

FALL 2023



Wine, Food & Friends

A FRENCH WINE EXPERIENCE IN CHICAGO

ALSO INSIDE:

- What is the International Council?
- German Pinot Noir
- IWFS Lands in Jupiter

THE INTERNATIONAL
WINE & FOOD SOCIETY
THE AMERICAS QUARTERLY
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CHAIRMAN'S LETTER

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

Introduction

HI,

On the Sunday after Labor Day, yesterday as I write this, I was elected as the new Chairman of the Board of IWFS Americas. Ananth Natarajan was elected Vice-Chairman. I would like to introduce myself to you.

But before I do that, I wanted to reflect on the Chairman who preceded me, Steve Hipple. Steve was elected Chairman three years ago and before that was Chairman of the Festivals and Events Committee for nine years. I'm sure most of you are familiar with him. From the festivals, he has been the public face of the Society for a decade. While everyone on Steve's committee deserves our thanks, it was Steve's drive that grew this area. Steve has been a shining light of our Society. Previous Chairs Dave Felton, Mike Donohoe and Andrew Jones, along with Steve, make up my Mount Rushmore of leadership. I have learned from all of them and brought much of what they have taught me into both my professional and private life.

When I joined the Board of Directors in 2011, we only presented one festival every three years, we only gave a couple thousand dollars in scholarships, we were unincorporated, and the bulk of the membership didn't even know we existed. Since that time, we now hold two festivals

a year. We give a full scholarship to the Culinary Institute of America and two to the University of California Davis. We are incorporated. We provide liability insurance and D&O insurance to every branch. Wine, Food & Friends is no longer a newsletter but a full-blown magazine, with important articles as well as Branch Proceedings Reports.

By the way, if you're reading this now, be sure to drop a line to thank Kathy Kallaus, who has been Editor, Publisher and Chief Bottle Washer of all things Wine, Food & Friends for almost as long as I've been on the Board. Quarter after quarter she gets this gorgeous magazine out to you.

What I told the Board when I was first nominated was that our mission, as it has been for 90 years, is to promote fine food, fine wine, and the arts of the table. We would like to grow the scale of the Society to every city in North America capable of handling a branch and eventually to cities in Central and South America. And we would like to do it consistently with the ideals set forth by André Simon decades ago. That is still where Ananth and I firmly stand.

The joke leading up to the Board Meeting was "should I offer my congratulations or condolences?" While I got the joke, I'm

very excited. I really want to be onboard as the Society moves forward. I've now got the best seat in the house.

Personally, I have not been in the forefront of the Society, but some of my ideas have. Two years ago, I wanted to create a series of Zoom Tastings. Ideally, I have wanted the Zoom tastings to reflect the festivals and to have the festivals reflect the tastings. I understood that many of our members couldn't spare the time or money to go to the festivals but wanted similar access to winemakers and educators. I hope you've taken part. If anything, the tastings should get better as Neal Vitale of the Hollywood branch is taking over my role. Neal was instrumental in arranging with Cognac Expert the wonderful bottling we were able to bring out last holiday season as well as the one we're offering this year.

Ananth is spearheading a program to increase transparency between IWFS Americas and the branches. You will be hearing more about this shortly.

I hope to see you at the next festival (spoiler alert – It will be New Orleans – Laissez les bon temps rouler). Please introduce yourself. If not, you can connect with me on any of the Zoom tastings.

Chris Ankner

Chairman of the Board of Directors



Wine, Food & Friends

The International Wine & Food Society

PUBLISHER/EDITOR

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

EDITORIAL BOARD

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

IWFS AMERICAS, INC.

Chris Ankner
Chairman
christopher.ankner@stonex.com
Tel (917) 886-6558

TREASURER

Jim Storfer

SECRETARY

Jim Storfer

DIRECTORS

Ivan Batlle
Jose R "Joe" Garrigo
Joe Glunz
Mark Lazar
Todd Lemke
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RJ Milnor
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Charles Schurhammer
John Trickett

WEBSITE SUPPORT/ MEMBERSHIP RECORDS/ BRANCH REPORTS

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

MEMBERSHIP DUES & ADMINISTRATION

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

Nickie Robinson

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COVER PHOTO: The Chicago Water Tower

Photo by Tom Murnan, Omaha & Omaha Metro Branches



NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

Dear members

The Society continues to thrive and 2023 has been a year not to disappoint with festivals being held for members to join by crossing the continents - Oregon (North America) and Barcelona (Europe) in May plus Sydney (Australia) coming up in October. New branches continue to come on board with Capital branch in London plus Gulfstream and Jupiter in Florida and it is wonderful to welcome them to the IWFS family. With the Society enjoying and celebrating its 90th anniversary it is great to see.

IWFS THANK YOUS AND GIFTS



With the celebration theme in mind please remember that there are a number of branded IWFS items available for members to purchase and which might be that perfect solution for you or your branch to gift (may be as a thank you to that venue which has produced a memorable meal).

Amongst the items available you will see IWFS Branded Bottle Gift Bags - they are available in packs of 5 (\$15) or 10 (\$25) units. They are a very smart and easy way for you to package any wine, champagne or even port gifts you or your branch maybe looking to make during the upcoming festive season. 90th Anniversary DropStops \$6 (pack of 3) - why not share our anniversary celebrations with friends and colleagues with these special DropStops (you should have received yours with the last copy of WF&F). Champagne Stoppers \$11 (for 3) are perfect to keep those bubbles in the bottle.

