

SUMMER 2023



Wine, Food & Friends

OREGON'S SHINING STAR: THE WILLAMETTE FESTIVAL

ALSO INSIDE:

- Thank You From IWFS Americas
- Ken Wright Virtual Tasting
- Malolactic Affects Wine's Texture and Flavor
- Gulfstream Streams into IWFS Americas

THE INTERNATIONAL
WINE & FOOD SOCIETY
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CHAIRMAN'S LETTER

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

Festivals & Cruises

There are numerous benefits of becoming a member of the International Wine & Food Society. Our festivals and cruises are extremely popular. If you haven't traveled with us, you should seriously consider doing so. Members tell us our wine tours are the best in the world. Twice a year IWFS Americas organizes unique wine and food travel opportunities. There are three kinds of encounters: river cruises, wine country tours and sojourns to the world's greatest cities. No matter which type of experience fits your fancy, they all promise you exquisite accommodations, the finest wines, perfectly paired wine and food, superb restaurants and outstanding chefs. Best of all friendship abound. All our festivals and cruises are wine and food related, as well as educationally enlightening.

Festivals and City Tours 3 to 5 Days

Our festivals take place in the heart of wine country or are held in popular cities. Wine country tours are five days in length and rather intense. Your day will start with an early breakfast, then you'll board the bus for short rides to the area's exceptional wineries and vineyards. You'll enjoy tasting wine and a delicious lunch. Optional visits to museums, olive oil tastings and time for shopping will also be available. Whereas, city tours are two to four days in length. You will stay at a well-known, high-quality hotel for an opening meet and greet dinner. On the other days of the tour, you will dine at the city's premium restaurants. Furthermore, there will be a culmination black-tie dinner at the hotel. Formal wine tastings led by world-renowned wine experts are some of our most popular events for both the festivals and city tours.

A French Wine Experience in Chicago September 6-9, 2023

Your vacation begins by checking into the Ritz-Carlton Hotel. This four-day wine experience will include four fantastic dining experiences, two formal wine tastings, a relaxing river cruise, and of course time for shopping.

Formal Burgundy Wine Tasting with Keynote speaker Allen Meadows aka Burghound. Allen will conduct a tasting of wines from eight producers of different Vosne-Romanee Premier Cru, all from the excellent 2015 Vintage.

Mature Wine Tasting with Stuart Leaf. Stuart will lead a tasting that promises to be both interesting and educational, and even eye-opening for those who are nervous about buying really old wines.

River Cruises 7 to 8 days

Our cruises are the most relaxing of our wine and food vacations. Cruising on a river is like skating on delightfully smooth ice. Absolutely, no rough seas. The ships are small, and there are usually 150 passengers or fewer. In most cases IWFS Americas charts the entire ship which means you are traveling with like-minded IWFS wine and food lovers. Every evening you will dine with friends. Each course is paired with many of the first-rate wines in the area. A world-renowned wine expert will be on board who not only is familiar with the wines in the area where you are traveling, but also who explains why each wine pairs perfectly with each course.

8 Day Rhine River Wine, Swiss Alps & Castle Cruise August 19-26, 2024 Expect Invitation this Summer

You will travel with AmaWaterways. Enjoy scenic tours from the foot hills of the Swiss Alps to the canals of Amsterdam. Envision discovering fairytale castles and historic vineyards. Your trip commences in Basel, Switzerland and then you travel through France, Germany and the Netherlands. Each day is an adventure whether by foot or on a bicycle. Your voyage includes visits to private wineries which produce some of the world's most sought-after wines. Relish an educational wine and dining experience every evening. You're sure to appreciate the commentary featuring the cuisine and wines by our hand-picked wine expert. Again, all this transpires in the company of friends.

I hope to see you on one of our cruises or festivals soon! 🍷

Best of Wine, Food & Friends,

Stephen Hipple

Chairman of the Board of Directors



Wine, Food & Friends

The International Wine & Food Society

PUBLISHER/EDITOR

Kathy Kallaus
kathykall@comcast.net
13839 Saxon Lake Drive
Jacksonville, FL 32225
Tel (904) 403-8056

EDITORIAL BOARD

Ivan Batlle
Dave Felton
Simon Harrison
Mark Lazar
Carl Tinkelman
John Trickett

IWFS AMERICAS, INC.

Stephen Hipple
Chairman
stephenhipple@hotmail.com
3101 Washington Street
Bellevue, NE 68005
Tel (402) 677-1627

TREASURER

Dwight Catherwood

SECRETARY

Dwight Catherwood

DIRECTORS

Christopher Ankner
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WEBSITE SUPPORT/ MEMBERSHIP RECORDS/ BRANCH REPORTS

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

MEMBERSHIP DUES & ADMINISTRATION

Rose Clemson
admin.americas@iwfs.org
Tel (908) 719-1237

THE INTERNATIONAL WINE & FOOD SOCIETY

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

PRINTER

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

GRAPHIC DESIGNER

Rachel Birdsall

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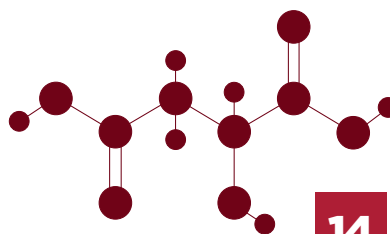
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COVER PHOTO: Dinner at Archery Summit

Photo by Wayne Markus, Omaha, Greater Omaha and
Council Bluffs Branches



NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

Dear Members,

Spring and summer are always a busy time for the International Secretariat office in London. This year, earlier in May, I was very lucky to be able to attend three days of the Americas festival in Willamette Valley. The spring meeting of the International Council of Management (ICM) was scheduled the day after the festival's gala dinner. The festival was a welcome opportunity for the first face-to-face meeting of the ICM since Charleston in October 2019.

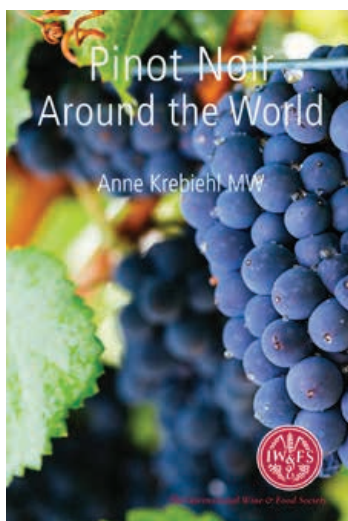
KEY MATTERS DISCUSSED WERE:



New Global Chairman - An important agenda item at this meeting was the handover of the role of Global Chairman of the ICM. This role is transferred every two years to a different zone and this year it has been transferred from the Asia Pacific Zone to the Americas. Thanks were given to Michael Tamburri, the outgoing Chair, who has held the position since 2021 and steering the ship during the difficult times of Covid. The new Chair is Michael (Mike) Donohoe who many of you will know as he has previously been Chair of the Americas, from 2017-2020 and also an Americas board member since 2003. Mike says he is keen to continue Michael Tamburri's initiative to develop stronger tri-zone collaboration with an aim to attract and engage the next generation of members.



90th Anniversary commemorative gift for members - New ideas and plans were discussed about how to expand the Society and increase its membership on a global basis. But for existing members ideas to recognise the Society's 90th Anniversary were discussed and it was agreed to provide a commemorative gift for the members. You should therefore also find enclosed with this issue three IWFS 90th Anniversary DropStops which the ICM hope you will find useful when sharing wines with friends and family - and to save those splashes of red (or even white) wine missing the glass.



Latest monograph - "Pinot Noir Around the World" by Anne Krebiehl MW - this is a timely release, shortly after the Willamette Festival. Anne Krebiehl is recognised, by the experts, as a lead-

ing expert in this field. Further, she is a self-confessed lover of this noble grape and admits to it being one of her abiding passions. Anne starts off in Burgundy where it all began and is now considered as the home to one of the world's finest wines. Anne then travels the globe introducing the many regions where this grape now thrives or is starting to shine. As Oregon is recognised as a key producer of top quality pinot noir it most certainly features as well as other regions less known for their pinot noir, such as the Crouch Valley in England and the Rio Negro in Patagonia. You should have received your copy with this issue of Wine Food & Friends.



Vintage Guide 2024 - on 18 May the Wines Committee held their annual meeting to run through the submissions received for the latest vintages and also to update the drinkability of the older vintages. The Committee welcomed new member Dr Gordon Lloyd, member of the Devonshire branch in the Europe Africa zone. Gordon has the WSET Diploma which gives him a broad knowledge base to draw from to assist on this committee of Council. Good news in the northern hemisphere as indications are that Bordeaux and the sweeties in the Loire are top wines for 2022, although sauternes did not perform quite so well. While in the southern hemisphere the lateness of the vintage in some Australia regions, due to heavy summer rains and delayed flower set has meant that we are still awaiting details of the quality of the 2023 vintage plus other countries have had challenging weather too. More details will follow in the Autumn issue.

Member App – for those of you who enjoy Asian and Oriental cuisines you will be pleased to know that some new matchings to the Wine & Food Pairing section of the Member App have been made focusing on these styles of food. Thank you to Nicola Lee, ICM member, who is based in Singapore for putting these together with assistance from other members across the Asia Pacific Zone. Others can benefit from their experience in this specialist area.

Our Awards – the following people were presented with Society awards at the Gala Dinner of the Willamette Festival on 6 May, in recognition of their work for the Society:



Andre Simon Gold Medal – new Global Chairman Mike Donohoe was awarded the AS Gold in recognition of his dedicated work for the Society internationally and his enthusiastic and distinguished service towards the prosperity of the Americas. Mike joined the IWFS in 1997 and became an Americas board member in 2003. He has been an active member of a number of committees as well as being Americas Chairman (as mentioned above). Mike has been a member of the International Council of Management since 2017. **Andre Simon Bronze Medal** – Christopher Ankner, Americas board member was awarded the AS Bronze Medal for his twelve years of meritorious service to the IWFS Americas. He has served on a number of committees including the Marketing Committee and the Finance Committee as well as serving as Assistant Treasurer.

Diploma – Alex Sokol Blosser was awarded the Society Diploma in recognition of his longstanding commitment and support as Wines Consultant for Oregon (Red) Wines for the IWFS Vintage Guide. He has fulfilled this role since 2011. The Society has benefited from his expert knowledge and advice, freely, on the wines of Oregon. Alex was presented with his di-

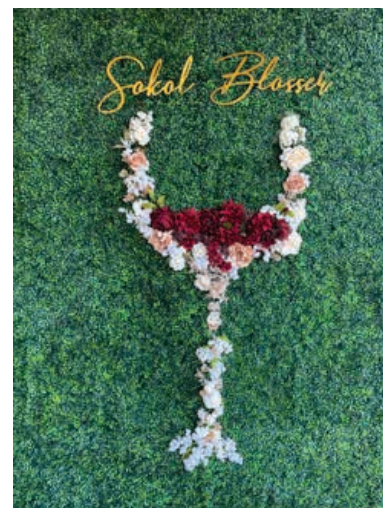


ploma by IWFS Honorary President, Chris Bonsall – who was the Wines Committee Chair when Alex was asked if he would serve as a Wines Consultant.



The Willamette Festival – what a festival it was with ‘the best in wine, food and friends’ all being part of the event. To be in the heart of a wine region is always a real bonus. Members were treated to meeting the winemakers and key personnel of the region such as Ken Wright of Ken Wright Winery, Luisa Ponzi of Ponzi Vineyards (who is also our Wine Consultant for Oregon (Chardonnay) and David Millman, President and CEO of Domain Drouhin Oregon as well as tasting their wine and enjoying the dinners matched with the wines which were meticulously prepared by the chefs and their teams. Thank you to Steven Greenwald, Chairman of the Americas Festival and Events Committee and his team for organising this.

Sokol Blosser Winery – During my trip I was very excited to visit Alex Sokol Blosser at his family winery south-west of Portland and close to Dayton in the exclusive Dundee Hills AVA. As mentioned above Alex has been our Wine Consultant for Oregon (Pinot Noir) for 11 years, and I was very keen to go along and meet him ‘on home turf’ at his winery. Alex and Kristen Backsen, his Tasting Room Manager, were



there to greet me out on the deck at the front of the winery. Alex is the recently appointed President of Sokol Blosser Winery, having previously fulfilled a number of roles including chief winemaker – a role which he has now handed over to Robin Howell. Soon after arrival we jumped into Alex’s truck and he very kindly took me for a tour of the family-owned, mainly organic, vineyards. The vines surround the winery, covering 40 hectares and is still the site of the family home nestled amongst the vines.

As we drove around Alex pointed out a number of the different vineyard blocks which are the source for many of the wines making up the Sokol Blosser range. Being shown around these many small plots which make their top quality pinot was a real treat – like being shown around Aladdin’s cave! The block names are very different, and Alex advised they were to give each an identity mainly referencing what had been grown there previously. The names included: **Big Tree** which is 7 ha producing more tannic wines but used to be home to a solitary Bigleaf Maple tree which Alex would climb as a young boy; **Peach Tree** which has been replanted as it was one of the oldest vineyards and their first to be attacked by Phylloxera – which came as a surprise as when first planted back in the 70s the area was considered too cold for it to thrive. How times change; **Old Vineyard** is the site where the original vines were planted back in the 70s by Alex’s parents and winery founders Bill and Susan Sokol Blosser who were also amongst the pioneers who established the Oregon wine region; **12-Row** now comprising 42 rows but maintains its original name as it is again one of the oldest blocks; 🍷

◀ and last but not least **Goosepen** which is their 'Grand Cru' site producing wines rich in fruit but not as big as Big Tree. Named after one of Susan's experiments where the geese were put in to keep the grass down but it was less than successful than hoped! Their second use barrels are saved for Goosepen.

All these blocks were dedicated to pinot noir and there were more. Plus they have vineyards planted to chardonnay, pinot gris, riesling and muller thurgau. But back to the pinot – all the blocks are the top quality and highly sought-after red, volcanic 'Jory' soil, which was clear to see as we drove around. Other qualities that make the soil perfect for premium pinot noir is that it is deep, free-draining, rich in iron and poor quality. It is clay on loam so means you do not have to irrigate. In their early years the vines can grow quickly and life is easy but then the roots hit the deep volcanic soil putting the vines under stress and resulting in some truly fine wines.

Jory soil is found up on the Dundee Hills which were formed around 12 million years ago (but not as old as Burgundy) and missed the flood of sedimentary soil which covered the valley floor around 13000 years ago. You can see clearly in some spots where the two soils meet as you move down the Hills. Prices for the sites with this high-quality volcanic soil is now out of reach of anyone wishing to produce wines below \$90 per bottle!

The highest point of the Dundee Hills is 1000 ft with the Sokol Blosser Winery their highest at 600 ft and home to the Watershed block. At these high elevations neighbouring wineries include Louis Jadot, Durant Vineyards and Archery Summit. Alex said he welcomed the arrival of the big names from France – Domaine Drouhin Oregon, Domain Serene and Louis Jadot and saw it as a 'stamp of faith' in what his parents had thought those 50+ years ago. He loves the dynamism the international owners bring to the region although the downside is you lose the community and support and they affect the economy of the region as they are not living here and therefore not spending locally. In the words of his grandfather: "the best fertiliser is the owners footsteps". They miss the community now that was there in previous years.

Alex pointed out that the blocks have a mix of different clones and rootstocks. He doesn't bottle by clone as he doesn't want to get hung up on the clones and being restricted by putting clones on the labels. The vineyards we were looking at are now second generation vineyards. When they get to 3rd generation vineyards he may mix the clones and there may well be new rootstocks for them to choose from which are able to deal with heat and stress brought about by the changing climate.

Although we stayed close to home Sokol Blosser do have other sites away from the Dundee Hills including in the Eola-Amity Hills where they lease 5 hectares. An exciting acquisition in 2021 was the 7 hectare Kalita vineyard in the Yamhill Carlton district which is being transitioned to organic. The soils are very old, around 100 million years old, and also very different in that they are loess and produce a different style of pinot to their range, which is more blue fruited.

After my drive through the vineyards we stopped at their two cellars – cellar one being dedicated to the latest vintage and cellar two saved for ageing the wines. Before entering he pointed out the concrete egg which he loves experimenting with and is used for fermenting the chardonnay and sauvignon blanc and it provides a good base adding minerality to the wine. When talking about Oregon chardonnay he feels that they cannot compare with Burgundy where they are still generations ahead. Whereas Oregon pinot noir is as good as anything in the world. It has taken them 50 years to work on pinot but they are still finding out about chardonnay. One of the main differences is the limestone soil in chablis which is quite unique and there is nothing like it in Oregon. We will have to watch this space.

Other varieties that they are having fun with is gamay as it is ripening more readily now that the temperatures are getting warmer and it is a wine to be drunk young. He does stem inclusion with gamay, which he does not tend to do with his pinot - he thinks it dries out the finish and overshadows the density and complexity of the fruit and produces a more 'flashy' style of wine.

Alex is clearly very passionate about wine and the region and very proud of the wines they produce. His main love is the

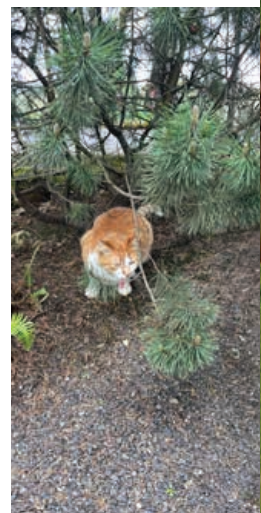
viticultural side of wine which he can now focus on as President rather than wine-maker. Having been born into the wine world I am not sure there is another world for Alex but he does have a love for astronomy, walking and gardening too. As my tour finished we headed back to the cellar door for a tasting when we were joined by Harry the friendly winery cat who clearly loved his home too!

For those wishing to taste some of the Sokol Blosser block wines the majority are sold in the US with the UK, Canada and Japan being their leading export markets although they have also just begun to sell in Australia. With the purchase of Kalita vineyards it means they now have more wines available and they hope to be able to expand into other markets.

