *Tarta de Santiago*

Tarta de Santiago or “cake of St. James,” is an almond cake consisting of ground almonds, eggs, and sugar, with additional flavouring depending on the recipe.

The top of the pie is decorated with powdered sugar, masked by a silhouette of the Cross of Saint James (*cruz de Santiago*).

L to R: Beverly Bleck, Sandi Druley and Julia Bugera



The Whole Hog



NEW ORLEANS

Dinner at Domenica

Our June IWFS dinner was at Domenica, in the historic Roosevelt Hotel. Valeriano Chiella, the executive chef of Domenica, created a wonderful five-course dining experience. A native of Campania in Southern Italy, Chef Chiella spent his early years near Tuscany where his cooking career began.

Beginning with the BRG group at Domenica in 2014, he also worked at Pizza Domenica, Restaurant August, and Shaya the year it was named Best New Restaurant by James Beard. At the beginning of 2021, Valeriano took over as Executive Chef of Domenica.

June 25, 2022: Dinner at Domenica Roosevelt Hotel, New Orleans, Louisiana. 🍷 *NV Santa Margherita Brut Prosecco Superiore D.O.C.G., Valdobbiadene* ✕ Heirloom Tomato Carpaccio, Jumbo Lump Crabmeat, Calabrian Chili, Basil. 🍷 *2020 Bottega Vinaia Pinot Grigio, Trentino Alto-Adige* ✕ Crispy Squash Blossom, Charred Corn, Haricot Vert, Fava Bean. 🍷 *2020 Bottega Vinaia Pinot Grigio, Trentino Alto-Adige* ✕ Risotto Alla Milanese, Bone Marrow Butter, Wild Mushrooms, Veal & Lambrusco Reduction. 🍷 *2020 Bertani Bertarose Chiaretto IGT, Veneto* ✕ Seared American Red Snap-

Dominica chefs (center) with New Orleans diners



per, Sun Dried Tomatoes, Pistachio, Fennel, Bagna 🍷 *2019 ROCCA delle Macie Chianti Classico, Tuscany* ✕ Grilled Wagyu Hanger Steak, Green Garlic, Morel Mushroom, Potato Crocchette. 🍷 *Zonin Primo Amore Moscato IGT, Pugl* ✕ Tiramisù, Kahlúa & Mascarpone Cream. 🍷

Château Pommard at the River Club

Members and guests gathered at the River Club, for a special evening with Château Pommard. Nicole Muscari, Northeast Wine Advisor for the château lead us through a portfolio tasting of their acclaimed estate Burgundies, paired with a four course meal featuring the cuisine of Chef Vincent Raith.

March 8, 2022: Château Pommard at the River Club, River Club, New York City, New York. 🍷 *Famille Carabello-Baum, Chassagne-Montrachet Premier Cru 2016* × Roasted Root Vegetable Soup with Shaved Truffle. 🍷 *Château de Pommard Clos Marey-Monge Monopole 2019 and Château de Pommard Clos Marey-Monge Monopole 2015* × Wild Mushroom Risotto, Red Onion Soubise and Parmesan Cheese. 🍷 *Château de Pommard Clos Marey-Monge Monopole 2012 and Château de Pommard Clos Marey-Monge Monopole 2008* × Braised Short Rib, Spicy Polenta Fries, Haricot Verts, Corn, Red Wine Sauce. Warm Chocolate Lava Cake Vanilla Ice Cream and Berry Coulis.

May 2, 2022: 1291st Event, Per Se, New York City, New York

Our first “post pandemic” Black-Tie Gala to celebrate the Society, our membership, our wine cellar and life! We returned to the Michelin three star restaurant Per Se, where Thomas Keller prepared a meal to remember. The cuisine of Chef Keller was paired with treasures from the Society Cellar. The evening began with a Champagne reception in the garden and was followed by a four course dinner. Each course was complemented by a special wine from an older vintage which has matured in our cellar, including 🍷 *Olivier Leflaive Corton-Charlemagne Grand Cru 2010*, *Domaine Faiveley Gevrey Chambertin Les Cazetiers 2009*, *Leo Las Cases 1981* and 🍷 *Château Suduiraut Sauternes Premier Cru 1983*. Former branch President, Arnie Reiter was presented with the IWFS Americas Silver Medal and Events Chair, Jack Gordon was presented with the IWFS Americas Certificate of Appreciation. 🍷

Bob Coven and Jack Gordon



Ira Greene (left) presenting Arnie Reiter with the Silver medal



NORFOLK

Cheers to Summer!