Seasonal merchandise bundle

This seasonal bundle includes 5 of each of these items of branded Society merchandise - Gift Bottle Bags, Champagne Stoppers and Anniversary DropStops

Discounted Price of \$54.00 including p&p
Place your order via the website.
Limited number of packs available.

Plus don't forget our range of Monographs. The most recent titles have their striking covers and also cover a wealth of information, in easily digestible form, on wines, spirits and foods. They would be a welcome gift for anyone you know who is keen to find out more about the popular topics from Madeira, Blended Scotch, Olive Oils and Spices and so much more. Not forgetting our latest release 'Pinot Noir Around the World'.



All these items, and more, can be found on the Merchandise page of the Americas website via <https://www.iwfs.org/americas/purchase>.

Vintage Guide 2024 - talking about 'thank you's', next year's Vintage Guide is in the process of being updated and once again it would not have been possible without the generosity of our team of Vintage Consultants around the world the majority of whom were able to provide us with their expert advice once again. We are pleased to welcome a new consultant this year for the wines of Austria - Lance Foyster MW. Lance came highly recommended by two of our Wines Committee members and fellow

MWs. He has also provided us guidance on the sweet wines of Austria - these will be added to the App.

We are grateful to them all and if you would like to find out more about them they can be found on our website: <https://www.iwfs.org/vintage-charts---cards/vintage-card-consultants>.



Vintage Guide

Select a Country

Select a Vintage

Classic Card View

About this Guide

© International Wine & Food Society Ltd

Running through the assessments for 2022 vintages in the Northern Hemisphere and 2023 in the Southern Hemisphere it is interesting to note that there are currently only two regions which have so far been awarded a top 7 rating - Bordeaux (reds) and Sierra Foothills in California. This can be partly put down to the problems and extremes in the world weather but also the Wines Committee are cautious and would prefer to score a 6 that they may increase to a 7, rather than hope for 7 with the risk of moving down. As a reminder, when using our Vintage Guide (via the printed Card of the App) please note that our team of consultants are judging the better wines

which are made to develop and improve rather. Look out for the updates on our App and also on our 2024 Vintage Card which you will receive upon renewal of your Society membership.

With Bordeaux being such a top vintage we now include a summary of the Bordeaux 2022 report from Charles Taylor MW, Wines Committee member and also owner of fine wine merchants Montrachet, London. (www.montrachetwines.com) – thank you to Charles for allowing us to reprint this.

Vintage report - Bordeaux 2022 by Charles Taylor MW (www.montrachetwines.com)

Profound and harmonious, an historic vintage



May 2023 - 'I'm just back from a fortnight in Bordeaux tasting the 2022 vintage and it is clear that it is a magnificent one. Everyone expected the warm, dry summer to give dense, concentrated wines but the 2022s also have unanticipated freshness and elegance. This is one of the most exciting en primeur vintages I have tasted and many of the chateau owners feel likewise. Henri Lurton at Château Brane Cantenac describes it as 'legendary, like 1945 and 1961' whilst Christian Moueix likens it to 1982.

After the brief interlude of a cool, wet 2021 season, 2022 sees the return to the warm summers seen in 2018, 2019 and 2020. Fortunately, a wet winter had allowed water reserves to be built up and storms at the end of June provided enough rain in most places to allow the vines to withstand the hot, dry conditions of the three months that followed. The result was a small to average-sized crop of thick-skinned, perfectly ripe and healthy grapes that many growers at the time likened to caviar. There was very little need for any sorting, the only thing lacking was juice.

April was cool (the only month to record below average temperatures) and the growing season started later than in 2021 with

only a few vineyards suffering losses from frost. May was warmer and June was hot with temperatures reaching 40C. It was the first of several heatwaves and the warm, sunny weather ensured a good, even and early flowering. By the middle of June, growers were expecting a good-sized crop and the vintage in the middle of September. However, storms struck at the end of June and hail damaged many vineyards both in the northern Médoc (Saint Estèphe in particular) and to the south of Margaux.

July and August saw more days over 40C and very little rainfall. Young vines on free-draining, gravel soils suffered but in most cases the vines coped with the water stress well. Fortunately, night-time temperatures were more modest and acidity levels held up well in contrast to previous hot summers such as 2003 and 2009.

With the fruit in perfect condition, growers could choose their moment to harvest each plot at optimum maturity. Nearly all chose to pick their white grapes and merlot relatively early in order to retain freshness and to avoid excessive alcohol but most decided not to rush the cabernets and petit verdot, resulting in a harvest that often lasted for 3 to 4 weeks.

The thick skins and lack of juice meant that little work was needed to extract sufficient colour and tannin so pumping over was used sparingly and very few practised the more extractive techniques of délestage and pigeage. Fermentation temperatures were generally low but choices on how long to macerate were more variable as was the decision on how much press wine to add.

Overall the dry whites are fresh, ripe and aromatic. They have more concentrated flavours but less acidity and vitality than 2021. They will be delicious to drink young but lack the minerality and ageing potential of the finest vintages. The reds, in contrast, are dense, rich, generous wines that have a depth and concentration that is only rarely achieved. Many châteaux have made one of their finest wines ever which, given the quality of 2018, 2019 and 2020 makes the 2022s very special indeed. Many growers liken them to previous, great vintages with the older generation mentioning 1961 and 1982. For me, they have the opulence of 2018 and 2020 whilst retaining the freshness and vitality of 2005, 2010 and 2016.