I hope you have safely received your copy of our latest monograph 'Pinot Noir Around the World' and three complimentary 90th Anniversary DropStops with this issue and in the meantime I wish you an enjoyable summer. 🍷

Andrea Warren

International Secretariat, London





OREGON'S SHINING STAR THE WILLAMETTE FESTIVAL MAY 2-6

*By John Trickett, Arkansas Branch,
Director IWFS Americas*



There was a truly international feel to The Willamette Valley Festival held at the art-filled Allison Inn & Spa in Newberg, Oregon from May 2 - 6, 2023. IWFS Americas Chairman Stephen Hipple and Festival & Events Chairman Steven Greenwald welcomed IWFS members from around the world, including no less a figure than International Council Chairman Michael Tamburri and his wife Grace.

Mr. Tamburri and other members from the Asia/Pacific and Europe/Africa Regions helped set the international tone, but there was much more: Our opening and closing dinners featured bottles from Louis Jadot and Josesph Drouhin. We were treated to side-by-side comparisons of both firms' great French and Oregon wines paired with dishes created by the Allison's Executive Chef Jack Strong.

Getting off to a very fast start on Tuesday, festival-goers gathered for "bubbles and bites" at the Allison. The crisp, Extra Brut Josselin Champagne stimulated conversation as many of us rekindled friendships that had begun at prior festivals.

Once in the dining room, Chairman Hipple greeted us by introducing a group of dignitaries, including Mr. Tamburri, IWFS Foundation Chairman Andrew

Jones, IWFS Honorary President Chris Bonsall, and Mr. Greenwald.

Mr. Bonsall took the microphone and asked Alex Sokol-Blosser to come forward to receive a Certificate of Appreciation for his service to the IWFS. Mr. Sokol-Blosser was the Society's original consultant for Oregon's wines, and he continues to assess Oregon Pinot Noir for our annually updated Vintage Card.

Mr. Greenwald then officially welcomed us to Oregon. He introduced Guillaume Large, winemaker at Résonance, Louis Jadot's winery in Oregon. Mr. Large discussed Jadot's commitment to Oregon wine's individuality and offered bottles from both Jadot in Burgundy and Résonance in the Willamette Valley.

We settled in for a spectacular meal. At its conclusion, Chef Strong was introduced to a vigorous round of applause. He spoke passionately about the ingredients he was fortunate to have at his disposal, especially produce harvested from The Allison's 1.5 acre "Chef's Garden". The service staff was also recognized and commended for their courtesy and professionalism.

Wednesday began with everyone assembling in one of the Allison's conference rooms. Mr. Hipple opened his remarks by reminding us that this was not the Soci-

ety's first visit to the Willamette Valley. He spoke of the 2004 Festival when there was no suitable hotel in the Valley; instead visitors had to commute from the Biltmore an hour away in Portland to see what was happening in Oregon's then-nascent "Wine Country".

The magnificent Allison certainly solved that problem.

Mr. Hipple then established a link between 2004 and 2023 by introducing Ken Wright of Ken Wright Cellars. In 2004 Mr. Wright had helped the Society find the best of the Valley. He repeated that courtesy this year by asking 20 fellow winemakers to join him in pouring a wide variety of samples from their portfolios in a "Grand AVA Tasting". This event showed the truly collaborative spirit that lives in the Valley.

Groundwork for that tasting was laid by stimulating lectures on terroir and its shaping of the Valley's wines by esteemed geology Professor Scott Burnes of Portland State University and Mr. Wright himself. Mr. Hipple awarded well-deserved Certificates of Appreciation to both.

As is common with Festivals of this dimension, attendees were split into groups for dinners at locations with limited capacities for guests. Alternating between Wednesday and Friday, half of us went

to Archery Summit Winery and half to The Laurelwood at Ponzi Vineyards. Both meals were created and served by Portland's The Art of Catering.

Associate Winemaker Corey Beyer greeted everyone on their arrival at Archery Summit, which is perched high on a vine-covered hill—a summit indeed. Those who had visited the winery near its 1993 founding were surprised and amazed at what they found today: The beautifully finished, cool catacombs that had been excavated under the winery were now open to guests. Countless barrels crafted by French tonneliers lined the walls.

Our underground journey paused at a crossroad in the caves. Appetizers and champagne were served before we were led to the winery's working floor. Dinner was served under its high, vaulted ceiling on a line of tables placed between long, elevated rows of fermentation tanks.

Mr. Beyer mingled and chatted with us about the wines and their making. In a remarkable display of generosity, he offered us vintages that went back to very near Archery Summit's birth. The older pinot noirs showed particularly well paired with roasted duck breast.

Our second alternating dinner was at Ponzi Vineyards. What first strikes one on arrival at the magnificent Laurelwood atop one of the Valley's crests is the remarkable vision Dick and Nancy Ponzi had to plant grapes on these 20 acres back in 1970. The steep and winding road we took was likely unpaved, and grape growing on a commercial scale had only been attempted a handful of years before, pioneered by revered "Papa Pinot" David Lett at his Eyrie winery. But here the Ponzis crafted pinot noirs that garnered international attention.

Soon after their 50th anniversary, the family decided to sell to another fami-

ly-owned company, Groupe Bollinger. The Ponzi family retains many leadership roles in the winery's operations, but we were welcomed by Ponzi's Chief Executive Officer, Jean-Baptiste Rivail. He poured 8 wines that showed the wide range produced here: A 2017 Blanc de Blanc, followed by two single-vineyard 2018 Chardonnays, four vintages of their Reserve Pinot Noir (including a wonderful 2001) and lastly a 2021 Vino Gelato. The latter is an innovative muscat/riesling blend that uses modern refrigeration techniques at harvest to emulate a natural ice wine.

Our group split into thirds on Thursday morning. We set out to taste wines alternating at three Jackson Family Wines properties: Gran Moraine, WillaKenzie and Penner-Ash. The smaller groups allowed each winery to increase the personalization of our experience. Eugenia Keegan, the company's General Manager of Oregon Winery Operations greeted everyone during their visit to Penner-Ash.

Each winemaker discussed their philosophy and vision for their wines, and we were treated to several "off the list" bottlings during our tours. A light, three-course lunch was served at each group's second stop and a great day was had by all.

A striking aspect of this excursion was how distant—even remote—these wineries remain from each other, and from any kind of traffic artery. In particular, the road to Penner-Ash was so narrow, tree-lined and steep that it seemed impossible that two opposing cars could share the road with one another, let alone our bus!

Ken Wright hosted that night's dinner at Abbey Road Farms. The food was prepared by Chef Carmen Peirano of Nick's Italian Café. Generations of Chef Peirano's family have operated Nick's at such a high level that it is listed by the James Beard Foundation as one

of its American Classics. This recognition is given only to a restaurant that in the words of the Foundation shows "...timeless appeal, (and is) beloved in its region for quality food that reflects the character of its community".



Chris Bonsall, Honorary President; Andrew Hobes, Festivals & Events; Steve Greenwald, Chair Festivals & Events; Mike Donohoe, International Chairman; Steve Hipple, Chair IWFS Americas; Michael Tamburri, outgoing International Chairman

Whenever Mr. Wright's name comes up, one word never seems to be far from its mention: Terroir. Mr. Wright was the first—and for years, the only—winemaker in the Valley to resist blending pinot noirs from separately farmed parcels. He believed that the Valley's vineyard locations expressed such distinct personalities that, in his mind, it would be a shame to silence each parcel's individual voice by combining them.

That philosophy was evident at our dinner as Mr. Wright offered six different bottlings, four of them single-vineyard pinot noirs, to complement Chef Pierano's food. But that wasn't the evening's only connection to place.

It was immediately apparent that Ken Wright expresses terroir not only in his winemaking, but in his life. Much of our table service was provided by young ladies from a youth soccer program established by Mr. Wright and his wife Karen. Seeing that there was an absence of sports opportunities for young girls in their community, the Wrights established the Yamhill Carlton Soccer Club (yes, it shares the name of one of the AVA's Mr. Wright was responsible for establishing in the Valley). The extremely courteous young ladies were a big help to our professional servers and the evening showed how truly and deeply connected Mr. Wright is to this place he calls home. ➤



Tom Murnan, Wayne Markus & King Lee – our photographers

◀ Evenings were all about camaraderie and the pleasures of the table, but during the day we were given a choice between several appealing attractions. McMinnville's Third Street was lined with shops and tasting rooms. Durant Farms not only grew several varieties of olives but milled and bottled several delicious Extra Virgin oils. Those wanting to know more about saké went to SakéOne to taste their wide range of rice wines. Lastly, the Evergreen Air & Space Museum had a fascinating range of aircraft on display, including an SR-71 "Blackbird" and the one and only H-4 "Hercules", better known as Howard Hughes' "Spruce Goose".

Saturday brought the Festival to its close. The international theme that flavored our week ended where it began at the Allison, but this time at a formal black-tie banquet.

Chairman Hipple welcomed Mssrs. Tamburri, Bon-sall, Jones and Greenwald to the stage and acknowledged the extraordi-

nary contributions to the Festival's unqualified success by Mr. Jones and Mr. Greenwald. The warm and extended applause from our group confirmed how much we appreciated their hard work.

The Chairman then called to the stage James "Jim" Storfer, a longtime member of the Houston Branch and a current Americas Board Member. Mr. Storfer's many contributions both locally and to the Americas were honored by the presentation of an IWFS Americas Gold Medal.

Christopher "Chris" Ankner of New York was then asked to come forward. Mr. Ankner has served on the Americas Board for many years, heading several committees, and was presented with the André Simon Bronze Medal in appreciation of his long service.

The microphone then went to Mr. Tamburri, around whose neck hung the Chain that had been handed down from one International Chairman to the other for so many years that, as he said in his engaging

Western Australian accent, "Nobody can remember where or when it started." Since his term was coming to an end that very night, Mr. Tamburri asked Michael "Mike" Donohoe to come to the stage and "help him lose a couple of kilos" by taking the Chain as his successor. Mr. Donohoe is a member of the Houston and Santa Fe Branches and is also a very popular former Chairman of the Americas Region.

Mr. Hipple then introduced David Millman, President of Domaine Drouhin Oregon. Mr. Millman spoke of the history behind the Drouhin family's decision to be the first—of now many—French firms to buy



Steve Greenwald & fiancé Tanya Echeverry

SATURDAY BROUGHT THE FESTIVAL TO ITS CLOSE. THE INTERNATIONAL THEME THAT FLAVORED OUR WEEK ENDED WHERE IT BEGAN AT THE ALLISON, BUT THIS TIME AT A FORMAL BLACK-TIE BANQUET.

property, plant grapes and make wine in Oregon. Family is important to the Drouhins,

evinced by the fact that Dominique Drouhin is the only winemaker Domaine Drouhin has ever had since its 1987 founding. Driving home the point even further, Mr. Millman noted that two of the night's wines were named for Ms. Drouhin's daughters.

Events Chairman Steven Greenwald presented Mr. Millman with a Certificate of Appreciation, one that was very well deserved considering the flight of wines provided by the Domaine: Two chardonnays and four pinot noirs. Half were French and half were from Oregon.

But Mr. Greenwald hadn't finished presenting things. He called out the name of Tanya Echeverry. As she approached, Mr. Greenwald dropped to a knee and asked for her hand in marriage. She accepted to the applause of everyone in the room. This was definitely not on our original itinerary!

One last surprise was Mr. Greenwald asking Margaret Natarajan, a trained opera singer, to perform. She had also sung at the 2022 Paris/Bordeaux Festival. Ms.

Natarajan agreed and noted that the British Coronation that had taken place earlier that day. As a commemoration of that event, she selected "Lascia Ch'io Pianga" ("Let Me Weep") from George Frideric Handel's Rinaldo. Handel was, of course, a favorite composer of British Monarch King George II, and hearing Ms. Natarajan's a capella Italian was a thrill we won't soon forget. It was a truly international moment and a fitting final memory in a week full of them. 🍷

AS SHE APPROACHED, MR. GREENWALD DROPPED TO A KNEE AND ASKED FOR HER HAND IN MARRIAGE. SHE ACCEPTED TO THE APPLAUSE OF EVERYONE IN THE ROOM.





THANK YOU FROM IWFS AMERICAS

By Stephen Hipple – Chairman of the Board of Directors

Our Willamette Valley Wine Festival was a great success. We want to acknowledge and express our sincere appreciation to the following contributors:

Ken Wright, who *Wine Spectator* called “A Master of Pinot Noir in Oregon”, organized our brilliant AVA Tasting. The following wineries participated in this event: Ken Wright Cellars, Adelsheim, Ponzi, Archery Summit, Sokol Blosser, Nicholas Jay, Lange, Bethel Heights, Brooks, Cristom, Walter Scott, Coeur de Terre, Bergstrom, Sequitur, Et Fille, Elk Cove, Resonance, Shea and Soléna; all are renowned wineries in the valley. They provided the finest wines at no charge to IWFS attendees, who found this tasting to be an exceptional treat.

Portland University Geology Professor, Scott Burns, was the enlightening keynote speaker for our AVA Seminar. His presentation was extremely informative and educational. We learned about terroir, “the taste of the place”, found in all wines. Additionally, Professor Burns explained how geology determines which areas produce the best wines. He never lost the audience’s attention.

Eugenia Keegan, with Jackson Family Wines and Wine Enthusiast Magazine 2021 Wine Executive of the Year, arranged outstanding tours and tastings at WillaKenzie, Penner-Ash, and Gran Moraine wineries. A delicious light lunch was served as well.

Our evening dinners were well thought-out by numerous individuals and their respective wineries :

Resonance and Maison Louis Jadot wineries provided wines for our Opening Meet & Greet Dinner. Executive Chef Jack Strong at the Allison incorporated delicious indigenous ingredients into cuisine to pair perfectly with side-by-side tastings of new world and old-world wines.

Ken Wright of Ken Wright Cellars organized the fabulous dinner at Abbey Road Farms. Ken is one of the most generous and hardworking individuals I have ever met. He provided all wines at no charge for this wonderful dinner. We are talking thousands of dollars worth of wine. Chef Carmen Peirano, of Nick’s Italian Café, named an American Classic by the James Beard Foundation, catered the exceptional dinner that was created with fresh local ingredients. All wines paired perfectly with each course. Just what we would expect from Ken Wright.

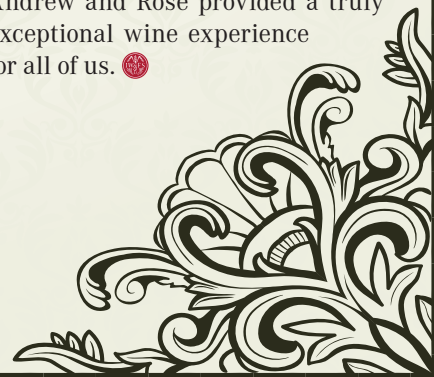
Luisa Ponzi, director of winemaking & viticulture at Ponzi Vineyards, provided an exquisite dinner at one of the most beautiful wineries in the valley, The Laurelwood at Ponzi Vineyards. IWFS members commented on the spectacular view.

Dinner at Archery Summit was organized by Associate Winemaker Corey Beyer. Our wine tour began at a cave entrance. Once inside the cave itself, we were given a class on sparkling wine,

which we enjoyed while surrounded by barrels of wine waiting for just the right time to be transferred to bottle. We then moved on to a room where the wines are vinified. Between the wood and stainless-steel tanks were tables set up for a magnificent evening dinner. The enticing aromas of the wines aging added to the ambiance of the meal.

David Millman, President & CEO for Domaine Drouhin Oregon, provided wines for our Black-Tie Dinner. Again, Executive Chef Jack Strong at the Allison Inn & Spa prepared a sumptuous dinner that lived up to his reputation.

Finally, a special thanks goes to both Steven Greenwald and Andrew Jones, members of our Society, who traveled to Willamette Valley twice and spent hundreds of hours selecting the finest wine makers, wineries, caterers and hotel accommodations. Rose Clemson, Americas Executive Administrator, joined us for the first time in Willamette Valley to assist guests. Rose’s assistance was invaluable. We will ask her to return and help with future festivals. Steve G., Andrew and Rose provided a truly exceptional wine experience for all of us. 🍷





KEN WRIGHT CELLARS

Source is Everything®

After 45 years of wine making experience Ken Wright Cellars believes in a simple truth: source is everything. Their approach to the craft of wine growing is one of stewardship rather than manipulation. They use organic certified practices as a base and expand upon that with advanced nutrition-based farming.

Ken Wright Cellars produces three tiers of Pinot noir. These three tiers serve as an educational experience about growing Pinot noir in the Willamette Valley. Their Willamette Valley Pinot noir is an introduction to the diverse qualities of the region. The next level is their AVA (American Viticultural Area) Series Pinot Noir which are expressions of their respective microclimates and specific geology. The ultimate connection of people to place is their 13 single vineyard Pinot noir offerings.

KENWRIGHTCELLARS.COM



KEN WRIGHT VIRTUAL TASTING

*By: Mike Donohoe, Houston & Santa Fe Branches,
IWFS International Chairman*

On April 18th, in what was unquestionably the most educational of the Americas Virtual Tasting Series events, Ken Wright led us into the geology lab that is the Willamette Valley. Like a viticultural Mr. Rogers, Ken “welcomed us to the neighborhood,” and went into detail about how tectonic events over millions of years have shaped the current makeup of “his” neighborhood valley. For this tasting, he specifically addressed two distinct rockbed types: Volcanic and Marine. They produce very different flavors, and wines grown in these specific sites will possess them. He stated that volcanic sites will generally show primary fruit flavors, while marine sites will display more floral and savory scents. Obviously, these nuances are subtle, but Ken maintained that they are consistent.

What drew Ken to Oregon in the mid 80s was his conviction that parts of the Willamette Valley offered the perfect marriage of a plant (in this case pinot noir) with the place it most wanted to grow. He cited pinot noir as the grape offering the perfect blank canvas for the Willamette Valley to express itself. He mentioned San Marzano tomatoes and Kyoto bamboo as two other examples of this perfect union.