After several months of not getting together, our event was a welcome opportunity to reconnect and touch base with good friends. So many times, it seems, we take for granted the passage of time and the seasons of our lives. Our events not only give us the opportunity to eat and drink exceptional foods and wines, but also to share our life's journeys and happenings. It helps us to focus on others and reminds us that relationships are what make our lives extra special. Our summer gathering was no exception to this. Everyone that attended left satisfied and content after a night of friendship, laughter and imbibement. We can't wait until our next event!

June 23, 2022: Cheers to Summer! Black Cow Fat Pig Restaurant, Norfolk, Nebraska. 🍷 *Willamette Valley Oregon Argyle Brut 2017* × Wild Mushroom & Goat Cheese Tartlet Caprese on Cauliflower Flatbread. 🍷 *Tuscan Frescobaldi "Allie" Rosé 2020* × Arugula Lettuce with Blueberries, Gorgonzola Cheese, Walnuts and Duck Brest tossed with Blueberry Vinaigrette. 🍷 *Sonoma Valley Flowers Pinot Noir 2019* × Grilled Salmon

Event Committee - L to R: Ed & Renee McClymont, Wanda & Casey Knake and Beth & Chuck Rowse



with Almond Dijon Crust, Beurre Blanc Farro Risotto, Country Ham & Pea. 🍷 *Federalist Bourbon Barrel Aged Lodi Zinfandel 2017* × Dark Chocolate Mousse with Whipped Cream & English Toffee on Shortbread Tart. 🍷

Lunch in the Lilacs

Oakville Chapter members Rodger & Grace Inglis welcomed us to their botanical garden called Four Winds for a beautiful lunch in the countryside. Four Winds is located northeast of Oakville in the town of Port Perry, Ontario. We first started in the rustic barn where a catered lunch was paired with a selection of seven wines from our chapter's cellar. Rather than focus on a particular theme, vintage or varietal, our cellarmaster Christian Fraysignes just focused on what was aged well and goes well with the food. Wines from Niagara, Prince Edward Country, Veneto and Beaujolais were paired with a charcuterie board, grilled vegetable salad with chicken, eggplant parmesan with tomato basil sauce and focaccia pizza. Lunch was followed by an exploration of the botanical garden and a personalized tour by Rodger, explaining the origin of each plant and tree—each one more unique than the last. We appreciated that it isn't easy ensuring the survival of non-indigenous plants and trees in our northern climate and the garden was in immaculate condition.

Many thanks to Grace & Rodger Inglis and organizers Cath Sparling and Francine Landry for an extremely pleasant day!

Enjoying the wonderful gardens of Rodger and Grace Inglis' Four Winds



May 28, 2022: Lunch in the Lilacs, Four Winds Farm, Port Perry, Ontario. 🍷 *Nicholas Pearce Chardonnay (Prince Edward County) 2014, Redstone Winery Chardonnay (Niagara) 2013, Kacaba Cabernet Franc Reserve 2010 (Niagara), Tenuta Santa Guiliiana Piu Rosso (Veneto/Italy) 2011, Dom. Des Nuges Fleurie 2013 (Beaujolais)* ✕ Charcuterie Board, Grilled Vegetable Salad with Chicken, Eggplant Parmesan with Tomato Basil Sauce, Focaccia Pizza. 🍷 *Quinta das Heredias Port Branco Mejo Seco 2003 (White Port), Kourtakis Muscat (Greece), Sparkling NV Casta Farnell Glera Prosecco (Italy)* ✕ Butter Pecan Tarts, Chocolate Cake. 🍰

OMAHA

It Takes a Lot of Beer to Make Great Wine

Our May stag was hosted by Dan Thrasher who had the idea of starting our event with a beer tasting. But this was not any beer tasting. He secured three bottles from Nick Gislason's Hanabi Lager Co. Gislason is the wine maker for Screaming Eagle, who started making beer once a quarter for himself to relax. Soon all his friends were asking for his beer. His focus was on the grain that went into the beer. For example, the Autumn 2021 Bere Helles used barley that has been used for 5000 years. The Vikings named it Bere, where the word beer may have come from.