The sweet white wines are similarly successful. The rain finally arrived at the end of September just as the last red grapes were picked and provoked an intense outbreak of the pourriture noble essential for the making of fine Sauternes. The richest, most intense wines were harvested in the third and fourth weeks of October with high levels of both sugar and acidity. These are magnificent, opulent wines that remind me of other successful, warm years such as 2005 and 2010.

Charles Taylor M.W.



André Simon Lecture 2023 – look out for this year's André Simon Lecture which will have a South American focus. We are very pleased that South American expert Amanda Barnes, and also our Wines Consultant for Argentina and Chile, will be presenting this year's seminar. Details will be sent out once available. In the meantime with the Bordeaux 2022 vintage report above you might like to watch Jane Anson's André Simon lecture from 2020 when she discusses 'Is there such a thing as terroir in Bordeaux?' (via the IWFS Presentations – Audio & Video webpage)

I hope that some branches take advantage of our 'seasonal bundle' of Society merchandise and also you find time to read some of our wealth of wine news – including our latest monograph about the delights of the Pinot Noir grape.

Until next time.

Santé, Andrea 🍷

Andrea Warren

International Secretariat, London

THE CELEBRATION CONTINUED WITH A SPECIAL AWARD PRESENTED TO MEMBER IRA GREENE. ON THIS EVENING, IRA RECEIVED THE INTERNATIONAL WINE & FOOD SOCIETY ANDRÉ SIMON BRONZE MEDAL FOR HIS SERVICE TO BOTH THE NEW YORK BRANCH AND THE IWFS FOUNDATION. FOR OVER 25 YEARS, IRA HAS SERVED IN EVERY CAPACITY TO THE NEW YORK BRANCH.



NEW YORK CELEBRATES WITH A GALA DINNER HONORING SPECIAL MEMBERS

*By Rose Clemson, New York Branch
& Administrator for Americas*



Having been founded in 1934 as the first Branch of The Wine & Food Society in the Americas, a Gala dinner on June 8, 2023 marked New York's 89th continuous year as a Branch, making for a reason to celebrate. Event Chairs Arnie and Sherrie Reiter planned a celebration at Michelin-starred Crown Shy and SAGA in a historic downtown Art Deco masterpiece skyscraper. Members and guests gathered on the 64th floor on one of the Financial District's last great Jazz Age skyscrapers, adorned with impeccably preserved Art Deco ornamentation, for a reception of passed canapes, specialty cocktails and champagne. Before dinner long-term members of 25 and 50 years were honored. Twenty-five year members were presented with Lenox decanters and

fifty year members received a set of Riedel Bordeaux glasses, both inscribed with The Wine & Food Society of New York's logo and recognition of their number of years as a member.

The celebration continued with a special award presented to member Ira Greene. On this evening, Ira received The International Wine & Food Society André Simon Bronze Medal for his service to both the New York Branch and the IWFS Foundation. For over 25 years, Ira has served in every capacity to the New York Branch. He has been President, Chairman, led numerous committees including the Nominations Committee and, most importantly has been an important advisor to every President that has come after him. On a

national level, Ira is a Board Member of the IWFS Foundation. In that role he has spearheaded fundraising and negotiated scholarships with The Culinary Institute of America, UC Davis and Florida International University.

Additionally, Bob Coven our then-current President, was presented the IWFS Silver medal for his work as President for the past four years and Event Chair prior to being President. The group then took the elevators down to Crown Shy where members indulged in a wonderful dinner which was complimented by spectacular wines from the New York Branch's cellar. 🍷

Menu

🍷 *Domaine Voarick Corton Charlemagne, Grand Cru, 2020* ✕ Olive Pull-Apart Bread, Labneh; Romaine Salad, Green Goddess, Bread-crumbs; Snapper, Strawberry, Fennel; Delicata Squash, Cranberry, Feta 🍷 *Chateau Margaux 1988, Chateau Pichon Longueville Baron 1989* ✕ 40 Day Dry Aged Ribeye, Kale, Beef Cheek Cassoulet or Branzino, Cauliflower, Chili, Salsa Verde 🍷 *Chateau Montrose 2002* ✕ Cheese Platter. 🍷 *Warre's Vintage Port 1985* ✕ Mignardises.



Ira Greene (prior to receiving his André Simon Bronze Medal) with wife, Robin Colin Greene





REPORT OF THE IWFS FOUNDATION, INC. *For the year ended September 30, 2022*

The IWFS Foundation, Inc. is incorporated under the laws of the State of Delaware and is recognized by the Internal Revenue Service as a tax-exempt organization on the basis that it is the supporting charitable organization for IWFS Americas Inc. For the year ended September 30, 2022, the Foundation's board of directors comprised José Garrigo (Miami), Ira Greene (New York), Andrew Jones (Cayman Islands and New York) and James Storfer (Houston). Andrew Jones is Chairman of the Board, Dwight Catherwood (Los Angeles) is the Treasurer and James Storfer is the Secretary.

The Foundation's purpose is to fund scholarships and make grants in the name of The International Wine & Food Society for qualified students seeking to study oenology, viticulture, culinary arts or hospitality management. It is the directors' policy that scholarships should cover tuition fees only and should be sufficient to cover the whole of the fees for the duration of the entire course. The criteria for the award of IWFS scholarships must include financial need.