Ken spoke at length about the four different layers that a vine’s roots will penetrate over time as it ages. A root will generally develop about one foot in length for every year of its life. In early years it will work its way through the topsoil and subsoil, whose nutrients will help the

THROUGHOUT THE PRESENTATION AND TASTING, IT WAS EVIDENT THAT KEN WRIGHT IS AN ACCOMPLISHED, EARNEST EDUCATOR OF WILLAMETTE VALLEY WINES.

vine maintain health, and during which time it will begin to develop its fruit flavors. At this point, any wine made from this vine’s fruit will not develop any great complexity. As the vine matures further, it will penetrate into the outer fragmented layer of mother rock, which is where full expression of place begins. As the vine penetrates deeper into the mother rock, it begins to mine the trace elements of potassium, phosphorous, sodium, zinc, copper, iron, and others. From this, the wine’s profile becomes more nuanced as these minerals are added to the mix. Ken says that not until ~ 25 years into development will the possibility of greatness exist.

We proceeded to the tasting of two current vintage pinot noirs from his portfolio of dozens of single-vineyard pinots. First was the 2021 Latchkey (volcanic), followed by the 2021 Shea (marine). I compared notes with our Chairman, and as Ken had predicted, we agreed that the Latchkey was ever-so-slightly led by its cherry and raspberry flavors, and that the Shea featured more spice, floral and tea flavors. We loved both wines, and were impressed with how balanced they were at such an early age. I would love to taste these wines in 5-10

years to enjoy their further development.

Having been to the Portland Wine Festival in September of 2004, I can attest to the notable improvement in complexity and overall quality that has occurred with Willamette Valley wines in the nearly two decades since.

Throughout the presentation and tasting, it was evident that Ken Wright is an accomplished, earnest educator on Willamette Valley wines. He wanted us to understand that to produce world-class wines, one must understand the primacy of “place.” That each “place” possesses unique characteristics; that regardless of soil type, your duty as a farmer is to nurture its microbiologic health above all things; and that can only be done through constant sampling and analysis.

Ken reminded us that in any discussion about world-class pinot noir, Oregon deserves a spot at the table, as they understand the importance of terroir as well as anyone. I left the tasting with an appreciation of, and growing interest in wines from the region, why they taste as they do and confident that the stewardship of Willamette Valley winemaking is in good hands. 🍷

MALOLACTIC AFFECTS WINE'S TEXTURE AND FLAVOR,

*and letting it roll (or not)
depends on tradition,
fashion, chemistry, and more*
By Meg Maker

I remember learning, or rather being told, many years ago, before I knew much about wine (or much about anything, for that matter), that buttery chardonnay was déclassé. I learned further this was caused by a process called malolactic fermentation, and while I didn't find the butter particularly objectionable, I was, at the time, both naïve and aspirational, so decided to avoid all wines treated to that process.

Whatever it was.

I remember learning, years later, that all Chablis, which is a chardonnay I love, goes through malolactic. That most Champagne does, too, and white burgundy (also chardonnay). Almost all red wines. Most orange wines, and natural wines, and even some rosé, especially natural rosé. And no, the results don't always taste buttery. (Anyway, what's wrong with buttery?)

And so to save you, dear reader, from the muddled state I endured at the start of my wine education, I present my best attempt to cover this magnificent microbial process.

ONE LUMP, OR TWO?

Wine is a fermented product, its intoxicating charms the result of yeast chomping on grape sugar, converting it to ethanol, and burping out carbon dioxide gas. This is the so-called primary fermentation, and you can't make wine without it.

But many wines, arguably the majority of wines, go through a second process, which is called a "fermentation" even though, strictly speaking, it's a conversion of one acid to another. This process is carried out by bacteria, specifically lactic acid bacteria, and is called **malolactic fermentation** (MLF or malo).

HOLD ON. WHAT ARE LACTIC ACID BACTERIA?

Lactic acid bacteria, or LAB, are important to the world's cuisines. Fermentations using LAB have been used for centuries to culture and preserve a vast range of foods, including milk, meat, fish, vegetables, legumes, and cereals. It gives us tangy yogurt, snappy kimchi, succulent salumi, savory fish sauce, sour lambic, and so much more.

In food production, lactic fermentation principally converts carbohydrates into lactic acid, plus (depending on conditions) acetic acid, carbon dioxide, and ethanol. The conversion makes the raw food more stable, digestible, and delicious. Notably, it also lowers the food's pH, creating an acidic environment that's inhospitable to spoilage organisms.

In other words, cooks use good bacteria to create conditions that prevent bad bacteria and other pathogens from ruining the food. In cuisine, we use **LAB to acidify the product**.

Bacterial fermentation in wine is a little different. Instead of using LAB to gobble carbohydrates, we use it for a different kind of transformation. **In wine, we use LAB to de-acidify the product.**

SO, HOW DOES THIS BACTERIAL PROCESS WORK IN WINE?

In wine, malolactic conversion is principally carried out by *Oenococcus oeni*. These bacteria arrive at the winery on grapes and vineyard matter, but wine-makers can also inoculate their wine using a cultured strain. The bacteria chomp on malic acid, plus some sugars, turning it into lactic acid and energy they use for growth and metabolism. This is why technically the process is a conversion (of malic to lactic acid). The process, like yeast fermentation, also generates carbon dioxide. Here's the formula, greatly simplified:



Malic acid → Lactic acid + Carbon dioxide

The input of the reaction, **malic acid**, is present in many fruits and vegetables, including grapes and apples; malum is Latin for "apple," and Malus is the genus of shiny orb we are advised to ingest daily to keep the doctor away. Grapes from cooler climates, colder vintages, or early harvests have higher concentrations of malic acid. Although yeast also consume some malic acid, after primary fermentation, much of the malic remains in the wine. **Malic acid has a tangy bite and green apple flavor.** Lactic acid is not

present in large quantities in grapes, but as we've seen it's abundant in products cultured with lactic acid bacteria. The yeasts of primary fermentation can also create a small amount of lactic acid. The name is a nod to dairy production (lac is Latin for "milk"). **Lactic acid has a softer texture and milky essence.**

Sometimes malolactic fermentation chews up all of the malic acid in the wine, and sometimes the conversion is arrested, or stalls, partway through. Maybe a few tanks of wine complete it while others don't, so the finished wine contains a mix. That's called **partial malolactic**.

In the end, though, there is less malic acid and more lactic acid, and since lactic acid is weaker, the process has reduced the wine's acidity, or raised its pH. This gives the wine a softer mouthfeel — less sharp and tangy, more round and creamy. **The net result is a shift in both the texture and flavor of the wine.**

WHEN DOES MALOLACTIC FERMENTATION OCCUR?

Many factors contribute to the timing of malolactic fermentation. Different strains of LAB thrive in different environments, given variables of temperature, pH, alcohol, nutrients, sulfite, other microbes, and more.

In historic (cold!) wine cellars, primary or yeast fermentation completes in the fall, then the wine sits in barrel or tank, inactive, until spring starts to warm the cellar. At that point the LAB rouse from their hibernation and go to work. Or don't — it's not a foregone conclusion. Some winemakers, in particular natural winemakers, allow the ambient LAB cultures to kick off malolactic, but others will inoc-

ulate with a commercial strain they know will thrive given their preferred timing, conditions, and flavor results.

Malo can also happen concurrently with yeast fermentation, but most commonly winemakers prefer to let it roll in tank or barrel after that has finished. That's partly because yeast and bacteria both love sugar, and the competition doesn't always create happy outcomes. But it does mean relying on LAB that can tolerate higher alcohol.

Malo is undesirable after bottling in part because that trapped carbon dioxide makes the wine prickly or spritzy. It can also lead to off-flavors. Unlike with kimchi or yogurt, there are no active bacterial cultures in a finished bottle of wine.

Winemakers can prevent or arrest malo altogether through chilling, sulfite addition, pH adjustments, or filtering.

HOW DOES MALOLACTIC FERMENTATION ALTER THE AROMA AND FLAVOR OF WINE?

Neither malic nor lactic acid contributes much to a wine's aromatics (you don't smell them because they are not volatile; see Acidity in Wine), although as we've noted the process does mute that green-apple taste.

But malolactic also throws off flavorful byproducts that aren't shown in the simple equation above. These include certain aromatic esters that deliver a panoply of pleasing fruity notes. Another byproduct, diacetyl, has a buttery flavor. Synthetic diacetyl is so potent it's used as a flavoring agent for popcorn, margarine,

and other foods. Different strains of the bacteria create different amounts of it.

Diacetyl gives white wines flavors of cream, butter, almond, and hazelnuts. It doesn't make red wines smell buttery, per se, in part because the creaminess is masked by other aromas, and in part because malo acts somewhat differently on red wine's chemistry. Malo has been shown to diminish fruitiness in some red wines, but it can also enhance spicy, toasty, and cocoa aromas, especially if it happens in oak barrels.

Malolactic fermentation can also go terribly awry, especially if unwanted LAB species elbow their way in, causing faults that make the wine rancid (too much diacetyl), mousy (like a rodent den), bitter, cloudy, slimy, or otherwise off-putting. Yuck.

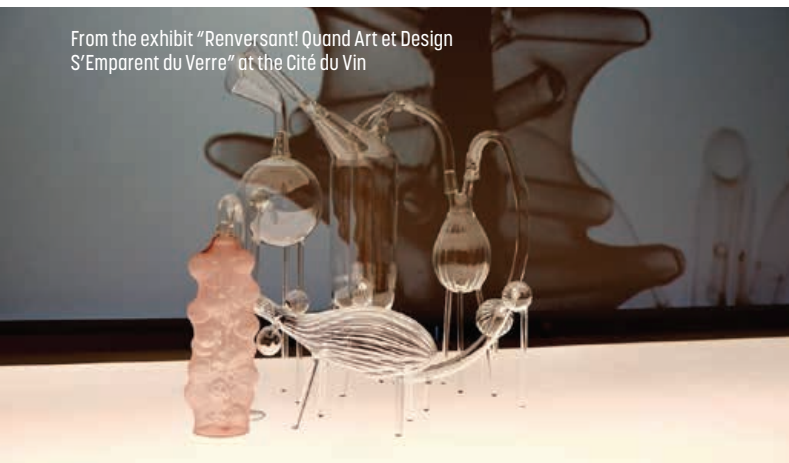
WHICH WINES GO THROUGH MALOLACTIC FERMENTATION?

Earlier I noted that "arguably the majority" of wines go through malolactic fermentation. That's true, but the list is not arbitrary.

In red wines, malo is indeed nearly ubiquitous. Red wine benefits from the reduction in sharp malic acid; "tangy" and "green apple" are generally unfavorable descriptors for reds. The same is true for most orange wines, which are white wines made like reds, viz., allowed to macerate with their skins and seeds for extended periods.

Traditionally, **white wines from cooler climates do go through malolactic.** ▶

From the exhibit "Renversant! Quand Art et Design S'Emparent du Verre" at the Cité du Vin



Tasting lab at La Cité du Vin





From the exhibit "Renversant! Quand Art et Design S'Emparent du Verre"



From the permanent exhibit "Le Vin et Vous" at the Cité du Vin



From the exhibit "Le Vin et Vous"

◀ Those grapes are harvested with higher initial acidity and lower initial sugar, and they benefit from the softening step of malo. It's historically prevalent in Chablis and the base wine for many cold-climate sparklers, for example, and is traditional for white Burgundies. Climate change is (chillingly) shifting many of these conventions.

Malo's most famous application, some might say over-application, is in the **ripe, buttery style of California Chardonnay** that you might want to drink with a spoon. But as in Montrachet and other white Burgundy, that buttery quality can be brought into balance if the wine's total acidity remains high and its pH low, and the *élevage*, especially conducted in oak barrels, manages to knit together the fruit, cream, toast, texture, and acidity into a balanced glass of wine.

Many **natural winemakers** choose not to intervene with their fermentations, yeast or bacterial; they do not inoculate with a lactic acid culture to kick off MLF, nor do they chill, filter, or sterilize the wine to prevent it. Because LAB are pervasive in the environment, this non-interventionist approach means that, generally speaking, **most natural wines have gone through at least partial malolactic fermentation**, regardless of whether they are red, white, rosé, orange, or sparkling. Proponents say the result is not only more natural but also more complex, with enchanting textural and flavor dimensions. And if it doesn't happen, that's okay, too. In short, natural winemakers take their cues from the microbes, not the other way around.

WHICH WINES DON'T GO THROUGH MALOLACTIC FERMENTATION?

Many **white and rosé wines** don't go through malolactic. The outcome depends on stylistic and regional traditions, vintage variation, market aesthetics, and a wine-maker's personal taste.

In warm regions, malo is uncommon in whites, as the acidity can be low to begin with and the wine benefits from retaining its crisp edges. Assyrtiko, from sunny Santorini, is a good example of this. On the other hand, there are cool-climate whites that historically don't go through malo, for example German Riesling, Austrian

Grüner Veltliner, and Italian Pinot Grigio, even from the mountainous Dolomites. Tradition has set certain flavor expectations (snappy, juicy, refreshing) for those varieties from those places.

In continental climates, for example Bordeaux and the Loire Valley, the white wine decision making is more complex. Some winemakers choose to suppress malo, for example in *sémillon* and *sauvignon blanc*. In the Loire, *chenin* is often put through MLF (although not in *Vouvray*). Loire *sauvignon blancs* may or may not go through it. Partial malolactic is another possibility; a winemaker may choose to allow malolactic in some vintages, or during a single vintage only in some tanks, blending the final result for balance.

Malo is generally **uncommon for rosé wines**, because youthful freshness and crunchy acidity are hallmarks of the style. However darker rosés, for example the "fourth wine style" of Tavel, often go through it, as does *Rosé des Riceys*. Also, many natural winemakers feel that allowing malolactic yields a richer, more dimensional rosé.

ACTUALLY, SOME RED WINES ALSO DON'T GO THROUGH MALO

In researching the world's wines, I've bumped into some red styles for which MLF is rare or impossible.

The first is **red port**. In port winemaking, the primary or yeast fermentation is halted after one and a half to two days by the addition of a potent grape spirit (essentially un-aged brandy). This process, called *mutage*, raises the alcohol level to 20%, killing yeasts and bacteria. This renders it stable, viz., inhospitable to microbial growth despite high residual sugar. On my visit to Symington Port properties in 2019, winemaker Henry Shotton confirmed that malo is suppressed, but that the 100 to 110 g/L of residual sugar smooths the wine's malic acid as well as its tannins.

Another curious exception is **amarone**, a wine made from dried grapes. On a 2019 visit to Santi's grape drying warehouse (called a *fruttaio*), I noticed a large research poster on the wall outlining data they'd collected on the trajectory of sugar and acidity in the grapes during the 90

days of pre-vinification drying. My host, cellar master Christian Ridolfi, explained that as moisture drops in the berries, the sugar and acidity rise, but malic acid actually falls — from 3.0 g/L to 0.5 g/L. Hence, 90% percent of the lots do not go through malo (and if some lots do, it's fine with him). The finished wines have a pH of 3.3 to 3.4, which is not too tart, not too soft. Just right.

Finally, for wines that have been treated to full carbonic maceration — Beaujolais is the classic example, although it's used elsewhere, too — malo may be reduced or even preferentially eliminated.

The intercellular, anaerobic process of carbonic maceration eats up malic acid, so a subsequent malolactic fermentation can lower the wine's acidity too much. Also, in the absence of malic acid, LAB may go to work on leftover sugars, which can create those off-flavors and faults mentioned above. On the other hand, speeding through carbonic, yeast, and MLF fermentations allows producers of Beaujolais Nouveau to press a "finished" wine into consumers' hands by the middle of November.

MALO, OR NOT, IN YOUR GLASS

If you've gotten this far, you're probably wondering how to translate this information into news you can use.

When popping open a red wine, know that unless it's a fortified or dried grape wine, or a fully carbonic gamay, or another real oddball (Heitz Cellar famously suppresses malo in its cabernet sauvignon), you're almost certainly tasting the results of two processes: yeast and bacterial.

At the other end of the scale, most rosé is malo-free. Unless you're ordering pink wine in a natural wine bar, or hanging out with vigneron in tiny Riceys, you're probably drinking the product of a single fermentation (by yeast).

For other wines, it's a mixed bag. Labels rarely mention malolactic, and while some whites may say "unoaked," that's a differ-

ent issue. As we've seen, certain regions and wine styles have malo baked in, but in places with looser laws and customs, winemakers may choose to, say, put a rosé through it or suppress it in a red.

So what about that butter? Since the flavor can be galvanizing, it's useful to learn what works for you, so try the exercise below. My best advice is to brush up on regional style, taste broadly, make notes of what you love — and ignore wine snobs proclaiming any style to be *démodé*.

My best advice is to brush up on regional style, taste broadly, make notes of what you love — and ignore wine snobs proclaiming any style to be *démodé*.

—Meg Maker

TRY THIS AT HOME

Round up eight or ten chardonnays with different malolactic protocols, optimally made in different regions and following differing winemaking philosophies. (Ask your favorite wine merchant for help with this exercise.)

Pour these as a flight, ideally from non-malolactic to fully malolactic. Note how some feel crackly and sharp while others are satiny. Look for the difference in flavor, too, ranging from tart fruit to cream to custard. Do the richer wines feel balanced? What about the sharper wines? Which wines would you drink by the glass (if any)? Which foods would you reach for with these different wines, and why? 🍷

This article was originally published April 8, 2023, in Terroir Review (terroir-review.com). Images from the Cité du Vin, Bordeaux, photographed by the author in July 2016 and June 2019. Many thanks to enologist Kryss Speegle MW for her expert review of this article.

Author: Meg Maker, is an award-winning writer and visual artist curious about wine, food and place. Her narratives and visual storytelling appear in myriad publications, including her own site, Terrior Review. One recent series of wine science articles was finalist for the 2022 IACP Food Writing Awards for Beverage Focused Column. Meg earned a bachelor of arts in visual studies and a master of arts in creative writing/liberal studies from Dartmouth. She is a certified specialist of wine through the society of Wine Educators and is honorary secretary of the Circle of Wine Writers.



GULFSTREAM STREAMS INTO IWFS AMERICAS

by Rand Hoch, President Gulfstream Branch



Rand Speaking to Group

By way of introduction, I am the President of the new Gulfstream Branch and I look forward to many events in the years to come. We have started with 17 members and recently held two events, which I'd like to share with you.