May 26, 2022: It Takes a Lot of Beer to Make Great Wine, Pitch West, Omaha, Nebraska. 🍷 *Wines from our Cellar* ✕ Quaffing & Appetizers: Beef Filet Skewers with Dijon Aioli, Fennel Sausage Stuffed Mushrooms. 🍷 *Beer Tasting: Hanabi Lager Company Autumn 2021 Bere Helles Winter 2021 Bohemian Pilsner Spring 2022 Baronesse Pilsner Clos Pegase Chardonnay, Napa Valley 2020* ✕ First: Grilled Baby Romaine, Sourdough Croutons, Shaved Parmesan, Heirloom Cherry Tomatoes, Caesar Dressing. 🍷 *Ch. de Beaucastel, Châteauneuf-du-Pape 2010* ✕ Second: Mole Dusted Halibut, Black Bean Cake, Grilled

President Dave Thrasher and Event Producer, Dan Thrasher



Tomatillo Relish, Mango Aioli. 🍷 *Hall 1873, Napa Valley 2013* ✕ Third: Certified Angus Beef Filet, Scallop Potato, Veal Demi. 🍷 *Remy Martin XO Cognac, Fine Champagne* ✕ Dessert: New York Cheesecake, Strawberry Compote, Chantilly Cream Remy Martin XO Cognac. 🍰

PALM BEACH

What's Cooking?

An Evening with the Bottle Boys

An Evening with the Bottle Boys—Ted, Drew and John—included French cuisine and wines, as we closed out the 2021-2022 IWFS season in French style at Pistache—sparkling Rosé from the Loire Valley, Montrachet, and some aged Bordeaux including the heralded 2003 Leoville Barton.

May 4, 2022: An Evening with the Bottle Boys, Pistache French Bistro, West Palm Beach, Florida. 🍷 *Amuse - Coquille St. Jacques, Dom. J. Lauren's N. 7 La Rosé, Crémant de Limoux Canapes. Dom. Ott Château Romassan Rosé 2020* ✕ *White Asparagus, Jambon de Bayonne, Meyer Lemon Aioli, Quail Egg.* 🍷 *Dom. Louis Jadot Chassagne-Montrachet 1er Cru "Morgeot - Domaine Duc de Magenta - Clos de la Chapelle" 2019* ✕ *Black Cod, Glazed Sunchoke, Fennel, Watermelon Radish, Caviar Sauce.* 🍷 *Ch. de Beaucastel Châteauneuf du Pape 2000, Dom. Durieu Châteauneuf du Pape Cuvee Lucile Avril 2016* ✕ *Spring Lamb, Fava Bean, Spring Onion, English Pea, Lamb Jus.* 🍷 *Ch. Saint-Pierre (Saint-Julien) 2009, Leoville Barton (Saint-Julien) 2003* ✕ *Duo of Rohan Duck, Morel Mushroom, Caramelized Salsify Purée, Sauce Aigre Douce.* 🍷 *Rhum Clement 10-Year Rhum Vieux Agricole* ✕ *Baba au Rhum, Pistachio Cremieux, Raspberry Coulis, Chocolate Granola.* 🍷

The Bottle Boys



PUERTO RICO

French Wines Blind Tasting

Our last event of the year was an informal wine tasting of French wines. We met at La Boutique du Vin to visit our cellar as it is our custom to auction among members wine lots of bottles that were cellared but not used at our formal affairs. This time, however, we decided to drink them in a blind tasting gathering. What a treat! We began with a flight of white burgundies where the 2013 Puligny Montrachet edged just so slightly the 2010 Corton Charlemagne. Three flights of bordeaux followed with the likes of 2000 Ch. Ducru Beaucaillou, 1996 Ch. Gruaud Larose, 2000 Ch Lynch Bages and 1998 Ch. Cos d'Estournel. The big surprise, however, was 2003 Ch. Hosanna, Pomerol voted the best wine of the afternoon. The flights were accompanied by small bites and a main dish of Ukrainian (not Russian) Stroganoff prepared by Chef Luz Ferreira. The event was hosted by the Board of Directors members Cuqui and Ivan Fracinetti.