The Foundation's two principal scholarships are linked to the University of California's Department of Viticulture and Enology (UC Davis) and the Culinary Institute of America (CIA). Because these institutions are widely recognized as leaders in their respective fields and attract students from all across the country, the Society's members have demonstrated a willingness to provide financial support for these two scholarship programs. The Foundation's The Interna-

agreement by which it undertakes to pay half the cost of a scholarship program established by any of the branches. At present, the only jointly funded program is the one established with Miami Branch five years ago. We are about to enter into a new pledge agreement with FIU Foundation Inc, pursuant to which the Branch and the Foundation will jointly fund an annual scholarship at Florida International University, Chaplin School of Hospitality and Tourism, the total cost of which will be \$6,000 per annum.

Over the next few years, the funding requirement for our existing scholarship program will be about \$53,000 per annum, which is substantially less than the Foundation's current income. In the year ended September 30, 2022, the Foundation's total income was \$93,914, including donations of \$29,800 received from 28 individual members. I thank them all for their most generous support.

***In the year ended September 30, 2022,
the Foundation's total income was \$93,914,
including donations of \$29,800 received
from 28 individual members.***

tional Wine & Food Society Fellowship is awarded to a student enrolled in UC Davis' two-year graduate master's degree program and covers tuition fees of \$14,850 per annum. The International Wine & Food Society Foundation Scholarship is awarded annually to a student enrolled in one of the CIA's associate degree courses. The current pledge agreement provides for the scholarship to be awarded in respect of the 2022/23 and 2023/24 academic years. The tuition fee for the current year is \$34,768. We plan to renew this agreement for another two-year term.

The Foundation is also willing to partner with any IWFS Branch which may wish to establish a scholarship program in conjunction with a local culinary school. In principle, the Foundation will enter into a pledge

The Foundation's income for the year ended September 30, 2023 is also expected to exceed the current funding requirement by a substantial margin. Unless one or more branches come forward with proposals to establish scholarships at their local culinary colleges, we have resolved to establish a second fellowship with UC Davis.

On Saturday, September 9, 2023 in Chicago at the annual AGM, the Foundation's activities were discussed with members of the society. 🍷

Andrew J. Jones

Chairman of the Board of Directors
The IWFS Foundation, Inc.
July 11, 2023

WHAT IS THE INTERNATIONAL COUNCIL?

By Mike Donohoe, Chairman of the International Council

Hi Americas members,

I am writing to you as the Chairman of the International Council. You may ask “What is the International Council?” That is a good question, as I doubt there are many among you who know the answer.

Briefly, the IC comprises representatives from all three regions of the International Wine & Food Society: Europe Africa (EAZ), Asia Pacific (APZ), and the Americas (AMS). Each region has voting members: 4 from AMS (myself, Dwight Catherwood, Steve Hipple, Andrew Jones); 2 from EAZ (John Nicholas, Ian Nicol), and 2 from APZ (Michael Tamburri, Nicola Lee). This is based on the percentage of members in each region. We oversee a budget which provides products and benefits to the entire IWFS membership, and which is funded on a pro-rata basis by each region. We are ably assisted by Andrea Warren who is from a village outside London, and whose administrative skills are first rate. Further insight comes from Honorary Society President Chris

Bonsall, who attends all meetings. Lucky me, I have the privilege of presiding over this group for two years.

The International Council arranges the annual André Simon Lecture series, this year featuring South American wine expert Amanda Barnes in a professionally recorded lecture that will be videotaped and made available to the entire membership. We also produce the annual monograph, most recently Pinot Noir Around the World by Master of Wine Anne Krebiehl. Cooperatively, we manage any maintenance or special updates to iwfs.org, the society’s website. Periodically you may receive a small gift, perhaps a packet of dropsavers for wine serving; a festive gift bag for the holidays; or maybe even a corkscrew. Always something small and handy. Our vintage card comes from Council and is updated regularly by a group of brilliant contributors, each of them a notable regional wine expert. These are highlights of our agenda.

Most importantly, we are sharing and planning, together, with the goal of perpetuating the success of IWFS globally. To do that, we meet 2-3 times a year, sometimes via Zoom, sometimes in person, always at our own expense. At our meetings, we compare plans and strategies, calendars and events, even governance; using our shared knowledge to help each other grow. We build a balanced global calendar, which facilitates our aim to invite the entire membership to our major festivals and cruises whenever possible.

The idea being that we need each other for all of us to succeed. Isn’t that the point, and isn’t that worthwhile? I believe it is, and we are all the better for it. Now you know the answer to “What is the International Council?” 🍷

A votre santé.

Mike Donohoe

International Council Member



Mike Donohoe
Americas



Dwight Catherwood
Americas



Steve Hipple
Americas



Andrew Jones
Americas



John Nicholas
Europe/Africa



Ian Nicol
Europe/Africa



Michael Tamburri
Asia/Pacific



Nicole Lee
Asia/Pacific



Chris Bonsall
Honorary Society President

TASTING SERIES: “Sky, Earth, Humans”

*By Neal Vitale,
Hollywood Branch and
Chris Ankner, New York Branch &
Chairman IWFS Americas Inc.*



If you've been watching Drops of God, the Apple TV+ series about a high-stakes wine tasting competition, you would have gotten an interesting insight into our most recent Zoom tasting. Episode 2 - “Sky, Earth, Humans” - includes scenes in the vineyards of Châteauneuf-du-Pape, showing the layers of galets roulés (“pebbles”) that give those wines their distinctive character.