We celebrated our formation with two superb inaugural events in mid-April. On April 14, Board Member Susan Hurley Essen opened up her home to 20 members and prospective members for a tasting of Bergstrom wines from Oregon's Willamette Valley. While sampling from a buffet which included Beef Tenderloin, Tuna Steaks with a variety of Sides and Desserts, Bergstrom marketing associate Jonathan Colby regaled us with stories of the winery's history and addressed the five wines being served: Sigrid Chardonnay 2020, Sigrid Silice Pinot Noir 2020, Sigrid La Spirale Pinot Noir 2021, and both Sigrid Bergstrom Vineyard Pinot Noir 2016 and Sigrid Bergstrom Vineyard

Pinot Noir 2021.

On the following evening, 17 members and prospective members gathered on the patio overlooking the golf course at a country club community in North Palm Beach. We enjoyed a mélange of passed hors d'oeuvres accompanied by a JCB by Jean-Charles Boisset Cremant de Bourgogne Brut Caviar Blanc de Blanc before descending to the club's wine cellar for an astounding dinner.

I addressed the group and introduced the club's executive chef and sommelier after which a Consomme de Volaille Ailerons, Truffle Stuffed Wings was served paired with a Boisset Bourgogne Aligote 2020. Dutch White Asparagus wrapped in Prosciutto with Fava Beans and Morels a la Creme followed, accompanied by a Simonnet-Fevre Chablis 2019. Our fish course, a Paupiete de Sole aux Fines Herbes with Shellfish and Pea Ragout and Nage d'Huit-

res, matched perfectly with the Domaine Faiveley Mercurey 2020. The next course featured a duet of Milk-Fed Veal with Spring Forage, Wild Fennel and Allium Risoto along with a Chateau d'Issan Margaux 2011. We closed the evening with a selection of Cheeses and a Blackberry Financier with Orange Blossoms and Vanilla Bean. Both were served with Chateau Raymond-Lafon Sauternes 2010.

Cheers go out to Events Committee Chair Oscar Garza and Committee Members Lina Henriques and David Contreras for planning and executing these two events.

Note: The dinner was held at a private Club that does not permit the name of the club or any of its employees to be used in publicity.

Congratulations and welcome to the Gulfstream Branch! 🍷



Bill Liebowitz and Lina Henriques with Bottles Between

Oscar Garza Speaking to Group



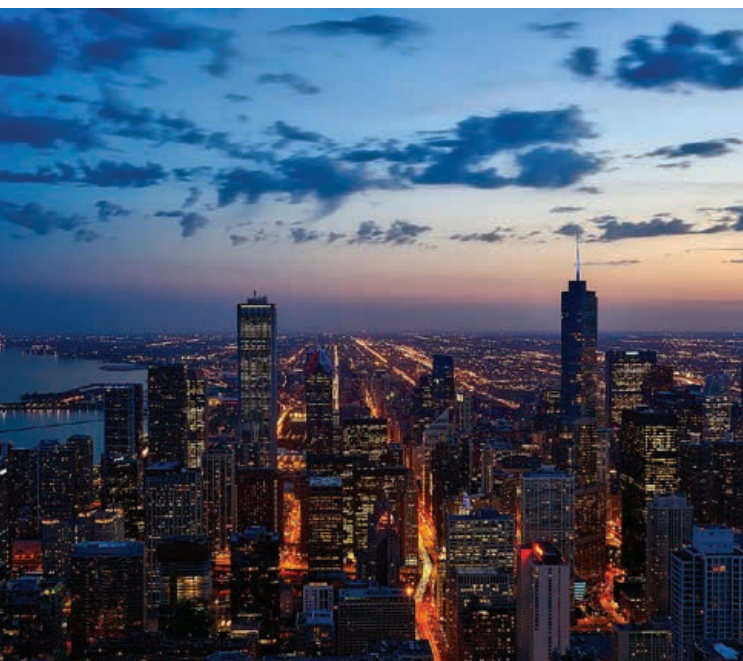
Jonathan Colby and David Contreras and Wine





FESTIVALS & CRUISES

IWFS Americas Presents



A French Fine Wine Experience in Chicago

September 6-9, 2023

Join us for four unforgettable days of French wine, food friends and education featuring Burgundy expert Allen Meadows, publisher of the highly regarded burghound.com website. Allen Meadows was the first to "...offer specialized and more importantly exhaustive coverage of a specific wine region." Allen will guide us through a Saturday afternoon tasting of eight premier Crus from Vosne-Romanee, all from the excellent 2015 vintage. You will also enjoy Four Incredible Evening Dinners prepared by some of Chicago's finest chefs, an architectural cruise on the Chicago River and a tasting of mature wines from prior decades led by Steward Leaf, author and member of the IWFS Wines Committee.

*Go to www.iwfs.org/festivals/chicago
for more information and to register. Space is limited!*

A Rhine River & Castle Cruise

August 19-26, 2024

Discover fairytale castles and historic vineyards as part of this spectacular Rhine River cruise fantasy. Cruise the Rhine on AmaWaterways, enjoying private winery tours from the foothills of the Swiss Alps to the canals of Amsterdam. Starting in the Swiss Alps, you will cross into France's Alsace region to enchanting Strasbourg. Enjoy cruising through the UNESCO designated Rhine Gorge, where 40 castles are strung like pearls along the river banks. Discover the winemaking hamlet of Rudesheim and the university town of Heidelberg. Every day is an adventure where you may elect to explore on foot or bicycle. Your voyage includes visits to private wineries as well as educational wine and dining experiences every evening. Your adventure concludes in amazing Amsterdam which boasts famous canals, art and architecture.

*The full itinerary will be available in Summer, 2023.
Watch for details.*



What's Cooking?

CLUB EVENTS ACROSS THE AMERICAS

ATLANTA

2023 Gala Dinner

For our first Gala Dinner since the pandemic, on Saturday, 4 February we returned to The Four Seasons Hotel. Newly appointed Chef Jonathan Hoeffle prepared an exceptional Menu menu paired with 7 great wines, 5 from our wine cellar.

Alberto and Helguita Arango, and Carli and Helga Franceschi hosted the dinner. The wines were selected by Patrick Brendel and Carli Franceschi.

February 4, 2023: Gala Dinner, Four Seasons Hotel, Atlanta Georgia. 🍷 *Laurent-Perrier La Cuvée Brut Champagne NV* 🍷 *Do Ferreira Albariño Cepas Vellas 2018* ✕ Spanish Prawns al Pil Pil with Crispy Garlic and Sourdough Toast. 🍷 *Clos Saint Jean Châteauneuf-du-Pape 2009 (en magnum)* ✕ Sous Vide Lamb with Balsamic Reduction Sauce, Swiss Green, Potatoes Mille-Feuille, Snap Peas. Lemon and Hibiscus Sorbet. 🍷 *Kosta Browne Pinot Noir Sonoma Coast 2018* ✕ Sous Vide Pancetta, Crispy Chicharron Skin, Lemongrass Glazed, Parsnip Puree, Roasted Pecans, Sautéed Baby Spinach. 🍷 *Caymus Cabernet Sauvignon 2015, Mondavi Cabernet Sauvignon The Reserve To-Kalon Vineyard 2015* ✕ Smoked and Braised Osso-buco, Crispy Polenta, Fresh Black Truffle, Baby Carrot. 🍷 *Alvear Pedro Ximenez Solera 1927* ✕ 66% Manjari Chocolate Cocoa Pod, Orange Custard, Hazelnut Praline Cake, Chocolate Streusel. 🍷

L to R: Branch President Alberto Arango, Helguita Arango, Helga Franceschi, Branch Contact Carli Franceschi



BURLINGTON

Port Dinner at Quatrefoil

Our event was at Quatrefoil Restaurant in the historic town of Dundas, Ontario. The town of Dundas, located approximately one hour west of Toronto and near the Niagara wine region, was first settled by Henry Dundas and United Empire Loyalists, who had fought in the American Revolution and then re-settled in Canada. Mr. Dundas certainly left his mark on Canada, ensuring the rights of Black Loyalists were respected, that Indigenous lands were protected, and that the French language was preserved in Quebec. It was an honour to have a wonderful evening in such an historic setting. ➤

Quatrefoil Participants



◀ We enjoyed contemporary French cuisine and Taylor Fladgate ports with each course. The Chef went over and above, by using port as an ingredient in every dish. Throughout the evening, our Taylor Fladgate Ambassador, Lindsay Groves, regaled us with insightful information. Who knew that Taylor Fladgate makes their own tonic to go with their white ports; that there is a now a 50 year old Tawny available or that port tastes better in larger glasses and slightly chilled.

Members and guests enjoyed splendid food, wine, education, and great company all night long.

March 25, 2023: Port Dinner, Quatrefoil, Dundas, Ontario. 🍷 *Porto Tónico* ✕ Seared Scallops. 🍷 *Chip Dry White Port* ✕ Foie Gras Torchon, Watercress, Apple, Pistachio Dukka, Port Wine Jelly, Brioche. 🍷 *20 Year Old Tawny* ✕ Georgian Bay Pickerel, Black Radish, Sunchoke, Black Kale, Leek & Truffle Vinaigrette, White Port Vin Blanc. 🍷 *Late Bottled Vintage Port* ✕ Cumbrae's Beef Tenderloin, King Oyster Mushroom, Port Braised Shallot, Smoked Pomme Dauphine, Sauce Marchand de Vin. 🍷 *10 Year Old Tawny* ✕ Poached Pear, Puff Pastry, Walnut, Port Gastrique, Ricotta Ice Cream. 🍷

CAYMAN ISLANDS

Andrew Jones shares his decades of experience collecting vintage Madeira with the members of Cayman Islands Branch



35th Anniversary Gala Dinner

The Cayman Islands Branch of the IWFS started 2023 on a high note, with this highly exclusive Madeira tasting prepared and presented by former Chairman, Andrew Jones, from his own private cellar.

Andrew Jones, an internationally renowned collector of Madeira, treated members to a unique guided tasting of six vintage Madeira Wines at the Ritz Carlton, Grand Cayman. The tasting was perfectly-accompanied by selected cheese and Madeira cake prepared on the instructions of Executive Chef Frederic Morineau. This event was timed to follow the IWFS' publication of *The Essential Guide to Modern Madeira* by Richard Mayson.

February 1, 2023: 35th Anniversary Gala Dinner, Ritz Carlton, Grand Cayman, Cayman Islands. 🍷 *Leacock & Co., Sercial 1950, Berry Bros. & Rudd's Finest Old Verdelho, Solera 1851, Blandy's Madeira Lda, Bual 1907, Vinhos Barbeito (Madeira) Lda, Malvasia 1954, Blandy's Madeira Lda, Terrantez 1976, Perreira D'Oliveira (Vinhos), Lda, Bastardo 1927* ✕ Select Cheese and Madeira Cake 🍷

CENTRAL MASS

March 2023 Italian Dinner

The Central Mass chapter gathered for an inspired Italian dinner on March 29, 2023. Chef and owner Ian Hunter prepared some of his favorites for all to enjoy! Co-owner Adrienne Hunter greeted our members and welcomed everyone. Chef Ian discussed each dish while the local wine representatives, Molly and Gabe, educated us on the wines. Good times were had by all.

March 29, 2023: Italian Dinner, Restaurant 89, Milford, Massachusetts. 🍷 *Pieropan Soave Classico 2021* ✕ Fresh Figs and Gorgonzola, Mission Figs and Gorgonzola Dolce Draped in Brown Butter. 🍷 *Poggio Altesoro Toscana Vermentino Solosole 2021* ✕ Dover Sole Wrapped Scallops, Diver Scallops Wrapped in Dover Sole with Lemon Cream Sauce over Baby Arugula. 🍷 *Poggio Altesoro Toscana Medittera 2020* ✕ Petite Filet in Plum Sauce, 3-Ounce Filet Mignon over Crispy Potatoes in Rich Plum Sauce. 🍷 *Argiano Toscana Solengo 2020* ✕ Wild Boar Ragu, Wild Boar Bolognese tossed with Homemade Gnocchi. 🍷 *Franciacorta Ca'del Bosco 2021* ✕ Zabaglione Tiramisu, Zabaglione Custard with Tiramisu Liqueur-Soaked Lady Fingers. 🍷

Chairman Dr. Richard Heller, Secretary Lynda Heller, Mark Bibeau, Food and Wine co-chair with chef Ian Hunter



879th Dinner of the Society - Valhalla

It was with great pleasure that we welcomed the Chicago Branch to IWFS Dinner No. 879 at Valhalla with Chef-Owner Stephen Gillanders. Opened late last year and located on the second floor of a 'Food Market,' it is the only stand-alone, full-service restaurant within Time Out Market, Chicago's project housing the "best chefs of the city under one roof." It is in keeping with the worldwide trend of fine dining restaurants becoming more casual, approachable, and less pretentious, yet maintaining the upscale food experience.

February 15, 2023: 879th Dinner, Valhalla, Chicago, Illinois. 🍷 *Champagne Piper-Heidsieck Brut Millésimé 2012* × Warm Egg Tofu, Spicy Octopus Kimbap, 'Chip & Salsa'. 🍷 *Dom. William Fèvre Chablis 2020* × Hiramé Crudo. 🍷 *Bodega Garzón Single Vineyard Albariño 2021* × Warm Shellfish. 🍷 *Bodega Garzón Single Vineyard Albariño 2021* × Grilled Maitake Mushroom, Grilled Sea Bass. 🍷 *Dom. Robert Chevillon 'Les Cailles' & 'Les Saint-Georges,' Served Side-By-Side 1995* × Orange Peel Duck. 🍷 *Ch. Canon-La-Gaffelière 1998* × Smoked Petite Tender. 🍷 *Taylor Fladgate 20 Year Old Tawny Porto* × Black Truffle-Maple Panna Cotta, Goat Cheese Royale, Mignardise.

880th Dinner of the Society - Wherewithall

Wherewithall is the second restaurant by the James Beard Foundation award winning chefs and wife-and-husband team Beverly Kim and Johnny Clark. Wherewithall offers the couple's "intensely personal cuisine". Wherewithall's cuisine takes inspiration from a wide range of influence all over the world. Chef Johnny describes the menu as constantly evolving, even on a daily basis; there is no rhyme to it, except for what's available in abundance done right.

March 14, 2023: 880th Dinner, Wherewithall, Chicago, Illinois. 🍷 *NV Pol Roger Reserve Champagne* × Squid Skewer with Meyer Lemon and Saffron, Pistachio Financier with Whipped Mortadella and Green Peppercorns, Roasted Sunchoke Broth with Coffee Oil. 🍷 *Dom. De Chavalier Blanc 2018* × Squash Chawanmushi, Hedgehog Mushrooms, Pear, Bonito. 🍷 *Joh. Jos. Prum Wehlener Sonnenuhr Riesling Spatlese 2007* × Bass, Makhani Sauce, Broccoli, Sea Lettuce, Charred Leak Oil. 🍷 *Pierre Barge Cote-Rotie 1985* × Venison, Artichokes, Current Vinegar, Black Garlic. 🍷 *Aubert Ritchie Vineyard Chardonnay 2014* × Blakesville Creamery Linedline Cheese, Fennel, Honey, Brioche. 🍷 *1989 Ch. Suduiraut* × Goopy Butter Cake, Orange, Beetroot, Rose. 🍷

COUNCIL BLUFFS

Eclectic Dinner & Captivating Wines

As much as we love Napa and Sonoma, there is a whole world of wine out there that we need to occasionally explore. That's why we joined the IWFS, isn't it? We had our chance at Le Voltaire, one of the areas great French Restaurants. So we tried wines from Bouzy (France), Monterrei (Spain), Maule Valley (Chile), Douro (Portugal), Stellenbosch (South Africa), and Banyuls (France). That's a lot of passport stamps!

Diane Forristall has donated her time for 20 years to this branch, assuming the job of Chairwoman of the Membership committee from the beginning, and Treasurer for the past 15 years. She was awarded the prestigious André Simon Bronze Medal.

January 22, 2023: Eclectic Dinner & Captivating Wines, Le Voltaire, Omaha, Nebraska. 🍷 *Clouet Brut Rose Champagne No3* × Tara's Crab Cake w/Capers Aoli, Stuffed Goat Cheese Peppers Dew and Foie Gras on Toast. 🍷 *Quinta da Mura della Alanda Tinto 2016* × Pheasant Escoffier w/ Risotto Cake, House Veggies, Supreme Sauce and Crawfish Butter. 🍷 *De Martino Vigno Carignan 2019* × Rabbit-Pork Meatballs w/Pappardelle Pasta and Fennel-Tomato Sauce. 🍷 *Quinto do Castro Douro Red Reserva Old Vines 2016*, *Kanonkop Stellenbosch South Africa Pinotage Estate 2018* × Bison Wellington w/Parsnip Puree, House Veggies and Black Truffle Hunter Sauce. 🍷 *Dom. Tour Vielle Banyuls 2020* × Flourless Chocolate Cake w/Raspberry Coulis, Toasted Almonds and Vanilla Crème Chantilly. 🍷

Chairman Stephen Hipple presents Diane Forristall the Andre Simon Bronze Medal



The Charles Dickens Carolers



Charles Dickens Christmas

The Greater Omaha Branch held its Christmas event at the Omaha Country club. The menu reflected some of the traditional foods for holiday dinners that were inspired by Charles Dickens' Christmas Carol, written in 1843. The rooms' roaring fireplace, tables lit with candlelight and music by Dickens' Carolers and a pianist provided a beautiful setting. Before dinner began tribute was given to Dr. H. Joeffrey Deeths, who died in late September. He made considerable contributions to the Branch and The International Wine & Food Society over the years. He will be sorely missed.

December 3, 2022: Charles Dickens Christmas, Omaha Country Club, Omaha, Nebraska. Quaffing: 🍷 Champagne Cocktail X Brussels Sprout Toast, Fresh Cheese, Honey & Hazelnuts; Smoked Salmon, Egg Salad & Pretzel Chips. First Course: 🍷 Joseph Drouhin White Burgundy, 2019 X Lobster Salad, Puff Pastry & Fresh Herbs. Second Course: 🍷 Beaux Freres Vineyard Pinot Noir, 2019 X Wild Mushroom Crème Soup, Rye Croutons & Aged Cheddar. Third Course: 🍷 Louis Jadot Gevrey Chambertin, 2013 X Cornish Hen, Chestnut Stuffing, Baby Peas, Shallots, Fingerlings & Cranberry Sauce. Dessert: 🍷 Joseph Perrie Rose Champagne, NV X Flaming Christmas Puddings of Dates, Raisins & Walnuts.