June 25, 2022: French Wines Blind Tasting, La Boutique du Vin, San Juan, Puerto Rico. 🍷 *Champagne Drappier Rosé de Saignée Brut, NV* ✕ *Empanadas de Carne, Cucharita Atún Sellado, Foie Blonde, Salpicón de Mariscos, Pincho Caprese, Bacalaitos, Mini Alcapurrias.* 🍷 *Corton Charlemagne Gran Cru V. Girardin 2010, Côte de Beaune, Puligny Montrachet 2013, Clos de la Mouchere, Côte de Beaune, Ch. Gruaud Larose 1996, St. Julien, Ch. Ducru-Beaucaillou 2000, St. Julien, Château Cos d'Estournel*

L to R: Ivan Fracinetti, Chef Luz Ferreira and Cuqui Fracinetti



1998, St. Estephe, Château Montrose 1996, St. Estephe, Château Hosanna 2003, Pomerol, Dom. de Chevalier 2000, Pessac Leognan, Ch. Lynch-Bages 2000, Pauillac, Clos de la Roche, V. Girardin, Côte de Nuits 2005 ✕ *Stroganov Ucraniano, Papas Majadas con Trufas, Espárragos. Tarta de Almendra, Tarta de Chocolate, Tarta de Limón.* 🍷

ROCHESTER

Vertical of Sena

The Rochester Branch of the IWFS May wine tasting event was hosted by Jim Suk and Paulette and Charles Schurhammer at the Schurhammer home. Executive Chef Jessalynn Schurhammer curated a four-course menu that was enjoyed by 22 of the Rochester Minnesota chapter members.

The vertical of Sena wines from 2011-2016 was conducted in an academic manner and proved to be an introduction to those wines for all. The wines scored 92 to 97 points by Robert Parker's Luis Gutierrez.

May 14, 2022: Vertical of Sena, Schurhammer Home, Rochester, Minnesota. 🍷 *Don Melchor 2006, Almaviva 2016, ClosApalta 2016, Catena Nicolas 2008* ✕ Petite Pois Purée Crostini with Sweet Pea Foam, Scallops Aqua Chile, Farrow Salad with Langoustines and Kale, Asparagus Salad, Strip Steak with Chimichurri, Dulce de Leche Crêpes. 🍷

Andrew & Alison Good



SANTA FE/NORTHERN NEW MEXICO

Loire Valley Food & Wine Pairing

Fifty-seven members and guests of the Santa Fe / Northern New Mexico IWFS chapter enjoyed a five-course dinner of French food paired with wines from the Loire Valley hosted by the Santa Fe School of Cooking. Master Sommelier Tim Gazer started the evening with visuals showing the seven key areas for wine along the Loire river. He then narrowed in on each wine being served, introducing the grape variety and vineyard as well as the history of the vineyard. The Chef then introduced the course to be served with the wine. The pairings were perfect and the wines were superb.

June 16, 2022: Loire Valley Food & Wine Pairing, Santa Fe School of Cooking, Santa Fe, New Mexico. 🍷 *NV Dom. Champalou Vouvray Brut* ✕ Passed Puff Pastry Canapés, Goat Cheese & Mushroom Duxelle, Salmon Rilette. 🍷 *Dom. Pascal Jolivet Sancerre 2020* ✕ Duck Confit Roulade, Spring Baby Lettuce Salad, Asparagus Spears, Ravigote Sauce. 🍷 *Ch. D'Epire Savennieres "Cuvee Speciale" 2017* ✕ Mussels in Lemon-Thyme Cream Sauce with Grilled Brioche Crostini. 🍷 *Dom. Charles Chinon Jogue "Les Charmes" 2018* ✕ Braised Bacon