Over one hundred members joined our guest speaker, John Junguenet of Alain Junguenet Selection, and host JT Robertson of Manhattan's Le Dû Wines for a Zoom exploration of the “Terroirs of Châteauneuf-du-Pape.” The four wines in the tasting were chosen to each represent a different terroir within the broader region of Châteauneuf-du-de-Pape.

We started with Mas de Boislauzon Côtes du Rhône Villages Rouge 2020. While technically not in Châteauneuf, the vineyard - rich with limestone soil - is literally across the street, just to the northeast of the region. The wine had a decent mouthfeel and showed big berry and chocolate flavors.

The Domaine La Consonnière Châteauneuf-du-Pape Rouge 2013 was a very different wine, partly due to bottle age.

It was the oldest wine in the tasting but also lighter in color and mouthfeel. These grapes were grown in sand, though we're not sure how much that affected the final product. The wine had the berry flavor profile you would expect from a Châteauneuf but not the weight. La Consonnière has five vineyards in that region, all with sandy soil. While it wasn't our favorite wine of the evening, we thought it was the most interesting.

The final two wines were traditional, and unmistakably, Châteauneuf-du-Pape. The Mas de Boislauzon ‘Tradition’ Châteauneuf-du-Pape Rouge 2019 had the weight you would expect. Its grapes were grown in clay soil covered with galets roulés, the fist-sized stones that cover much of Châteauneuf-de-Pape in a layer often feet deep. The region is very sunny and hot during the day, but the galets roulés help moderate the temperature of the vines by reflecting some of the sun; during colder evenings, the stones retain some of the day's warmth. Grapes in the Bosquet des Papes Tradition Châteauneuf-du-Pape Rouge 2018 were from mixed soils. Both wines had the classic dark berry and spicy flavors that are expected from wines of the region. To us, the extra year of bottle age helped the Bosquet des Papes round out.

We had a hard time, though, telling how soil type influenced a wine. The wines were all very good but it was difficult to connect different soils to specific flavor profiles.

In a Zoom tasting to be scheduled for early 2024, we will continue our deep dive into terroir. Scott Burns, Emeritus Professor of Geology and Past-Chair of the Department of Geology at Portland State University, will reprise the lecture he gave at our Willamette Festival. He will be joined by April Abate of Brooks Wines. The tasting package will be three of their pinot noirs, made by the same winemaker in the same vintage. But one wine will be from vines planted in marine sediment, one from volcanic soil, and one from windblown, mineral-rich loess. If you didn't attend our Willamette event, this Zoom will provide a great way to learn about the wine-growing soils of Oregon.

Our tasting series ventured into the mysteries of Cognac on Sunday, October 1. Max von Olfers and Taylor Coffman of Cognac Experts led participants through the process that first turns grapes into wine, which is then distilled and aged before the spirit is bottled and released to waiting connoisseurs. Look for more about this fascinating tasting in the next issue of Wine, Food & Friends. 🍷



OVER ONE HUNDRED MEMBERS JOINED OUR GUEST SPEAKER, JOHN JUNGUNET OF ALAIN JUNGUNET SELECTION, AND HOST JT ROBERTSON OF MANHATTAN'S LE DÛ WINES FOR A ZOOM EXPLORATION OF THE “TERROIRS OF CHÂTEAUNEUF-DU-PAPE.”

GERMAN PINOT NOIR

By Anne Krebiehl MW

View from Staufenberg Castle in Durbach to the Black Forest, Baden-Württemberg

I have to start you off with an excellent quote – by none other than Mr Robert Parker himself. He wrote this in 2002, at the height of his influence, in the sixth edition of his *Wine Buyer's Guide*: “Spätburgunder: This is the German Pinot Noir, a grotesque and ghastly wine that tastes akin to a defective, sweet, faded, diluted red Burgundy from an incompetent producer. Need I say more?” And you know what, even though it was unnecessary to be quite so scathing, he may just have had a point. That was 20 years ago, and I suspect that Parker, a lover of everything full-bodied and gutsy, had come across a particularly egregious example on a rainy Wednesday somewhere uninspiring. And while there already were plenty of beautiful and elegant Spätburgunders in 2002, which Mr Parker should have gone to the trouble of seeking out, there were plenty of uninspiring wines, too. So what is the story of German Spätburgunder? Over the past 30 years it seemingly came out of nowhere and now has fans the world over. So let us look at Germany's Pinot-wonder and delve into its complex history which traces the history of German viticulture itself.

Ancient history – if you find this boring, look away now

There is a good chance that Pinot Noir arrived in Germany along with the Cistercians from Burgundy. There already were numerous monastic settlements in Germany; the influential Benedictine abbeys of Prüm, Fulda and Lorsch, respectively founded in 721, 744 and 764, were known to have been endowed with land and vineyards by their Carolingian benefactors. Clearing land, tending vines and making wine was the lay brothers' and sisters' devotion to their God. What grape varieties they planted, who knows? But it was the Cluniac Reforms of the early 11th century that led to the foundation of the Cistercian order with its mother abbey in Cîteaux, south of Dijon in Burgundy. Its influential abbot Bernard of Clairvaux headed a

movement that resulted in 344 filiations across Europe by his death in 1153 – also in Germany. It is likely that the brothers and sisters brought their fin cépage, or fine grape, possibly Pinot Noir or one of its precursors, to Germany. So far, so likely and logical. But is this documented? Following the sources of mentions of Pinot Noir in older books leads nowhere, there is no reliable information. There is a lot of wishful thinking and if there is documentation, nobody has found it yet. But there is a real reason for this lack of documentation. Much of it was obliterated during one of Europe's most devastating and destructive conflicts, the Thirty Years' War from 1608-1638. Since this was a religious conflict, abbeys and churches, usually keepers of records, were ransacked, leaving only ashes and death. Where Burgundy has a continuous and traceable history of Pinot Noir, one of the things that makes it so unique, Germany has vast gaps. German Pinot's causal link to Burgundy is thus plausible but undocumented.