Tasting Tour of Spain

The trek to the underground V Mertz restaurant in the Old Market of Omaha has essentially become an annual event planned by Janice Rustia, Andi and Joe Kafka. Advanced Sommelier Mathew Brown led us on a tour of several regions of Spain providing a novel postcard map of Spain with the represented regions denoted with different colored stick-on stars (don't laugh, it worked!) Matt provided very interesting and educational discussions of each wine. Executive Chef John Miller and Pastry Chef Natalie Ones prepared regional courses that paired well with the wines and with the Spanish regions.

April 16, 2023: Tasting Tour of Spain, V Mertz, Omaha, Nebraska. 🍷 Mestres "1312" Cava, 2021 Txomin Etxaniz Rosado Txakolina X Gambas a la Plancha, Croquetas de Jamon, Pulpo Gallego, Marinated Olives. 🍷 La Vincaina br Raul Pérez "La del Vivo" Bierzo Blanco, 2020 X Paella: Bomba Rice, Bay Scallop, Langostino, Peppers, Tomato, Safron, Jamon Ibérico Bellota. 🍷 2012 R. López de Heredia "Vino Cubillo," Rioja, 2020 Alvaro Palacios "Camins del Priorat," Priorat 2020 X Pato. A la Sevillana: Tocino, Manzanilla Olive, Clove, Citrus, Sherry. 🍷 Alvear "Solera 1927" Pedro Ximenez Sherry X Gazta Tarta: Basque Cheesecake, Valencia Orange Marmalade, Papel Caramelo. 🍷

L to R: Janice Rustia, Andi and Joe Kafka



HOUSTON

The chapter members were surprised as Chef Giancarlo Ferrara brought out the Cosciotto di Vitello Arrosto al Rosmarino e Aglio con Salsa Gremolata



Flavors of Amalfi

Our hosts, Merrienne Tinko & Jason Ruth along with Chef Farrara designed our evening around the flavors of the Italian region of Campania - famous for ancient Pompeii, historic Naples, and breathtaking Amalfi and its nearby coast. The featured dishes creatively highlighted traditional ingredients, complemented by wines produced from Campania and other regions of Italy. This evening truly illustrated why the cuisine of Campania receives such critical acclaim from today's food and wine writers.

February 21, 2023: Flavors of Amalfi, Amalfi Ristorante Italiano & Bar, Houston, Texas. 🍷 Franciacorta Rosé, Contadi Castaldi, NV X Arancini Di Melanzane – Lightly Fried Breaded Rounds filled with Carnaroli Rice, Parmesan, 🍷

HOUSTON *continued...*

◀ Mozzarella, and Roasted Eggplant, Fiori Di Zucca Con Burrata E Ricotta – Zucchini Blossom Tempura stuffed with Burrata Cheese and Ricotta, Ravioli Rustici Con Mozzarella Di Bufala – Puff Pastry Ravioli filled with Buffalo Mozzarella and Spinach, Lightly Fried and Served with a Roasted Bell Pepper and Paprika Sauce. ♡ *Falanghina, Agricola Bellaria* × Pesce Spada Affumicato Con Sedano E Colatura Di Cetara – Smoked Swordfish Carpaccio were served with Celery, Arugula Salad, and Orange Segments, Drizzled with a Colatura Olive Oil and Lemon Dressing. ♡ *Janare Lucchero, La Guardiense* × Scialatielli Al Sugo Rosso Con Costine Di Maiale – Scialatielli Pasta Cooked in a Red Wine and Tomato Sauce, served with Braised Pork Ribs, and Topped with an aged Ricotta Salad. ♡ *Montepulciano D'abruzzo Riserva, Sinello* × Quaglia Farcita Con Salsiccia E Nocciola Di Giffoni – Oven-Roasted Texas Quail stuffed with Italian Sausage, Sage, and Giffoni Hazelnut, served with Creamy Polenta and Black Truffle Sauce. ♡ *Chianti Classico Riserva, Viticcio* × Cosciotto Di Vitello Arrosto Al Rosmarino E Aglio Con Salsa Gremolata – Veal Leg Roasted in the Wood-Burning Oven with Rosemary, Garlic, and Mediterranean Aromatic Herbs, served with a traditional Gremolata Sauce, Scalloped Potatoes, Heirloom Carrots, and Rapini Broccoli. ♡ *Limoncello* × Delizia Al Limoncello – Sponge Cake filled with Lemon Cream and Limoncello Syrup, covered in a Lemon Whipping Cream Glaze. 🍷

INDIANAPOLIS

Champagne Bar



A Break From The Winter Blues

The winter blues quickly dissolved as we saw the smiling faces of our friends gathered around the Champagne Bar at Auberge. Chef Toby Moreno and his entire team, (kitchen and service) presented exciting plates which were a feast for the eyes and our stomachs. T.J. took a gamble choosing the 2001 Veenwouden Merlot. The reward was well worth the risk; the Merlot was drinking just fine! A shout-out to Trudy for organizing the event. We are busy planning the next dinner, so stay tuned. (Happy Birthday Pamela)

February 8, 2023: A Break From The Winter Blues, Auberge Restaurant, Zionsville, Indiana. ♡ *Champagne Bar (A Selection of Various Bottles of Champagne)* × Wild Mushroom Tartine, Gruyere Cheese, Chives Smoked Salmon Blini, Creme Fraiche, Fennel Pollen, Butternut Squash and Jambon de Bayonne Arancini. ♡ *Trisaetum Estates Reserve Dry Riesling 2016* × Nordic Langoustine, Sunchoke Puree, Watercress, Foie Gras, Jus. ♡ *Adelsheim Chardonnay, 2016* × King Salmon, Broccoli Rabe, Clams, Meyer Lemon Beurre Blanc. ♡ *Veenwouden Merlot 2001* × Bison Strip Loin, Parsnips Anna, Winter Spinach, Sauce Civet. ♡ *Ch. Leoville-Poyferre 2000* × Saint-Nectaire, Honeycomb, Apricot Preserve. ♡ *Ch. Coutet, 2003* × Paris-Brest, Hazelnut, Espresso-Chocolate Mousse, Dulce de Leche, Bing Cherry. 🍷

JACKSONVILLE

Lifestyles of the California Food, Wine & Art Scene

Members Joe Mara and Alejandra Nandin, working with Chefs Sean Connors and Patrick Brown of SoNapa Grille, planned a wonderful evening of culinary creations for our members. Master award winning wine maker Bion Rice of Artiste Winery in Los Olivos, California discussed his creative blending techniques with members and guests, sharing art that has inspired his wines.

February 5, 2023: Lifestyles of the California Food, Wine & Art Scene, SoNapa Grille, Jacksonville Beach, Florida. ♡ *Emmolo California Sparkling* × Lamb Lollipops, Tuna Nachos, Bacon Wrapped Sea Scallops. ♡ *Duckhorn Sauvignon Blanc* × Roasted Chestnut Soup: Slow roasted Chestnut Puree simmered into Savory Maple infused Bisque. ♡ *Far Niente Chardonnay* × Grilled Blackened Prawn, Butter Poached, served over a cold Mediterranean Orzo Pasta Salad. ♡ *Artiste "Inspired" Pinot Noir and Cabernet Franc blend, Artiste "The Bouquet" Malbec and Cabernet Blend* ▶

Jeanne Maron, Judy Ellis, Paula Gibson



✂ Seared Chilean Sea Bass served over Parmesan Risotto, finished with Blue Curacao Beurre Blanc, infused with house Lemon Butter.
 🍷 Artiste "Malaguena" Zinfandel and Petit Verdot blend ✂ Fresh Baked Bread Pudding topped with Caramelized Brown Sugar, House Bourbon Sauce finished with a Caramel Pecan Gelato and Whipped Cream.

Spring Asian Cooking Class

The Fun started at 4pm with a competition of the best Pinot Noir. Each couple was asked to bring one bottle, \$30 value or more, to help fill our social time and cooking class consumption. Everyone voted for their favorite bottle, concealed in IWFS black bottle bags and the one with the most votes was awarded bragging rights and a \$100 gift certificate to Blue Bamboo Canton Bistro. Surprisingly, the winner, Colene Clemens Pinot Noir 2020, offered the best "bang for the buck".

The entire class, hands-on experience and light dinner of spring rolls, stir fry chicken and creme brulee was made under Chef/Owner Dennis Chan's instruction.

March 18, 2023: Spring Asian Cooking Class, Blue Bamboo Canton Bistro, Jacksonville, Florida. 🍷 Belle Glos Clark & Telephone 2016, Foley Banshee 2017, Brewer Clifton 2021, Hartford Court 2021, Buena Vista Estate 2018, Ayoub Estate 2021, Scott Kelley 2021, Colene Clemens Dopp Creek 2020, J. Rochioli 2017, Ram's Gate 2019 ✂ Summer Rolls with Vietnamese Peanut-Hoisin Dipping Sauce, Red Curry Stir Fry with Jasmine Rice, Vietnamese Coffee Creme Brulee. 🍷

KANSAS CITY

Dinner at JJ's

The Kansas City branch of IWFS met at JJ's on February 28 for a four course dinner. Owner since 1985, Jimmy Frantze, greeted guests and in the bar area where paco shrimp bites were served with sparkling Bouvet Laudubay Tresor Rose. The popular Kansas City restaurant is known for contemporary American Cuisine as well as its extensive wine selections.

February 28, 2023: February Dinner, JJ's, Kansas City, Missouri. 🍷 Sparkling Bouvet Laudubay Tresor Rosé ✂ Paco Shrimp Bites. 1st Course: 🍷 Louis Jadot Macon Villages Chardonnay ✂ Canadian Cold Water Lobster Tail, 1/2 Tail Brushed with Togarashi Spice Infused Olive Oil, Grilled in the Shell and served with Fennel-Apple Slaw. Salad: Caesar Salad, Romaine Lettuce tossed with Grated Parmesan, Homemade Lemon Caesar Dressing, Imported White Anchovies, and Fresh-Made Croutons. 2nd Course: Choice of 🍷 Sinegal Cabernet Sauvignon, 2018 ✂ JJ's Filet, Charbroiled Prime Cut of Certified Black Angus Tenderloin, House Made Creamy Risotto. Or: 🍷 Ramey Chardonnay Fort Ross - Seaview 2019 ✂ Roasted Northern Red Snapper, Herb Crusted & Oven Roasted Snapper Filet,

L to R: Lynn Schweig, Anita Robb, Ping Lee, Janet Meisinger, Suzanne Shank, Kathy Nordhus



Purple Hawaiian Sweet Potatoes. Dessert: 🍷 Delaforce Vintage Port '94 ✂ Chocolate Ganache, Three Different Types of Imported Dark Chocolate blended with Rum, baked and served with Salted Sliced Almonds and Drizzled with Caramel Sauce. 🍷

LA JOLLA

Spring Dinner Event 72 Years Going Strong

Once upon a time, in the charming little town of San Diego, California, there was a renowned restaurant called "Mr. A's". The restaurant is famous for its outstanding view, exquisite cuisine, and wine cellar. On March 20, forty-members of the IW&FS, dressed in full formal attire, visited Mr. A's restaurant, where Executive Chef Stephane Voitzwinkler had prepared a special dinner. As the guests arrived, they were greeted with freshly prepared hors d'oeuvres and glittering crystal glasses offering Cremant d'Alsace Brut Rose. The dinner tables were set with immaculate precision, the ambiance was perfect - as it included ➤

Members Enjoy Panoramic View of San Diego



◀ a panoramic view of San Diego Bay. Scott Rose, Mr. A's Wine Director, guided our members on each course and paired wine. The guests departed with full bellies and happy hearts, knowing that they had just experienced something truly special - a dinner for the ages, where every dish was perfectly paired with a magnificent wine, and every moment was pure magic.

March 20, 2023: Spring Dinner Event, Mr. A's, San Diego, California. 🍷 NV Emile Breckel Cremant D'alsace Rosé Brut, Louis Jadot Santenay "Clos De Malte" Rouge 2020 ✕ Hudson Valley Duck, Creme Brulee Armagnac, Duck Rillettes, Brioche. 🍷 Dom. Drouhin "Arthur" Oregon Chardonnay 2021 ✕ Day Boat Seared Scallop, Black Truffle Champagne Fine Herbs Risotto, Parmesan Tuile. 🍷 Alban Vineyards "Lorraine" Estate Syrah 2010 ✕ Strauss Farm Veal Tournedos, Fresh Morel Jus, Spaetzle, Spring Pea Puree. 🍷 Niepoort Vintage Port, 1997 ✕ Tartiflette De Raclette, Confit Potato, Carmelized Onion, Thyme, Lardons, Frisee. 🍷 Henriques & Henriques 10 Years Old Malmsey ✕ Mignardises Assorted Petits Fours. 🍷

LAKE TAHOE

IW&FS Board Members and Family



The IW&FS Sonoma To Soule Getaway At The Soule Domain

The IW&FS Lake Tahoe Branch Board Retreat was a stay home getaway with special wines from Sonoma, CA served at the famous Soule Domain in Crystal Bay NV. Chef Charles Soule and family served an incredible dinner to the board and family members. We were treated to one of his best prepared dinners as Charles has done so many times in the past. Sudsy once again picked some incredible wines that, paired with our meal, took us to France, Sonoma and Lake Tahoe all at once. It truly was a special night.

March 19, 2023: The IW&FS Sonoma To Soule Getaway At The Soule Domain, Crystal Bay, Nevada. 🍷 Bouvet Brut Rose NV Sparkling, Loire Valley, France ✕ Passed Hors d'Oeuvres, Smoked Albacore & Ahi Tartar. 🍷 Hugel Gewurztraminer, Alsace, 2018 ✕ Fettucine with Dungeness Crab, Meyer Lemon, Tarragon Butter & Parmesan. 🍷 Dom. Terme Gigondas, Southern Rhone Valley, 2019 ✕ Panko Roasted Organic Chicken Thighs, Shitake Mushrooms, Red Wine & Miso Butter. 🍷 Dom. Faiveley Gevrey-Chambertin Vieilles Vignes, Cote du Nuits, Burgundy, 2020 ✕ Beef Short Ribs Bourguignon. 🍷 Selection of Sauternes, France ✕ Bread Pudding with White Chocolate & Gran Marnier.

Surf & Turf Dinner 2023

The IW&FS Lake Tahoe Branch's first dinner of the year took place at the Crystal Bay Steak & Lobster House in the beautiful Crystal Bay Casino, Crystal Bay NV. The night was a special night for new members and one special lady who shared her birthday with friends and family at this event. The night started with friends gathering and sharing some great wines in the cellar style restaurant with passed Stuffed Mushrooms & Caprese Croissant Squares with Graham Beck Brut NV Cap Classique, South Africa. The evening was wonderful as we welcomed new members and friends.

April 16, 2023: Surf & Turf Dinner, Crystal Bay Steak & Lobster House, Crystal Bay, Nevada. 🍷 Graham Beck Brut NV Cap Classique, South Africa ✕ Passed Hors d'Oeuvres: Stuffed Mushrooms & Caprese Croissant Squares. 🍷 Croix Chardonnay Russian River, 2016 ✕ Clam Chowder. 🍷 Four Graces Pinot Noir Willamette Valley, Oregon, 2018, Bodegas Norton Bordeaux Blend, Mendoza, Argentina 2003 ✕ Steak & Lobster. 🍷 Cockburn Vintage Port, Douro Valley, 2015 ✕ Dark Chocolate Trifle with Peanut & Hazelnut Drizzle. 🍷

Historian Richard Mehl, New Member Miles Hendrickson, Guest Darolyn Skelton, New Member Mayra Hendrickson, Guest Susan Walberg, Birthday Girl Sherry Mehl



MEMPHIS

Annual Members' Dinner

The Memphis, TN Chapter celebrated outgoing president Kerby Bowling for his multi-year service to our Chapter at our annual members' dinner by awarding him the IWFS Silver Medal. The medal was presented to Kirby by former president Hal Lewis and incoming president Gary Burhop.

January 29, 2023: Annual Members' Dinner, Erling Jensen Restaurant, Memphis, Tennessee. 🍷 *Champagne and Aperitif* × Hors D'Oeuvres. 🍷 *Ch. Suduiraut, Sauternes, 1999* × Fois Gras, Blackberry Coulis, Poached Apple. 🍷 *TOR Cuvee, Torchiana Beresini Vineyard Chardonnay, 2017* × Seabass with Brown Butter Cauliflower. 🍷 *Eagles Trace, Valhalla Vineyard, Pinot Noir, 2004, Gerard Raphet, Clos de la Roche, Grand Cru, 2010* × Leo's Quail. 🍷 *Ch. Haut-Brion, 1982* × New York Strip Steak, Red Wine Demi-glace. 🍷 *Fonseca, Porto Vintage, 1985* × Cheese Course.

April Wine and Food Dinner

Our Memphis branch enjoyed a convivial evening at Marciano Restaurant for the April event. Dinner Chairman Mark Bradley collaborated with Chef/Owner Morteza Gerani to create an exquisite menu which was paired with very notable wines. Chapter President Gary Burhop called on members Jim Vogel, Danny Sumrall, George Johnson and Mark Bradley to discuss the wine/food pairings throughout the evening which, as is customary, created lively debate among the group. While all the wines were well received, many regarded the 2000 Chateau Smith Haut Lafitte as the wine of the evening. Great friends, food, wine and conversation resulted in an overwhelmingly delightful evening for all.