Members Discuss Individual Wines



Steak in Red Wine Jus, French Puy Green Lentils, Seared Mushrooms, Sautéed Spinach. 🍷 *Ch de La Roulerie Côteaux du Layon* ✕ Apricot and Pear Tart Tartine. 🍷

SPOKANE

An Evening in Argentina

The Spokane Chapter got together to celebrate Argentina. This dinner was a long time in the planning. Jim and Ellen Hoffman had travelled to Argentina and returned with wonderful memories and ideas for this dinner. They met with the chef and planned the dinner with these Argentinian wines. Sadly, Jim passed suddenly in May 2019 and the dinner was postponed. A pandemic came over us all and delayed this evening further. Chef Patrick Sechser prepared a delicious dinner that was enjoyed by all. Jim's memory was celebrated once again. Cheers from Spokane. 🍷

◀ April 24, 2022: An Evening in Argentina, Hay J's Bistro, Liberty Lake, Washington. 🍷 *Colome Estate Torrontes, Valle Calchaqui, Salta 2017* × Creamed Corn & Pork Empanadas, Patagonian Shrimp & Cucumber Bocaditos, Picada Argentina – Cured Meats, Cheeses, Crackers, Spreads, Accompaniments. 🍷 *Catena Zapata, Catena Alta Chardonnay 2014* × Grilled Vegetables, Butter Braised Leeks, Castelvetrano Olives, Preserved Lemon, Vinaigrette. 🍷 *Catena Zapata, Catena Alta Malbec Historic Rows 2013* × Fresh Herb Salad, Grilled Argentinian Chorizo & Mussel Stew, Fennel, Hominy, Tomato. 🍷 *Zuccardi Malbec Concreto, Valle de Uco 2017* × Sparkling Strawberry & Mint Tea, Pastel de Papas, Beef, Carrot, Sweet Potato, Onion, Olive, Duck Egg, Chicharron. 🍷 *Fabre Montmayou Grand Vin 2008* × Asado – Beef Chimichurri, Lamb Chili Mole, Chicken Salsa Criollo, Smoked Corn, Poblano & Potato Hash. Alfajores Dulce de Leche, Salted Caramel Ice Cream. 🍷

In Memory of Our Cellar Measter, Jim Hoffman



TORONTO

IWFS Toronto 50th Anniversary Celebration

On June 20th, IW&FS Toronto held its 50th Anniversary Annual General Meeting and Black-Tie Dinner Party at the Toronto Hunt Club. At 6 PM, and upon the beautifully manicured lawns of the country club. Thirty members, dressed in regalia and in their finest, socialized and indulged in delectable hors d'oeuvres with champagne flutes extolling the virtues of the Cuperly Brut Grand Reserve NV. To continue the 50th Birthday celebrations, members reluctantly left the idyllic outdoor setting with its soft winds and lake view to be seated indoors so that they could commence this historical extravaganza.

A crowd pleaser was the lobster medallions which were paired with Ramey Chardonnay, Sonoma Coast 2014. The Chardonnay was full on the palate (stone fruit, peach, and vanilla) and its acidity wonderfully complimented the lobster and salad. Also, the 1973 Madiera, with its citrusy orange peel and nutty, roasted complexities accentuated the beautiful tasting notes of the desserts in a most fabulous way!

June 20, 2022: 50th Anniversary Celebration, The Toronto Hunt Club, Toronto, Ontario. 🍷 *Cuperly Brut Grand Reserve NV* × Wolf Head Smoked Salmon served with Pickled Shallot and Poached Quail Egg, Gougères with Gruyère Swiss Cheese, Dijon, and Fried Sage, Fresh Oysters 🍷 *Ramey Chardonnay, Sonoma Coast 2014* × Lobster Medallion, Chive, Tarragon and Dill Dressing. 🍷 *Bouchard Père et Fils Savigny-lès-Beaune 1er Cru Les Lavières 2009* × Duck Confit served with Poached

First row, L to R: Martha Russel, Marna Santo, Diana Burke, Barbara Barde Second row L to R Robert Reynolds, Bethanie Butcher, Supriya James, Jayne Dunsmore, and Samuel Laredo