TO THIS DAY, GERMANY IS A WINNER OF CLIMATE CHANGE. IT IS NO LONGER DIFFICULT TO RIPEN RED GRAPES, THE CHALLENGE TODAY IS TO PRESERVE THE INHERENT TENDERNESS AND FINE ACIDITY OF PINOT NOIR.

The Burgundian prism of Pinot Noir

Early Burgundian Pinot history is also characterised by its circumstances: this was viticulture in a feudal age. Pinot Noir with its unreliable yields, challenging cultivation but undoubted quality needed such a protected environment to thrive: had it been left to farmers who often went hungry in ways we cannot imagine anymore, Pinot Noir would not have developed in the same way. Most vineyards over the past centuries were field blends: an economic necessity. Single-varietal vineyards were the exception that proved the rule. The church provided the land, the labour and the culture in which Pinot Noir could express itself as a single variety and thus show the lay of the land that resulted in Burgundy's famous

mapping of its climates over a number of centuries of close observation, today enshrined as UNESCO World Heritage. Burgundy is where single-site viticulture was born, expressed through the prism of Pinot Noir.

Marginal existence

But back to Germany: Pinot Noir arrived and stayed. It survived through the centuries, mainly in small pockets that were able to ripen this grape: famously so in Assmannshausen in the Rheingau, in Ingelheim in Rheinhessen, in Klingenberg in Franken. Some of the wine must have been very good because ‘red Hock’ costing more than Volnay and Léoville was listed by the London wine merchant Berry Bros. & Co. in 1896. This makes sense because at the turn of that century, Riesling was the world's most prestigious and expensive white wine – ‘Hock’ being the English shorthand for Riesling, after the town of Hochheim am Rhein, where Queen Victoria's favourite

vineyards were. But then came two devastating world wars. A statistic from the 1920s shows that Germany had around 72,00ha of vineyards and that just 2.9% (yes, German precision right there) or roughly 2,088ha of these were planted to Pinot Noir. By 1954, Germany's vineyards had shrunk to roughly 53,300ha and just 1.9% of these were planted to Pinot Noir – or 1,013ha, most of these in Baden. So Pinot Noir did indeed survive and was made into what American writer and wine importer Frank Schoonmaker described in 1954 as “an oddity called Weissherbst that hardly merits great respect and esteem,” while red Spätburgunder wines “at their summit of excellence, are like rather light and common wines from one of the less famous communes of the Côte d'Or.”

IF YOU LOVE PINOT AND HAVE NOT TASTED GERMANY, YOU ARE MISSING OUT.

«The term Weissherbst means “white harvest,” and is in effect a vin gris, or pale rosé. This tells us all about German Pinot Noir in the mid-20th century: it speaks of a very cool climate and a lack of expertise. But note: in those decades even Burgundy only managed to have three decent vintages per decade and chaptalisation was the order of the day.

O Pioneers!

It was in the 1980s and 1990s that pioneers emerged – people who wanted more than the drab image German wines had. In those days, it was the un-coolest thing you could do to drink German wine in Germany. Sophisticated people drank French and Italian, possibly Spanish, and you cannot blame them. Germany at that time, hobbled by a horrendous wine law, was in the grip of a technocratic devotion to quantity over quality, with a few notable exceptions. But these gallons of wine could not be sold due to sugar scandals in the 1980s. German wine had a gigantic reputational deficit. Considering this, these pioneering winemakers were proper contrarians with a real desire to make beautiful and touching wines. There was a tipping point – not just in one place but simultaneously in the Rheingau, in Baden, Franken, the Ahr and Pfalz – born out of frustration with the low esteem of German wines in the world, with the lack of ambition in the big and often co-operative wineries, with the blinkered view of many German estates at the time. Germany owes these men, and they were all men at the time, an immense debt of gratitude. They did missionary work with their early Pinots, often meeting ridicule. Yet they all still looked over

their shoulders across to Burgundy. Their children and grandchildren today look at their own vineyards instead.

Indelible Pinot-ness

These youngsters have grown up in a different kind of Germany – most of them came of age when that anti-German tide had turned, when it was edgy to drink dry Riesling – because another key element had slotted into place. Hectarage explains the success: in 1990, Germany had 5,612ha of Pinot Noir, by 2000 this had grown to 9,255ha, today there are 11,602ha. What is more, German Pinot Noir thrives in every one of the 13 German wine regions, across four degrees of latitude: from the 47.5th degree of latitude of Baden, within spitting distance of Switzerland, all along to the 51.5th degree in Saale-Unstrut. All I can do is urge you to taste the fine-boned and delicate yet profound Pinots from red, iron-rich Triassic sandstone, especially from Franken, the juicy and scented offerings from Baden’s volcanic outcrops, the smoky and poetic bottlings from the Ahr, the elegant and sinuous Pinot grown on both Jurassic and Triassic limestone from Pfalz, Baden and Württemberg, the slate-perfumed and slender Pinots from the Mosel. If you love Pinot and have not tasted Germany, you are missing out. The wines shine and shimmer in innumerable yet indelible expressions of Pinot-ness. Whether they would appeal to Parker is anyone’s guess. But to me they are a delicious expression of my beautiful homeland. Zum Wohl! 🍷