April 17, 2023: April Wine and Food Dinner, Marciano Restaurant, Memphis, Tennessee. 🍷 *Sea Smoke, Chardonnay, 2019* × Lobster Bisque. 🍷 *Eisele Vineyards, Sauvignon Blanc, 2015* × Seafood Manicotti. 🍷 *Orma, Toscana IGT, 2009* × Bolognese. 🍷 *Ch. Smith Haut Lafitte, 2000, Rubicon Estate, Red Blend 2006* × Beef Filet, Roasted Potatoes. 🍷 *Badia a Coltibuono, Vin Santo, 2012* × Tartufo. 🍷

Presentation of IWFS Silver Medal to outgoing Chapter President Kerby Bowling



Dinner chairman Mark Bradley discusses the Smith Lafitte pour



MIAMI

Mosaico

Our host Orlando Gomez brought the group together at Mosaico to enjoy the culinary mastery of Maurizio Farinelli. Chef Farinelli has a long history in the Miami food scene with a well established reputation for delivering inviting ambiance, excellent service and superb cuisine. While the meal was diverse in origins its was thematically Italian focused. Everyone had a wonderful time.

April 19, 2023: Mosaico, Miami, Florida. 🍷 *Veuve Fourny And Fils Champagne Premier Cru Brut Rosé* × Selection Mosaico Of Hors d'Oeuvres upon arrival, Artichoke Croquettes And 5J Iberico Ham, Mini Cones, Tuna Tartare E Scallios, Lotus Chips With Teriaki Salmon, Potatoes Dophinoise Crispy Guanciale. Amouse Bouche, (Ankimo) Monk Fish Liver Foie Gras, Ikura Roe, Wakame Salad, Homemade Ponzu, Grated Wasabi. 🍷 *Kistler Chardonnay Dutton Ranch, 2013, Kistler Chardonnay McCrea Vineyard, 2013* × Homemade Crab Agnolotti, Brandy Lobster Sauce, Crispy Leeks. 🍷 *Pietradolce Etna Archineri, 2014* × Wagyu Steak Tartare, Puffed Gnocco Fritto, Shaved Spring Truffle, Black Garlic Aioli. 🍷 *Vodka Prosecco Infused Key Lime Sorbet* 🍷 *Emidio Pepe Montepulciano Di Abruzzo, 2010* × Free-Range, Grass-Fed Slow Braised Veal Cheek, Soft White Polenta, Castelmagno Cheese Infused. 🍷 *Paolo Scavino Barolo Bric Dël Fiasc, 2001* × Bite Size Selection Of French And Italian Cheeses, Homemade Fresh Fruit, Homemade Compote And Organic Local Honey. 🍷 *Ch. Doisy-Védrines, 2001* × Tris Chocolate Mousse, Mini Cannolo Pistachio Orange. 🍷

MONTEREY PENINSULA

What's Cooking?

Valentine's Day Dinner In An Elegant Setting

On February 19, 2023, the Monterey Peninsula branch once again returned to Stokes Adobe for a convivial and romantic setting. Once the home of the famed Gallatin's Restaurant in the heart of Monterey, and serving as the venue for the chapter's inaugural event on June 4, 1956, this grand dame was constructed in the 1830's for a wealthy Monterey resident. The building has served as a restaurant for the past several decades under different ownership and now bears the name Stokes Adobe restaurant.

Our chapter's President, Jim Giancola and his wife, Val, served as most gracious hosts for the evening. Jim worked with Bryce Hansen, executive chef, to develop a wonderful menu capturing the romantic atmosphere of the evening. Vintage Champagne and passed hors oeuvres were enjoyed in the walled courtyard followed by dinner in a private dining area. The food and service were magnificent as were the wines served that evening.

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

February 19, 2023: Valentine's Day Dinner, Stokes Adobe Restaurant, Monterey, California. 🍷 *Champagne de Castelnau Brut 2006* × Passed Apps: Hiramasa Crudo, Blood Orange, Fennel, Sumac, Laudemio Olive Oil, Big Sur Sea Salt Gf, Crab

Member enjoying passed hors d'ouvres with Champagne



& Caviar Deviled Eggs, Dungeness Crab, Italian Kaluga Caviar, Chives, Lemon Gf, Berkshire Pork Belly, Comice Pears, Candy Cap Mushrooms, Pear Butter, Mustard Cuisson Gf. 🍷 *Melville Estate Santa Rita Hills Chardonnay 2021* × Grilled Wild Mushroom Salad, Toasted Walnuts, Red Frill Mustard Greens, Pecorino, Emulsified Sauce Ravigote. 🍷 *Carlo Rivello & Figli Barbera D'alba Superiore 2020* × Butternut Squash Carnaroli Risotto, Black Truffle, Aged Parmesan, Toasted Black Pepper. 🍷 *Vinedos Del Contino Rioja Reserva 2018* × Wood-Fired Prime Ribeye, Crispy Potatoes, Trumpet Mushrooms, Horseradish Cream, Sauce Bordelaise Gf. 🍷 *Hetszolo Tokaji Aszu 5 Puttonyos 2004* × Panna Cotta, Caramelized White Chocolate with Lemon Curd. 🍷

NAPLES

A Celebration of the New Year

On a spectacular Florida evening, 70 members of the Naples Chapter joined together to celebrate the beginning of a New Year. Our members, some who were still recovering from the effects of Hurricane Ian, were excited to celebrate the friends, food, and wine at this wonderful venue. Chef Ralph as always presented us an amazing meal, the staff service was exceptional, and Bruce Nichols, our wine consultant, procured the perfect wines to complement each course. Everyone agreed that this was the best pairing of food and quality wine that they could remember. At this event we also welcomed and presented medallions to 7 new members to the Naples Branch.

January 26, 2023: A Celebration of the New Year, Kensington Golf & Country Club, Naples, Florida. 🍷 *Le Mesnil Blanc de Blanc Grand Cru Champagne NV* × Roasted Mushroom and Grape Crostini Mascarpone, French Onion Tarts. 🍷 *Librandi "Citron" White Wine Blend, 2021* × Chilled Corn Bisque, Shrimp, Chanterelle Mushrooms, Roasted Scampi Prawn. 🍷 *Castello di Nieve Barbaresco, 2019* × Crispy Soft Egg, Wild Mushrooms, Frisee, Truffle Vinaigrette. 🍷 *Tale of Two Pinots* A Celebration of Veronique Drouhin, a side-by-side comparison of the same grape, from the same producer, contrasting the unique Old World and New World terroirs. *Rose Rock 2021* and *Chorey-les-Beaune 2020* × Braised Pork Shank, Anson Mills White Corn Grits, Braised Winter Vegetables, Reduction Sauce. Meredith Dairy & Goat Cheese, Faribault Blue, Crisps, Quince, Nut Pesto. 🍷



Bob Leach, Commodore Naples Sailing & Yacht, Melanie Leach, Donna Suddeth, Steve Suddeth



« Oceania Experience, Cuisine of New Zealand & Australia

A special theme, celebrating New Zealand and Australia, made this evening an exciting invitation to Oceania cuisine. Executive Chef Michael Madsen, who has traveled extensively in both these countries, created an inspired menu of local specialties, complimented by a selection of wines from both countries. Sixty-three members attended this amazing evening, sampling unusual items such as Hamachi, Ostrich and of course Lamb ... not so unusual, but outnumbering humans in New Zealand by millions! An interesting finish to the meal was the sparkling Pinot Noir served with the Pavlova.

February 21, 2023: Oceania Experience, Cuisine of New Zealand & Australia, Naples, Florida. 🍷 *Peregrine Sauvignon Blanc Central Ortega, New Zealand, 2022* ✕ A Shrimp on the Barbie, Seared Ahi Tuna on a Cane Skewer with Tamari Glaze. 🍷 *Forest Hill Highbury Fields Riesling Mount Baker Australia 2021* ✕ Hamachi Crudo, Pink Grapefruit, Blood

Orange Pearls, Micro Basil, Lemon Grass Dashi. 🍷 *Holm Oak Pinot Noir Tamas Valley Tasmania, 2019* ✕ Ora King Salmon, Seared and served with Ikura Beurre Blanc and Crispy Leeks. 🍷 *2018 Dog Point Vineyard Pinot Noir Marlborough, 2018* ✕ Seared Ostrich, Seared Medallion with Black Cherry Reduction, Sun Chokes and Parsnips. 🍷 *Penfolds St. Henri South Australia 2018* ✕ Te Mana Highland Lamb Saddle, Studded with Black Truffle and Salt Roasted, Perigourdine Sauce, Woodland Mushrooms and Root Vegetables 🍷 *Bird in the Hand Sparkling Pinot Noir Adelaide Hills, 2022* ✕ Pavlova, Kiwi and Passion Fruit. 🍷

NEW ORLEANS

Dinner at Restaurant August

Our April IWFS dinner was at Restaurant August, the flagship restaurant of the BRG group, founded by John Besh, on Saturday, April 15th, located at 301 Tchoupitoulas St. The event was organized by Chris Dorion. Michelle O'Connell and Bill Kuhlman selected the wines. The executive chef is Louisiana native Corey Thomas.

April 15, 2023: April Dinner, Restaurant August, New Orleans, Louisiana. 🍷 *Villa Marcelo Prosecco Frizzante 2022, Veneto, Italy* ✕ Crispy P&J Oysters, Paddlefish Roe and Petite Herbs. 🍷 *Bodega Terras Guada Abadia de San Campio Alberino 2021, Rias Baixas, Spain* ✕ Royal Reds "Stuffed Mirliton", Andouille, Ravigote, Chives. 🍷 *Ch. Berne Romance Rose 2022, Mediterranean, France* ✕ Red Snapper Pontchartrain, Shrimp, Leeks, Wild Mushrooms, Sauce Bearnaise. 🍷 *Ch. De L'Ou "Secret de Schistes" Rouge 2012, Cotes Catalenes* ✕ Filet of Beef, Sunchoke Gratin, Soubise, Truffles, Bordelaise. Dirt Cake, Chocolate Mousse, Passion Fruit, Coconut Sorbet. 🍷

Branch Sommelier Michelle O'Connell and President Chris Dorion



NORFOLK

A Celebration of Indian Cuisine at Aroma Circuit

In focusing on the "International" aspect of our namesake, we decided to partake in Indian cuisine at our local Indian restaurant, Aroma Circuit. The Indian food was amazing, but it was somewhat difficult to pair wines with the dishes. As we were informed, grapes are not grown in India; wine is not produced there, nor is it readily available for consumption. In India, they drink beer and whiskey, mostly. Therefore, we indulged by offering two Indian ales, The Flying Horse and the Taj Mahal, before dinner was served. We finished with a chocolate whiskey for dessert, combining two flavors that were surprisingly enjoyed by everyone! In between, we were treated to a sumptuous Indian meal with pairings that satisfied all! ➤

Event Committee - L to R: Casey & Wanda Knake, Jim & Connie Kube, Paula Pflueger & Clark Froehlich, and Renee and Ed McClymont



◀ **March 23, 2023: A Celebration of Indian Cuisine at Aroma Circuit, Norfolk, Nebraska.** 🍷 *Selbach-Oster Zeltlinger Riesling Kabinett Trocken, 2019* ✕ Vegetable Samosas and Spinach Pakoras with Mint Cilantro Chutney and Sweet Tamarind Chutney. 🍷 *El Enemigo Malbec, 2018* ✕ Mulligatawny Soup - a lentil-based soup known as the "National Soup of India." 🍷 *Orin Swift Abstract 2021* ✕ Lamb Chops marinated with spices and served with Creamy Spinach Gravy and Curry Rice. 🍷 Screen Door Cellars Chardonnay, 2021 ✕ Ginger Malai Shrimp Cooked in a rich Creamy Sauce with Ginger and Spices, served with Garlic Naan and Cheese Naan. 🍷 *Bird Dog Chocolate Whiskey.* 🍷

OAKVILLE

Movie Night

IWFS Oakville started 2023 off with a bang. Our first ever movie night was held featuring the movie *SIDEWAYS*. The food was SoCal inspired and the wines all from near to Santa Barbara.... so appropriate with the setting of the movie being southern California.

The action on screen was paused to refill glasses to suit the scenes. The food was a variety of items we think of as being "Californian". Avocado toast, California rolls, fresh seafood and more. It was a tall task for our caterer, keeping pace with the movie, but they were up to it.

"I am NOT drinking any *** merlot". Oh yes you are! As soon as this famous line was delivered so was a fresh glass....of merlot of course. But a particularly good one.

It truly was yummy!

It's no secret that the character of wines in the movie are a metaphor for the characters on screen. So of course the question is posed. Who's the Pinot Noir, who is the Cabernet Sauvignon? Who is Chardonnay and who is Vouvray? Did we ever reach consensus?

The evening, with its cabaret style seating, flowed perfectly and so we determined to do a little digging for more wine/food movies and make this a regular event. Perhaps "A Good Year", "Bottleshock", "A Walk In The Clouds", "Big Night", "Julie and Julia". Loads to choose from!

March 21, 2023: Movie Night, The Granary, Oakville, Ontario. 🍷 *Callaway Vineyard Coastal Chardonnay 2015*, *Callaway Vineyard Cabernet Sauvignon Cellar Selection, 2015*, *Craftwork Pinot Noir (Central Coast, Monterey), 2015* *Raymond Reserve Selection Merlot 2019*, *Belle Glos Dairyman Vineyard Pinot Noir 2020*, *Inglenook Sauvignon Blanc 2019* 🍷

OKLAHOMA CENTRAL

L to R: Charlotte Schwoerke, Danielle Antonelli, Kristen Roelofsen, Charles Whipple, Carol Smaglinski, Megan Briseño-Morgan, and Nick Everly



Classically French Wine Dinner

IWFS Oklahoma Central Branch Members enjoyed French foods and wines at Café Cuvée at the Ambassador Hotel in the Midtown District of Oklahoma City on March 22, 2023. This restaurant is one of the go-to places for fine dining in our city. The evening was hosted by member Charlotte Schwoerke. The food was exceptionally prepared by Café Cuvée's Executive Chef Nick Everly and paired with wonderful wines selected by House Sommelier Danielle Antonelli and provided & discussed by Kristen Roelofsen and Megan Briseño-Morgan of Armada Distributing. Wines were produced by the 409 year-old Domaine Jean-Baptiste Adam in Alsace, France and by Maison Joseph Drouhin in Burgundy, France.

March 22, 2023: Classically French Wine Dinner at Café Cuvée, Oklahoma City, Oklahoma. 🍷 *Jean Baptiste Adam Les Natures Crémant d'Alsace Brut, NV* ✕ Poached Shrimp & Drunken Grape. 🍷 *Joseph Drouhin Chablis, 2020* ✕ Lobster Thermidor & Citrus Baked Broccoli. 🍷 *Joseph Drouhin Fleurie Hospice de Belleville, 2015* ✕ French Onion Glazed Pork Chop topped with Swiss Cheese, Boursin Potatoes, & Seared Brussel Sprouts. 🍷 *From Côte de Nuits, Joseph Drouhin Gevrey-Chambertin, 2019* ✕ Prosciutto and Mushroom Stuffed Beef Round in a Fennel Tomato Sauce. 🍷 *Jean Baptiste Adam Sec-Si, NV* ✕ Lemon Tart with Toasted Almond Meringue. 🍷

The Perfect Matches

The Perfect Matches, what a perfect name for a Valentine's Day event with our perfectly selected partner! A dinner at Spencer's For Steaks & Chops, was a feast of comfort food that paired perfectly with our wines. We had a pair of 100 point wines in a sit down tasting. Then we had perfect food pairings. Bacon & eggs, cheese & crackers for appetizers. Salmon and creamed cheese. Pork chop and apple sauce. Steak & potatoes. Chocolate & raspberry. All classic pairings. The wines were impeccably paired as well. Implied, although not explicitly stated, was that your spouse/special friend was also perfect! The Council Bluffs branch was invited as well.

February 25, 2023: The Perfect Matches, Spencer's For Steaks & Chops, Omaha, Nebraska. 🍷 Assorted fine quaffing wines X "Bacon & Eggs" Bacon Deviled Eggs, "Cheese & Crackers" Assorted Cheeses/Crackers/Condiments. 🍷 *Pride Mountain "Reserve" Cabernet, 2012* Ch. Leoville Poyferre, 2018 🍷 *Peter Michael L'Apres-Midi Sauvignon Blanc, Knights Valley, 2021* X "Salmon & Cream Cheese", House Cured Scottish Salmon, Dill Cream Cheese, Pumppernickel, Salmon Caviar, Chives. 🍷 *Bethel Heights Aeolian Pinot Noir, Willamette Valley, 2016* X "Pork Chops & Apple Sauce", Slow Roasted Pork Loin, Red Wine Apple Sauce, Bacon Brussel Sprouts. 🍷 *Cliff Lede Cabernet Sauvignon, Stags Leap, 2018, Peter Franus Brandlin Cabernet Sauvignon, Mount Veeder, 2019* X "Steak & Potatoes", Certified Angus Beef Coulotte Steak, Hasselback Potatoes, Parsnip Creamed Spinach. 🍷 *Taylor Fladgate 10 Year Tawny Port* X "Chocolate & Raspberry", Flourless Chocolate Torte, Raspberry Coulis. 🍷

Co-hosts Hasan & Michelle Hyder with Chef Glen Wheeler



PALM BEACH

Caviar and Champagne Tastings

Thank you to branch member John Lieberman for hosting and sponsoring February's amazing lunch of caviar and Champagne. He and Chef Sam Horrocks curated an absolutely stunning menu: nine different Champagnes flowed along a "tour" of Russian Osetra, Venetian Osetra, Premium Sturgeon and American Bowfin Supreme, tuna tartare layered with caviar, poached Maine lobster, clams and pasta. Dessert was a "caviar surprise" -- caviar ice cream. Champagne included: Laurent-Perrier Grand Siecle No. 25, Heidsieck & Co. Monopole, Leroy Duval, 2012 Gaston Chiquet (in magnum), 2012 La Grande Dame, 2011 Roederer Estate L'Ermitage Rose' (in magnum), 2015 Domaine Carneros Le Reve, Moet & Chandon Nectar Imperial.