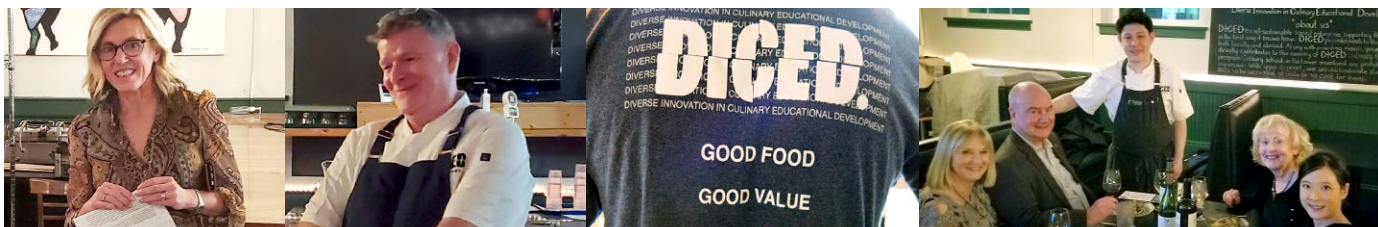


Pear Chutney, Champit Potato. 🍷 *Ch. Léoville Barton Saint Julien 1999* vs. *Masi Amarone della Valpolicella Campolongo di Torbe 1999* × Beef Tenderloin served with Bordelaise Sauce, Champit Potatoes, Grilled Summer Vegetables. Cheese, Candied Pecans, Quince Jelly, Lavash. 🍷 *D'Oliveiras Madeira Boal Reserva 1978* × Chocolate Pecan Tart. 🍷

VANCOUVER

July 17, 2022: City Rooftop BBQ, Member Residence, Vancouver, British Columbia

What fun we had on the rooftop patio of members Larry and Karen, and their kind neighbours Thom and Leanne, for our casual Summer Barbeque in the City. It was a very popular event and many members brought wines to enjoy as well as the wines from our cellar. ▶



Burgers and wine enjoyed by Vancouver members at the City Rooftop BBQ

One very special wine was a 5-litre bottle of *Château Clarke 1982*, a donation from the estate of past member Lesley Smith. Our barbeque helped to support D.I.C.E.D and their work to give youngsters a start with their education and training in the culinary arts. Chef Don Guthro and his team kindly cooked forty delicious hamburgers for us, together with a selection of salads followed by fresh fruit and sweet dessert squares. Hopefully, this may become an annual event! Our thanks to member Sid Cross for his review of the afternoon and the wines (An in-depth review of the wines can be found on Sid's blog at blog.iwfs.org). Thanks also to Larry and Karen and Thom and Leanne and to Chef Guthro, Ashley and Rocheen plus Tony and Tasha, two students from The Pacific Institute of Culinary Arts who helped with the event.

YORK

Music, Food and Wines of the Great Composers

On April 23rd, the York Branch presented a unique combination of great music, food and wines to its members and their guests. When Branch President Bruce Williams asked Bill Hartman to host the event, Bill's primary objective was to construct a theme that would combine his passion for classical music with the clubs' tradition of providing excellent food and wine pairings to its membership. Mozart, Rossini, Beethoven and Stravinsky were those Bill identified as composers who had tastes in food and wines that would make for great pairings. At the event, Bill discussed the professional and personal backgrounds of each of the composers and our sommelier discussed the rationale for the pairings. We then listened to a string quartet from the York Symphony Orchestra play compositions which highlighted the composers works. During the performance of each composer, we were treated to delicious foods paired with excellent wines consistent with the composers' tastes. For example, since Mozart was such a connoisseur of Oysters and champagne, our first course was an oyster, scallop and salmon tartar paired with Francoise Montand Blanc de Blanc. While enjoying this treat, we listened to the string quartet play Divertimento which Mozart composed when he was only 16 years old. The same format was followed for the works of Rossini, Beethoven and Stravinsky, resulting in an enriching educational, musical and enjoyable evening for all to remember.