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Bickensohl, Baden-Württemberg

ONLINE LINKS

FOR MORE
INFORMATION

**Anne Krebiehl MW's
Website**



**Purchase
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on Amazon**



Anne Krebiehl MW is a widely published freelance wine writer, editor, speaker, and award winning author. In addition, Ms. Krebiehl was the author of our most recent monograph “Pinot Noir Around the World”



Anne Krebiehl MW



A FRENCH WINE EXPERIENCE IN CHICAGO

By Patti Hipple, Omaha Metro and Okoboji Branches

Attending the Chicago French Wine Experience from September 6-9, 2023 in the beautiful, historic, third largest city in the United States, was amazing. Since our hotel was located on the Magnificent Mile, we had the perfect venue for sightseeing. There were educational tastings, balanced with fabulous cuisine and exquisite French wines. Two of the festival's highlights were a tasting of mature wines conducted by Stuart Leaf and Allen Meadows' Burgundy Wine Tasting.

Our festival began with an opening night Meet and Greet Dinner. For this event we remained at the five-star Ritz-Carlton Hotel and enjoyed the welcoming atmosphere. On Wednesday night we gathered to renew friendships and make new acquaintances while sipping a 2008 Bolinger La Grande Année Champagne. The reception was followed by a fine Bordeaux and an exceptional dinner prepared by Chef Moreno, who was inspired by dishes from Charlie Trotter. It was a memorable evening from start to finish.

On Thursday, Society member Stuart Leaf directed a Mature Wine Tasting, which proved to be incredibly interesting. Stuart selected a varied assortment of wine varietals and spirits. While the selection of the wines alone was an enormous undertaking, that was only the beginning of the activity. I learned that early Thursday morning, Andrew Jones, Charles Schurhammer, and my husband,

Stephen met Stuart in the hotel kitchen to open every bottle of wine. Each bottle of wine had to be uncorked and tasted at the proper temperature. This led to swirling, sniffing, and sipping. If the wine was judged acceptable, it was poured into a decanter, the original bottle was rinsed, and then the wine was poured back into the bottle, thus double decanted. Of all of the bottles of wine tasted, only one was unacceptable!

Wines



Perrier-Jouet, Belle Epoque Vintages 1985 and 1990
 Vouvray, Clos du Bourg, demi-sec, 1959, Gaston Huet, Loire
 Erdener Prälat Riesling Auslese, 1971, Weingut Dr. Peter Berres, Mosel Germany
 Le Chambertin, 1949, Domaine Galand
 Londot, Cotes de Nuits, Burgundy
 Château Pontet-Canet, 1961, Pauillac, Bordeaux (London Bottled)
 Barolo Riserva, 1967, Marchesi di Barolo, Piedmont, Italy
 Château Musar, 1985, Bekaa Valley, Lebanon
 Heitz Cellars, Bella Oaks Vineyard, 1985, Napa Valley, California

Dessert/After Dinner Wines
 Pereira D'Oliveira, Boal, 1903, Madeira

Chateau Sisquille, Vin Doux Naturel, Rivesaltes, 1947, Roussillon
 Fonseca Vintage Port, 1963, Douro, Portugal
 If I was to choose, the one wine I would seek out, would be the 1959 Vouvray, Clos du Bourg, demi-sec Gaston Huet.

That wasn't the end to the mature wine tasting, as next we sampled spirits.

Spirits



Andrew Jones and Stuart Leaf

1922 Delamain Vintage Grande Champagne Cognac
 1935 Herve Betuing Tres Vieil Reserve Unique Armagnac
 Blairmor, 17-year old Blended Scotch Whisky bottled in 1955
 Luigi Calissano Grappa di Barolo probably bottled 1950
 Bhakta, 50-year-old Armagnac, Blend of 8 vintages 50-152 years old ►

◀ Gonzalez Byass, Lepanto Brandy (age unknown)

My go to spirit was the 1935 Herve Betuing Tres Vielil Reserve Unique Armagnac because of its notes of oak and dried fruits with pure smoothness.

My takeaway from this tasting was the old mature wines evolve with unique characteristics in both nose and taste. All of these wines possessed earthy aromas and flavors due to chemical reactions occurring among the sugars and acids. I have to say, having a fondness for the more mature wines may require a well-developed acquired taste. I found the Mature Wine Tasting to be both educational and enlightening, an experience everyone should try.

Moving on, Thursday night's dinner was at Sepia, a Michelin-starred and Wine Spectator 2022 Best Award of Excellence restaurant. The theme for the evening was fine Rhône wines. Chef Andrew Zimmerman created a scrumptious dinner which showcased locally sourced ingredients. The Château de Beaucastel red wines served were 2004, 2006, 2007 and 2009. The two white Rhône wines were a 2020 Château de Beaucastel Blanc and a 2019 Chevalier de Sterimberg Hermitage Blanc Paul Jaboulet Aine. There was a noticeable contrast between the Rhône wines and the more mature wines tasted earlier in the day. I felt the Beaucastel wines showed their best, brought out by the outstanding cuisine.