February 11, 2023: Caviar And Champagne Tastings, 332 Evernia Street, West Palm Beach, Florida. 🍷 *Heidsieck & Co Monopole* X Caviar Tartlets, Fromage Blanc, Caramelized Onions, Selection of Tobiko and American Bowfin Supreme Caviars. 🍷 *Duval Leroy Brut Reserve* X Tour of Caviar, Tobiko, American Bowfin Supreme, Venezia Osetra, Russian Osetra. 🍷 *Andre Clouet Brut Un Jour De 1911, Roederer Estate L'Ermitage Brut Rose, 2011* X Tuna Tartare, Sambal, Shallot, Chive, Quail Egg Yolk, American Bowfin Supreme. 🍷 *La Grande Dame, 2012, Gaston Chiquet Brut Blanc de Blancs D'ay Grand Cru (in Magnum), 2012* X Poached Maine Lobster, Uni Emulsification, Chilled Rice Noodles, Scallion, Russian Osetra. 🍷 *Dom. Carneros Le Reve Blanc De Blanc, 2015* X Capellini E Vongole, Sunburst Clams, Hand Cut Pasta, Roast Garlic, Fresh Parsley, Tobiko, Venezia Osetra. 🍷 *Moet & Chandon Nectar Imperial Rose'* X Caviar Surprise.

Palm Beach Members enjoying Caviar and Champagne



Palm Beach members enjoying an evening of exceptional indulgence



An Evening of Exceptional Indulgence

Thank you to all who participated in the Bottle Boys' Night of Indulgence. Everyone was thrilled with Chef Sam Horrocks' courses and the wine selection. Although you could have had dinner with just Chef Sam's passed hors d'oeuvres, the two lobster courses and some of this country's finest Chardonnay were fantastic "starters." The 10 hour slow-smoked "short" rib and ribeye cap were a duo for our three red wines. Everyone took doggy bags home. 🍷

PALM BEACH *continued...*

◀ **March 28, 2023: An Evening of Exceptional Indulgence, 332 Evernia Street, West Palm Beach, Florida.** 🍷 *Bollinger La Grande Année', 2014* × Tuna Tartare, Sambal, Shallots, Chives, American Bowfin Supreme, Crispy Yucca, Foie Gras Torchon, Toasted Brioche, Blackberry Compote, Key West Pink Shrimp Toast, Sourdough Crostini, Oven Roast Tomato, Lemon Buerre Blanc, Fresh Parsley. 🍷 *Ramey Hyde Vineyard Chardonnay, 2019, Nid Tisse Hyde Vineyard Chardonnay, 2019* × New England Lobster Pie. 🍷 *Peter Michael Belle Cote Chardonnay, 2020* × Poached Maine Lobster, Uni Emulsification, Chilled Rice Noodles, Scallion, Russian Osetra Caviar. 🍷 *Dakota Shy Red Wine (3 Litre), 2017, Dunn Cabernet Sauvignon Howell Mountain, 2001, Bryant Family DB4, 2005* × Duo of Decadence, Slow-Smoked, Rubbed Beef Short Rib & Open Pit, Flame-Charred Ribeye Cap, Carrots and Cabbage 🍷 *Schrader Vieux-Os "Black Sears Vineyard" Napa Valley Old Vine Zinfandel, 2011* × Pot De Crème. 🍷 *Don Papa Small Batch Gold Rum, Don Papa 10yr Rum, Bollinger La Grande Année', 2014* 🍷

PASADENA

America's Silver Award winner Michael LeRoy (center) congratulated by Treasurer Tony Phillips (L), and Cellarmaster Dave Felton (R)



Valentines at the Jonathan Club!

We enjoyed a spectacular evening with spouses at one of the quintessential social clubs in Los Angeles established in 1818! It was special to recognize member Mr. Mike LeRoy with a well-deserved IWFS Americas Silver award Medal for outstanding service culminating in six full years of great success as President!

The meal was a fabulous celebration of fine French wines and cuisine in the beautiful Florentine Lounge. Our esteemed Cellar Master selected the wines and Chef Andreas Roller paired them with exquisite courses. The first two courses were main lobster and wild mushroom risotto paired with a terrific Domaine Pierre Gonon "Les Oliviers" St-Joseph Blanc 2020 and Domaine Louis Latour Corton-Charlemagne Grand Cru 2019. This was followed by La Belle Farms Duckling breast served with Domaine du Vieux Télégraphe Châteauneuf-du-Pape "La Crau" 2016. The finale of Snake River Farms American Wagyu Ribeye was accompanied with two fine aged Bordeaux's. Château Leoville Barton 2006 St Julien Bordeaux France and Château Lynch-Bages 2005 Pauillac Bordeaux. The cornucopia of fantastic wines and courses was a sheer delight.

A perfect evening of celebration of our 68th season with our spouses!

February 10, 2023: Valentines Dinner, The Jonathan Club, Pasadena, California. 🍷 *Maison Ruinart Rosé Champagne NV, Champagne France* × Hors d'oeuvre, Salmon Cornet, Wagyu Beef Tartare, Crostini Blini & Caviar. 🍷 *Dom. Pierre Gonon "Les Oliviers" St-Joseph Blanc 2020 Rhone Valley France* × Maine Lobster Mache, Blood Orange, Vanilla. 🍷 *Dom. Louis Latour Corton-Charlemagne Grand Cru 2019 Burgundy* × Wild Mushroom Risotto Acquerello, Beurre De Baratte, Black Winter Truffle. 🍷 *Dom. du Vieux Télégraphe Châteauneuf-du-Pape "La Crau" 2016, Rhone Valley* × La Belle Farms Duckling Breast Sunchoke, Pepper-Maple Gastrique, Persimmon. 🍷 *Ch. Leoville Barton 2006, St Julien Bordeaux France* *Château Lynch-Bages 2005, Pauillac Bordeaux* × Snake River Farms American Wagyu Ribeye Potato Parmesan Mille Feuille, Watercress, Charred Onion. Fromage Roquefort, 1655 Gruyere, Epouisses Grilled Bread, Warren Pear, Chestnut Honey. 🍷

PHILADELPHIA

Dinner at Savona

Perched on a hilltop in the heart of Philadelphia's Main Line, rests SAVONA. Built in 1765, SAVONA was once headquarters for Revolutionary War figure Aaron Burr. The restaurant is now a Northeastern Corridor destination for fine dining and casual sophistication. Consistent, creative, high-quality dining & seamlessly orchestrated service has been the hallmark of Savona's success for over 20 years. Executive Chef, Andrew Masciangelo's world-class cooking is backed by the largest wine cellar in the state of Pennsylvania offering guests over 1,200 selections. ▶

◀ **April 18, 2023: Dinner at Savona, Philadelphia, Pennsylvania.** 🍷 *Gallimard Cuvee de Reserve Blanc de Noirs, N.V.* ✕ New Brunswick Oyster on Half Shell, Pink Peppercorn Mignonette, Gougeres with Warm Bechamel, House Citrus Cured Salmon, Cream Cheese and Cucumber Roll, Crispy Artichokes, Lemon, Sea Salt 🍷 *Domaine des Baumard Clos du Papillon Savennieres 2018* ✕ Yellowtail Crudo, Pink Grapefruit, Avocado, Spring Onion Gelee 🍷 *Chateau de la Tour Clos Vougeot 2013* ✕ Muscovy Duc Duo-Rosemary Roasted Breast, Leg Confit Croquette, Morel Risotto, Duck Jus 🍷 *Dominus Estate (Christian Moueix) 2007* ✕ Hickory Smoked Spring Lamb Chop with "Peas and Carrots", Kentucky Spearmint Pesto 🍷 *Chateau Raymond-Lafon Sauternes 2010* ✕ Twice Baked Cave Aged Cheddar Souffle, Strawberry, Rye Crisp 🍷 *Chateau Raymond-Lafon Sauternes* ✕ Olive Oil Cake, Blueberry Marmalade, Lemon Cream 🍷

Chef Andrew Masciangelo with Dinner Chairman Dr. Steve Kaplan



PUERTO RICO

Octivitas in Cubuy

The Octivitas are the eight days that follow Epiphany and the Three Kings Day and is a reason to continue the Christmas celebrations long into January. And The members of the P.R. Branch did no less when we celebrated our traditional brunch on the last Sunday of every January. Our hosts, Elke and Hernán Velez, welcomed us in their country house high in the mountains of El Yunque tropical forest to the tune of "lechón asao" and Laurent Perrier Brut. The event was catered by Chef David Chaymol with an array of food served in stations buffet style. The wines were placed on the table for the guests to help themselves to match the different courses. Great way to end the holiday season.

January 28, 2023: Octivitas in Cubuy, Velez Country Residence, Palmer, Puerto Rico. 🍷 *Champagne Laurent Perrier Brut NV, Kumeu River, Mate's Vineyard 2014, Chardonnay, Nueva Zelanda, Pintia 2005, Toro, Baron de Ley 2007, Gran Reserva, Rioja, Petalos 2009, Bierzo, Ch.Haut Bergey 2005, Pessac-Léognan* ✕ Picadera - Lechón Asado, Morcillas, Amarillos, Salmón Gravlax. Brunch - Velouté de Habichuelas Blancas con Aceite de Trufas y Crotones de Pana, Langosta Escalfada, Huevos Revueltos con Trufas, Beef Wellington con Papas Gratinadas, Risotto de Trufas con Gandules, Ratatouille con Tostadas de Pan Ciabatta, Ensalada Verde Orgánica, Ensalada Israelí de Tabule, Ensalada de Remolacha con Queso de Cabral, Surtido de Quesos Franceses. Postres - Tarta de Chocolate, Tarta de Limón, Tarta de Pera, Creme Brulée.

Spring Formal Dinner

We welcomed Springtime with a formal dinner in the style of an Italian feast - friends sharing wine and food in on big, long tables. Our hosts chose the menu with Franco, the chef-owner of the restaurant, to match the wines selected to challenge our palates. On this occasion, we chose a pairing of a French and an Italian wine made with the same grape to taste side by side with each dish. But, at the end of the night, it was a virtual tie, all good, no clear winners, except for the dessert wine which was not even in the competition. The Montes, Gewurztraminer, Curico, 2006, from Chile surprised us all. Made in the style of sauterne, it was the perfect ending to a meal with friends. Thanks and kudos to our hosts, Violi and Tony Casellas, for a delightful memorable evening.

April 15, 2023: Spring Formal Dinner, Restaurnt Seccarelli, San Juan, Puerto Rico. 🍷 *Gaston Chiquet, Brut Tradition, Champagne, NV* ✕ Suppli, Spiendini di Caprese, Involtini de Bresaola con Caprino, Bruschette di Tartar di Tonno. 🍷 *Antinori, Bramito della Sala Chardonnay, Umbria, 2021* ✕ Cena, Insalata di Arragosta con Quinoa. 🍷 *Bouchard Pere, Meursault 1er Cru, Perrieres, Cote de Beaune, 2014* ✕ Rodaballo alla Mediteranea. 🍷 *Pio Cesare, Barolo Ornato, Piemonte, 2004* ✕ Ribollita "Zuppa". 🍷 *San Felice, Il Grigio Gran Selezione, Chianti Classico, Toscana, 2013* ✕ Ravioli di Punte di Manso "Costine". 🍷 *Tenuta San Leonardo, Villa Gresti, Tentino-Alto Adige, 2010* ✕ Rinfresca Palato - Granita di Limone e Menta, Scaloppine di Vitello ai Porcini. 🍷 *Pio Cesare, Barolo Ornato, Piemonte, 2000 (magnum)* ✕ Tris di Formaggi. 🍷 *Montes, Late Harvest Botrytised Grapes, Gewurztraminer, Curico, 2006* ✕ Profiterol Ripieno di Gelato al Mascarpone. Caffè. 🍷

From left to right Carmen and Pedro Piquer, Elke and Hernán Velez, Chef David Chaymol



From left to right, Violi and Antonio Casellas, hosts, and Carmen and Pedro Piquer, Branch President



Italian Night

After a long, cold, snowy winter, the Reno Branch celebrated the late arrival of Spring with an Italian feast at La Famiglia. Host couple Tony & Kamie Mavrides worked with proprietor John Ekizian and wine committee co-chair and Branch President Dave Brody to craft a spectacular multi course dinner of regional Italian fare paired expertly with fine Italian wines. Members and guests gathered in the private dining room to enjoy a reception of sparkling wine and passed hors d'oeuvres before being seated for dinner.

Throughout the dinner service Proprietor John Ekizian made his way around the room to express his excitement and gratitude to the Branch for allowing him and his staff to host such a sophisticated event. President Dave Brody prepared a detailed wine list with extensive background notes for the wonderful and unusual wines used to pair with each course, a great benefit to the members who were experiencing some of them for the first time. All in all it was a lovely evening and a great way to kick off the 2023 season of formal events!

April 20, 2023: Italian Night, La Famiglia Ristorante Italiano, Reno, Nevada.

🍷 *Ferghettina Milledi Brut, Franciacorta, Lombardi, Italy 2014* × Arugula & Tuscan Bean Bruschetta with Shaved Parmesan Lobster and Escargots in Pastry Shell, Wild Mushroom Ragout on Polenta Points with Parmesan. 🍷 *Tiefebruner Merus Chardonnay, Alto Adige, South Tyrol, Italy 2020* × Truffle Mushroom Sacchetti with Shaved Prosciutto & Black Truffle Carpaccio. 🍷 *Oddero Barbera, Nizza, Italy 2019* × Lazy Day Cioppino, Mèlange of the Sea in Rich Tomato Broth. Limoncello Sorbetto. 🍷 *Francesco Rinaldi & Figli Barolo, Alba, Italy 2016* × Slow Roasted Provimi Veal Osso Buco with Saffron Risotto. 🍷 *Luigi Giusti Visciola, Marche, Italy NV* × Tiramisu Pot. 🍷

Host Couple Tony & Kamie Mavrides



ROCHESTER

Eighty-Second Gala Dinner

On January 21, 2023, the members of the Rochester Chapter of the IWFS returned to one of our favorite venues, the Rochester Golf and Country Club. This was on the occasion of The Eighty-Second Gala Dinner of the Rochester Chapter. Our host, President Rick Devine, and Executive Chef Tim McCarty collaborated on food and wine pairings that were outstanding. The evening began with butler passed flutes of Gran Moraine Sparkling Brut Rose served with appetizers of Tuna in Wonton and Foie Gras Torchon with blackberry gel on toasted brioche. The crowning jewel was the 2001 Chateau Haut-Brion which was served with Bone Marrow Butter Poached Veal Filet with Marrow Hollandaise and Roasted Vegetable Ragout.

January 21, 2023: Eighty-Second Gala Dinner, Rochester Golf and Country Club, Rochester, Minnesota. 🍷 *Gran Moraine Sparkling Brut Rose* × Tuna in Wonton, Foie Gras Torchon with Blackberry Gel on Toasted Brioche. 🍷 *M. Chapoutier Ermitage Blanc Le Meal 2007* × Wild Mushroom and Quail Consomme. 🍷 *Dom. Serene Evenstad Reserve Chardonnay 2018* × Pan-Seared Sturgeon, Pan-Seared and Raw Sturgeon with Caviar, Grilled Tomatoes, Hummus, Toast Round, Egg Yolks and Micro Pea Shoots. 🍷 *Ponzi Reserve Pinot Noir 2017* × Truffle Pig: Wrapped in Caul: Pork Belly, Pork Cheek, and Pistachio Pork Wrapped in Caul on Pastry Crust with Truffle. 🍷 *Ch. Haut-*

President Rick Devine and his wife Betty



Brion 2001 × Poached Veal Filet, Bone Marrow Butter Poached Veal Filet with Marrow Hollandaise, Roasted Vegetable Ragout. 🍷 *Ch. Doisy-Vedrine Sauterne 1988* × Blueberry & Apple Crumble, Blueberry Apple Meringue Crumble with Blue Cheese Cream. 🍷

SANTA FE

What's Cooking?

Mateo Miller & Mari Paz presenting sakes and wines



Vegetables, Miso & Shiso Ranch. 🍷 Sake: Dassai 39. Junmai Daiginjo. Yamaguchi, Wine: Maison Chanzy Bourgogne Chardonnay 2020, France ✕ Kani + Sweet Pea Croquettes, Lump Crab & Fresh Sweet Peas, Yuzu Aloli, Baby Organic Arugula + Radish. 🍷 Sake: Harbor Minato Yamahai Nama Genshu, Wine: Alvar De Dios Hernandez "Tio Uco" 2018, Spain ✕ Wagyu Steak, NY Strip Loin, Crispy Potato Gratin, Shiso Coulis, Grilled Spring Onions, Sansho Pepper Jus. Strawberries & Cream, Mascarpone Mousse, Yuzu Gastrique, Pistachio Sponge Cake, Coconut Sorbet. 🍷

Sake vs Wine

In the foothills above Santa Fe one would not expect to find an authentic Japanese restaurant like Izanami, but we did! Our group enjoyed a unique experience where one sake and one wine were presented with each of the three main courses. Izanami has one of the largest selections of sake in the Western US. Each sake served had a distinct flavor profile. After each course we all voted for our preference of either the sake or wine pairing. The sake won hands down for the first course. The vote was very close on the second course with the wine winning on course three.

April 3, 2023: Sake vs Wine, Izanami, Santa Fe, New Mexico. 🍷 Sake: Amabuki "Ichigo" Junmai Ginjo. Saga, +0, Wine: Les Andreys Bandol Rose 2021, France ✕ Farmers Market

SPOKANE

L to R: Ed Cassens Sharon Cassens Sherry Thies and Ron Thies



Fresh Oysters & French Champagne

Chef Russ Seaman along with Cellar Master Ron Thies and wife Sherri and fellow members Ed and Sharon Cassens put together a lovely evening of fresh seafood, wonderful cellar wines and friendship. Cheers to Spring.