April 23, 2022: Music, Food and Wine of the Great Composers, Outdoor Country Club, York, Pennsylvania. *Francis Montand Blanc de Blanc* X Divertimento: Oyster, Scallop and Salmon Tartar with Champagne Mignonette and Caviar served in an Oyster Shell. *Fattoria del Cerro* X String Sonta in G Major: Cannelloni alla Rossini, Fresh Cannelloni stuffed with Veal, Pork and Chicken, Ricotta Cheese and wilted Spinach topped with house-made Tomato Sauce and Bechamel. *Ch. La Bourree* X Beethoven Opus 18, Number 4: Entrecôte à la Bordelaise, thinly sliced Herb Crusted Boneless Ribeye topped with Red Wine Bordelaise Sauce served with Potatoes Dauphinoise and Haricot Vert. *Susan Balbo* X Stravinsky Tango for String Quartet and Rite of Spring Themes: Royal Jelly Honey Semifreddo with Lemon Crumb and Honey Lemon Caramel.

Dining with the Stars

On Sunday evening, June 12th, long time York Branch members Bob and Kay Borden hosted a wonderful, planned evening of good food, wine, fun, and fellowship at Josephine's restaurant in Lancaster, PA. Josephine's is part of an upscale restaurant family in Lancaster that also includes the Belvedere Inn, C'est La Vie and Amorette.

Bob Borden presenting Certificate of Appreciation to Chef/Owner Daniel LeBoon



Chef Daniel La Boon used the skills he honed understudying the renowned chefs at Le Bec-Fin in Philadelphia and the venerable Hotel Vernet in Paris to develop an excellent menu and pairings. He also led engaging Q&A discussions of each course and its pairings. The memorable and well-planned evening was enjoyed by 34 club members and 10 guests.

June 12, 2022: Dining with the Stars, Josephines, Lancaster, Pennsylvania. *California Decoy Brut Cuvee* X Beet Tartare, Cacao Soil, Beet Salad, Flowers. *2018 French Bourgogne Blanc Corum* X Shrimp and Mussel Burrell. *2018 Mt. Jefferson Oregon Cristom Pinot Noir* X Veal Tenderloin, Pear Foam, Savory Lemon Curd with a Beaujolais reduction. *2018 Lasseque Les Cadaris* X Prime Beef Tenderloin with Coffee Roasted Carrot Puree, Cloudberry Demi and Pomme Deters. *Royal Tokaji* X Lemon Meringue, Strawberry and Orange Foam, Almond Crunch and Citrus Gel.



Wine, Food & Friends

**THE INTERNATIONAL WINE
& FOOD SOCIETY**

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RETURN SERVICE REQUESTED

Festivals & Feasts

The following IWFS Festivals and other events are coming up in the next couple years. And yes, others may pop up from time to time. Check 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. 🍷



2023

MAY 2-6 Willamette Valley, Oregon. (Americas) Join the Americas for this exciting 5 day festival, giving you a chance to visit some of the best wineries of the region. Look for an official announcement to be released soon. The Willamette Valley is known for its world class Pinot Noir and Chardonnay. This is a not-to-be missed Festival!

MAY 23-27 Barcelona and Catalunya. (EAZ) A delightful festival is being organized by the EAZ's local members. Starting in Barcelona, you will then be taken to the Catalunya countryside to explore this "land of castles" visiting vineyards and enjoying some of the best restaurants.

OCTOBER 23 Sydney Festival (APZ) The Sydney Branch is busy organizing a Festival and AGM on October 23rd. Watch for developments and more information as this is still in the planning stages. This could be a great time to visit Australia.

NOVEMBER 15-20 African Adventure (EAZ)

Fly into Johannesburg, transfer to Pretoria and join the Main Event on a 4 day journey on the iconic Rovos Rail Train from Pretoria to Victoria Falls. This festival will also offer an optional 4 night pre-tour to Cape Town and an optional 4 night post tour to Livingstone and Lusaka. This adventure is now open for booking. Go to www.iwfs.org/europe-africa for more details and to sign up.

2024

NOVEMBER Tri-Zone International Festival (APZ)

The APZ is working on a Festival in Hong Kong which will include pre and post tours. More information as available.