March 10, 2023: Fresh Oysters & French Champagne, Anthony's at Spokane Falls, Spokane, Washington. Gathering: 🍷 Deligeroy Cremant de Loire Brut NV. First Course: 🍷 Pierre Gimonnet & Fils Blanc de Blanc Brut NV, A. Margaine Brut Cuvee Traditionelle NV, Christian Busin Brut Rose NV ✕ Oysters on the Half Shell. Second Course: 🍷 Cantina Le Monde Friuli Grave Pinot Grigio 2015 ✕ Scallop Fennel Salad. Third Course: 🍷 Louis Latour Corton, Domaine Latour 2007 ✕ Char Grilled King Salmon with Sundried Tomato Basil Butter. Dessert: 🍷 Chateau la Bertrande Cadillac 1983 ✕ Anthony's Burnt Crème 🍷

TORONTO

"Black-Tie" Wine Tasting and Dinner Event at the Royal Canadian Yacht Club

IWFS Toronto's first formal event for 2023 was its "Black-Tie" Event at one of Canada's premier sailing and social clubs, the Royal Canadian Yacht Club (RCYC). To blast away the blues that accompany Toronto's icy, cold February weather, members of the Toronto branch were treated to outstanding wine pairings and a remarkable menu prepared by RCYC's Executive Chef, James Willemsen. There was also musical entertainment, featuring guitarist, Don MacDonald, and soprano, Shannon MacDonald, who performed beautiful renderings of romantic blues and jazz music.

The "tasting" hit of the evening was the exemplary pairing of the Emilio Lustau Los Arcos Amontillado NV with the Kabocha squash ravioli with mascarpone, Artesian butter, sage, ➤

Chef Willemsen and team and IWFS Board Member, Supriya James



and shaved black truffle. The nuttiness, tobacco and aromatic herb aromas of the dry Amontillado counteracted and engaged beautifully with the sweet squash and black truffles of the ravioli.

February 27, 2023: "Black-Tie" Wine Tasting and Dinner Event, Royal Canadian Yacht Club, Toronto, Ontario. 🍷 *Devil's Corner Premium Cuvée Sparkling NV* × Canapés, Wild Mushroom Arancini, Small Batch Marinara Sauce, Smoked Cheese Empanada, East Coast Oysters, Shallots, Red Wine Vinegar, Salmon California Roll, Sweet Soy. 🍷 *Hidden Bench Fumé Blanc 2018* × Amuse-Bouche, Crab Cake: Shallow Fried Snow Crab Cake, Yuzu Jam, Tobiko Caviar. 🍷 *Nicosia Lenza di Munti 2018* × Niagara Beets - Red Beet in 3 Ways, Smoked Cream Fraiche, Balsamic Caviar. 🍷 *Emilio Lustau Los Arcos Amontillado NV* × Pasta Ravioli, Kabocha Squash, Mascarpone, Artesian Butter & Sage, Shaved Black Truffle. 🍷 *Bouchard Pere & Fils Volnay 1er Cru Caillerets Ancienne Cuvée 2005* × Duck Confit, Agave Confit Muscovy Canadian Duck Breast, Sous Vide Fennel, Charred Fig, Negroni Froth. 🍷 *Batasiolo Bosc D'la Rei Moscato D'Asti 2019* × Raspberry & Lime Tart - Vanilla Curd, Torched Meringue, Berry Coulis, Macaroons Macaroon Crumble. 🍷

TUCSON

Eclectic Gold Room Dining Treat

The Gold Room at Westward Look, one of Tucson's original upscale resort facilities, was the backdrop for the Tucson IWFS Chapter's February 28 Dining Treat. 32 members and four guests enjoyed the combined efforts of Chef Todd Sicolo and hosts Fred Dreibolz and June Singer. The Chef's cleverly sequenced courses were complimented by his selection of appropriately delightful Italian wines. The Chef's "Sugar" course, a uniquely configured strawberry shortcake, sent the guests and members off into the unusually cool February evening very pleased with a fine event.

February 28, 2023: Eclectic Gold Room Dining Test, Westward Look Gold Room, Tucson, Arizona. 🍷 *Nino Franco Rustico Valdobboadene Prosecco Superiore NV* × Hors d'oeuvres: Pork Rilette on Toast; Whole Grain Mustard, Cilantro, Spoons of Salmon Tartar; Capers, Egg, Chopped Chives, Chilled Crispy Duck Confit; Deviled Egg Style, Fresh Snipped Chives & Local Berry. 🍷 *Feudi San Gregorio Falanghina 2021* × Cashew Dusted Pacific Roasted Snapper, Lemon Scented Spice Arugula, White Vinegar-Soaked Currents & Fresh Thyme. 🍷 *Prunotto Barbaresco 2018* × Crispy Duck Confit, Vanilla Poached Pineapple, Candied Raspberries, Micro Basil. 🍷 *Luigi Righetti Amarone Capitel Roari 2018* × Kobe Style Filet of Beef & Shrimp, Succotash Potatoes, Grilled Asparagus, Chanterelle's And Chanterelle and Rosemary Jus Passed Sauce Bearnaise. 🍷 *Marchesi Frescobaldi Castello Di Pomino Vin Santo Pomino 2012* × Strawberry Shortcake, Butter Baked Bisque, Port Wine Poached Wild Strawberries, Strawberry Gelato, Chantilly Cream and Strawberry Boba Balls.

European Wine Festival

On a lovely Spring evening, very much in contrast to the unusual (for Tucson) cool and rainy weather, the Tucson IWFS Chapter held their fifth dinner of the season at Tucson's historic Carriage House. Now a unique dining and entertainment facility, the building once housed carriages and their equestrian cohorts for earlier generations of Tucsonans. The Carriage House is the most recent acquisition of the Flores Family of Restaurants, whose origins with Mexican venues have spread widely. The culinary talent base of the Flores Family is evident in the diversity of the menu items prepared for IWFS Tucson. Both the food and beverages were prepared in the dining room, a great exhibition for the 28 members and 6 guests in attendance. Bob Leopardi once again selected the wines and narrated their background prior to each course. The old expression "A good time was had by all" would be an appropriate observation for the evening.

March 21, 2023: European Wine Festival- The Carriage House, Tucson, Arizona. 🍷 *La Cana Albarino, Spain, 2021* × Seared Diver Scallop, Grassfed Chorizo & Vino Blanco. 🍷 *Sonntaler Kellerei Cantina Kurtatsch Schiava, Italy, 2021* × Mesquite Grilled Quail, Green Corn Tamal Sauce Tomtillo. 🍷 *Ch. Canon Chaigneau Bordeaux, 2015* × Petite Prime Filet, Culichi Shrimp & Cauliflower Gratin. 🍷 *Donnafgata "Ben Rye" Zibibbo, Italy, 2019* × Banana & White Chocolate Bread Pudding, Barrio Bread, Vanilla Anglaise. 🍷

Fred Dreibolz and June Singer, hosts for the February 28 IWFS Dinner



Kathy and Frank Hartley, hosts at the Carriage House



February 22, 2023: Dinner in Sicily, DICED NSCS Discovery Restaurant, Vancouver, British Columbia.

Sicily! – a land of delicious food and fine wines. We were transported for an evening in Sicily by Chef Don Guthro, drawing on his years of culinary experience in Sicily, and Jack Segal, with Sicilian wines from his Seacove portfolio. Our evening started in the casual venue at DICED NSCS Discovery Restaurant, with scenic videos of Sicily and a special DICED Averna spritz cocktail as we sat for our traditional starters of Sfincione: fluffy Sicilian pizza, Cipolline Catanesi: onion puff pastry, Sarde e Beccafico: stuffed sardines, and Invotini di Pesce Spada: rolled stuffed sword fish followed by Arancino: stuffed risotto deep-fried filled with ragu sauce and braised veal and a delicious wine *Tornatore Etna Rosso 'Pietrarizzo' 2017*. Next came the famous Pasta alla Norma: traditional pasta with tomato, eggplant, garlic, basil and salted ricotta. Norma named after Bellini's 19-century opera 'Norma' and both the dish and the music are regarded as true masterpieces. The wine for this dish was *Tasca Almerita Nero d'Avola Sicilia Regaleali 2018*.

This was followed by another traditional dish, Caponata: sautéed eggplant, pine nuts, raisins, lemon, tomato, capers, kalamata olives served hot and finished with pecorino cheese. And another delicious wine *Tasca d'Almerita Sicilia Le Rose di Regaleali 2020*. Our savoury courses ended with Merluzzo: a Sicilian prepared cod, seared with sweet onions, citric, grilled artichokes and finished with light butter sauce and another very fine white wine, *Tornatore Etna Bianco 'Pietrarizzo' 2021*. Our dessert was, of course, the traditional Cannoli: cannoli pastry filled with sweet orange ricotta, chocolate shavings and pistachios – heavenly and paired brilliantly with a sweet *Tasca d'Almerita Capofaro Malvasia di Salina 2017*. During the evening we were pleased to present Kim Mead with the Americas silver medallion for her years of service as cellar mistress and a certificate of appreciation to Alvin Nirenberg for his guidance in selection of superb wines for our cellar. What a superb evening and our thanks go to Chef Don Guthro for such excellent food, to Jack Segal for sourcing the special wines and for his comments and to the DICED brigade and servers for an excellent evening. 🍷

Vancouver members enjoying special DICED Averna spritz cocktail at Dinner in Sicily event



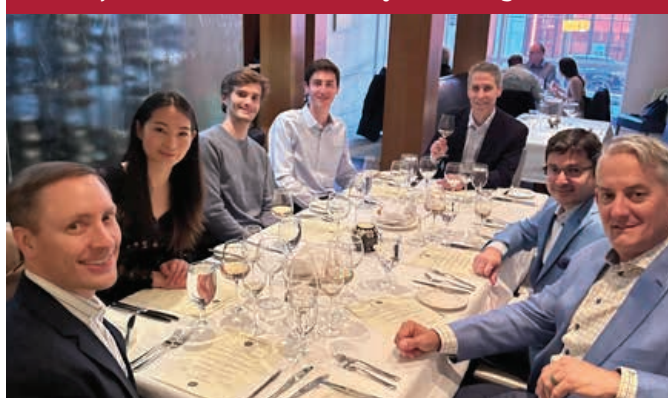
WASHINGTON DC

Spring Dinner

The Washington Chapter's March Spring Dinner was held at Corduroy in Washington D.C., featuring Chef Tom Power's exquisite five-course menu paired with exceptional wines including the 2000 Chateau Cos d'Estournel. The dinner was outstanding and the wine pairing was phenomenal. The evening started with a 30-minute reception, where guests had the opportunity to mingle and enjoy Champagne and passed hors d'oeuvres. Then, we sat down for an unforgettable dining experience featuring five carefully crafted courses, each served with expertly paired wines.

March 14, 2023: Spring Dinner, Corduroy, Washington DC. 🍷 NV Henri Mandois Champagne Brut Origine X Passed Hors d'Oeuvres: Blue Hubbard Squash Soup Shooters, Pork Spring Rolls, Lobster Salad with Basil Oil. 🍷 Domaines Ott Château de Selle Côtes de Provence Rosé, 2021 X Tuna and Oyster Tartare. 🍷 Louis Latour Corton-Charlemagne, Grand Cru, 2018 X Ocean Trout with Warm Potato Salad. 🍷 Dom. Jean Grivot Vosne-Romanée 1er Cru Les Beaux Monts, 2013 X Charcoal Grilled Quail with Brussel Sprouts. 🍷 Ch. Cos d'Estournel, 2000 X Veal Cheeks Osso Bucco Style with Tarbais Beans. 🍷 Dr. Loosen Beerenauslese in 375ml 2010 X Marc de Châteauneuf du Pape Custard.

L-R Member Dr. Dave Bray, Guest Burton Gray, Guests Brian and Jared Sands, Member Michael Sands, Members Sachin Shetty and Craig Zwobot



L-R Guest Erica Sanders and Member (Dinner Committee Member) Reginald Sanders



April Fool's Dinner

The DC Chapter's April 11th dinner was held at Robert Wiedmaier's Brasserie Beck restaurant in D.C. Chef Brian McBride arranged a fantastic menu that the Dinner Committee (Andy Adelson- Dinner Chair, Reggie Sanders, Nanette Bishopric, and Richard Hinds, Wines selections by Michael Sands) paired wines that were equally delicious. The highlight of the courses was the Maine Scallop with jumbo crab meat and osetra caviar that paired flawlessly with the selected 2018 Domaine de la Bongran Viré-Clessé Cuvée E.J. Thévenet wine!

April 11, 2023: April Fool's Dinner, Brasserie Beck, Washington DC. 🍷 NV Laurent-Perrier Brut Champagne *La Cuvée* ✕ Reception: French Kiss-Armagnac Soaked Prunes Filled with Foie Gras, Tuna with Avocado and Kalamansi Lime Lobster and Duck Confit. 🍷 *Dom. de la Bongran Viré-Clessé Cuvée E.J. Thévenet 2018* ✕ Maine Scallop Jumbo Crab Meat, Osetra Caviar, Crab Royale. 🍷 *Castiglioni del Bosco Brunello di Montalcino 2007* ✕ Virginia Rabbit Loin Wrapped in Duxelle, Spinach, Prosciutto and Phyllo Mustard Sauce, Potato Turnip Gratin. 🍷 *Ridge Monte Bello Santa Cruz Mountains 2005* ✕ Veal Striploin, Bone Marrow Peas and Mint Puree, Reglisse Enhanced Red Wine Sauce. 🍷 *Ch. Guiraud Sauternes 2003* ✕ Gianduja Mousse Hazelnut Crunch Cake, Whipped Coffee-Crème Fraiche, Orange Zest. 🍷

and Kalamansi Lime Lobster and Duck Confit. 🍷 *Dom. de la Bongran Viré-Clessé Cuvée E.J. Thévenet 2018* ✕ Maine Scallop Jumbo Crab Meat, Osetra Caviar, Crab Royale. 🍷 *Castiglioni del Bosco Brunello di Montalcino 2007* ✕ Virginia Rabbit Loin Wrapped in Duxelle, Spinach, Prosciutto and Phyllo Mustard Sauce, Potato Turnip Gratin. 🍷 *Ridge Monte Bello Santa Cruz Mountains 2005* ✕ Veal Striploin, Bone Marrow Peas and Mint Puree, Reglisse Enhanced Red Wine Sauce. 🍷 *Ch. Guiraud Sauternes 2003* ✕ Gianduja Mousse Hazelnut Crunch Cake, Whipped Coffee-Crème Fraiche, Orange Zest. 🍷

YORK

March 31, 2023: Wild Game Dinner & Bourbon Tasting, Revival Social Club, York, Pennsylvania.

The York Chapter elected to focus on a dinner and tasting designed to highlight both Wild Game and Bourbon. The event was hosted at the Revival Social Club, a premier restaurant in south-central Pennsylvania, which draws guests from multiple states. The owner, Jessica Ayala, and the Beverage Director, Emily Crockett, provided guidance for the tasting of America's only original spirit, Bourbon. Hosts, Jeff and Michele Rehmeyer, shared interesting facts about Bourbon and observations from their recent visit to Kentucky. Many of the members remarked that they enjoyed the introduction, or many cases, re-acquaintance, with Bourbon.

Members were treated to opening cocktails, all based with Bourbon, including a choice of an Old Fashioned, Vieux Carre or Bourbon Sour. Thereafter, they enjoyed Amuse Bouche paired with Kinsey Chardonnay Cask Whiskey, a Pennsylvania distilled product. Venison Tartar was paired with Blade and Bow Straight Bourbon Whiskey, and they were followed by Arugula Sala paired with Buffalo Trace Bourbon. The entrees, Short Rib Cavatelli and Braised Rabbit Goat Cheese Agnolotti, were served family style with Angel's Envy Straight Bourbon. For dessert, the members savored Salted Caramel Budino. 🍷

Jeff and Michele Rehmeyer were the hosts of the evening





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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. 🍷



Chicago



Australia



Rhine River

2023

SEPTEMBER 6-9 – A French Wine Experience in Chicago (Americas) Join us for four unforgettable days of French wine, food friends and education featuring Burgundy expert Allen Meadows, publisher of the highly regarded burghound.com website. Allen Meadows was the first to “...offer specialized and more importantly exhaustive coverage of a specific wine region.” Allen will guide us through a Saturday afternoon tasting of eight premier Crus from Vosne-Romanee, all from the excellent 2015 vintage. You will also enjoy Four Incredible Evening Dinners prepared by some of Chicago's finest chefs, an architectural cruise on the Chicago River and a tasting of mature wines from prior decades led by Steward Leaf, author and member of the IWFS Wines Committee. Go to www.iwfs.org/festivals/chicago for more information and to register. Space is limited!

OCTOBER 18-22– Sydney, Australia (APZ). IWFS members are invited to this vibrant city to enjoy fantastic Australian hospitality. Limited to 60 people. www.iwfs.org/festivals/sydney-festival-2023. A post tour to Melbourne & Morning Peninsula is planned for October 24-27.

NOVEMBER 15-20 – African Adventure (EAZ) Fly into Johannesburg, transfer to Pretoria where the Main Event will be a 4 day journey on the iconic Rovos Rail Train from Pretoria to Victoria Falls. An optional pre-tour event in Cape Town is planned November 11-15. A post-tour November 20-24 event is planned in Livingstone and Lusaka. This event is sold out but you may go on the wait list at www.iwfs.org/europe-africa/eaz-major-events/africa.

2024

FEBRUARY 29 – Dinner at Windsor Castle (EAZ) Due to the popularity of the 90th Anniversary Windsor Castle Dinner in September, the London Branch is organizing a second opportunity to dine at Windsor Castle. Details soon.

AUGUST 19-26 – A Rhine River & Castle Cruise (Americas) Discover fairytale castles and historic vineyards as part of this spectacular Rhine River cruise fantasy. Cruise the Rhine on AmaWaterways, enjoying private winery tours from the foothills of the Swiss Alps to the canals of Amsterdam. Starting in the Swiss Alps, you will cross into France's Alsace region to enchanting Strasbourg. Enjoy cruising through the UNESCO designated Rhine Gorge, where 40 castles are strung like pearls along the river banks. Discover the winemaking hamlet of Rudesheim and the university town of Heidelberg. Every day is an adventure where you may elect to explore on foot or bicycle. Your voyage includes visits to private wineries as well as educational wine and dining experiences every evening. Your adventure concludes in amazing Amsterdam which boasts famous canals, art and architecture. The full itinerary will be available in Summer, 2023. Watch for details.

NOVEMBER 15-17 Hong Kong. Tri-Zone International Festival (APZ). This International Festival will be set in Hong Kong. Further detailed information will be available soon.