On Friday a relaxing cruise on the Chicago River and leisurely exploring Chicago during our free time was a welcome change of pace. By evening we were looking forward to the fine wine and food pairings at Les Nomades, one of Wine Spectator's top 11 restaurants for wine lovers. The theme was uniquely different, since the wines varied significantly from the wines served at our Wednesday and Thursday dinners. The evening started with a glass of bubbly 2015 Pol Roger Champagne Vintage Brut. Each course of the meal was paired with a distinctive grape varietal from various regions of France. The 2016 Trimbach Riesling, Cuvée Frederic Emile, Alsace with the Chinese-style roasted squab, was a winning combination. Also, I wouldn't mind having the recipe for the delicious pear tart.

Saturday was the awaited big day! The tasting of Burgundies led by highly regarded Allen Meadows, publisher of Burghound.com, was remarkable. Meadows expertly guided us through tasting seven of the 15 Premiers Crus Burgundies of Vosne-Romanée. Vosne-Romanée Burgundies are sought after because of their spice.



Allen Meadows,
Patti & Stephen Hipple

Meadows noted the 2015 vintage was an excellent year for Burgundies. The Burgundy region was extremely dry which resulted in a great year for the lower-level vineyards. Due to the lack of water, growers did not overproduce, bringing about good concentration. The bunch rates were low and produced more solid to liquid, therefore developing into better wine. Mother Nature helped this to happen without the help of wine growers. These Premier Cru wines are ready to drink sooner than the Grand Cru. The higher-level sites having rockier soil and less water retention resulted in Grand Cru Class wines. Price dictates seriousness of the wine and its longevity. Burgundy 2015 Village wines are a great value. Burgundy has had over 1,000 years to improve their process of winemaking, and are always striving for the best product. Due to the fact that Burgundy wines are long lived, you may give up on them, before the wine gives up on you.

Seven Premier Cru wines were purchased in London and flown to the United States specifically for the tasting led by Meadows:

2015 Vosne-Romanée 1er Cru Clos des Reas Domaine Michel Gros

2015 Vosne-Romanée 1er Cru En Orveaux Domaine Guyon

2015 Vosne-Romanée 1er Cru Les Rouges Du Dessus Domaine Alain Burguet

2015 Vosne-Romanée 1er Cru Les Beaux Monts Domaine Bruno Clavelier

2015 Vosne-Romanée 1er Cru Aux Brullees Domaine Meo-Camuzet

2015 Vosne-Romanée 1er Cru Les



Suchots Domaine Confuron-Cotetidot
2015 Vosne-Romanée 1er Cru Aux Malconsorts Domaine Dujac

All of the wines lived up to their hype of being highly sought after by collectors. Presently, these Burgundies were drinking nicely, and will last for many years to come, while continuing to improve. I found the Vosne-Romanée Masterclass conducted by Allen Meadows to be extremely educational and interesting.

That evening before our final dinner was served, Steve Hipple called Kathy Kallaus and John Danza to the front where they were both were awarded the Andre Simon Silver Medal for their extensive work for the BDA and IWFS Americas, Inc.



Throughout the Festival we cannot forget to mention the work



of Rose Clemson, IWFS Americas, Inc. Administrator who was always there to make everything go smoothly.



Rose Clemson

Finally, before returning to Nebraska on Sunday, I had to try the Chicago hot dog I had been hearing so much about. I was told not to put ketchup on the hot dog, so I didn't. It was great! Honestly, I still prefer to put ketchup on any hot dog. 🌭



IWFS LANDS IN JUPITER

*By Julia Collins, Jupiter, New York & Houston Branches
and John Hamann, President of the Jupiter Branch*

Late in 2022, Julia Collins contacted Chairman Steve Hipple to see what needed to be done to establish a branch near her winter residence in Florida. Already a member of the New York and Houston branches, she enlisted the help of fellow wine enthusiast John Hamann. Working together very quickly, we and our Florida friends began operations as the Jupiter Branch of IWFS in January 2023.

As the invitation to our first event made clear, the Jupiter Branch intends to host many different kinds of wine-centric events. There may be a guided, educational tasting focused on a specific region or grape followed by a sit-down dinner with the deceptively simple goal of finding the best pairings of good food and fine wine. But now and then, we also intend to stray from convention to focus on events summed up by one word: “Fun.”

Each of our first three events has kept part of that promise. Our first ticked the box marked “Fun”: It was a celebration of the Chinese New Year. (It’s The Year of the Rabbit, so maybe that explains our fast start!)

The event was held on January 21 at the home of now-Branch President John Hamann and his wife Jo Anne. Five courses of familiar Chinese dishes catered by a local restaurant were served, with pairings selected by Ms. Collins. According to Mr. Hamann, “Julia Collins did a brilliant job pairing food and wine together. It was a great evening!”

Attendees started with Eggrolls and Handmade Dumplings paired with an NV Brut Franciacorta from Ricci Curbastro. Next, Salt and Pepper Shrimp were washed down with 2018 Chateau Climens Asphodele Bordeaux Blanc, the first bottling of a dry wine from this venerable Sauternes Chateau.

A challenging pairing followed: Kung Pao Chicken with White Rice. Ms. Collins selected the 2018 Markus Molitor Alte Reben Riesling, and it was agreed the wise “old vines” knew how to produce wine to handle the spicy panoply of flavors.

The main course was Peking Duck with Steamed Broccoli. Red wine with fowl? Yes, indeed: 2020 Delas Crozes-Hermitage Les Launes. The sturdy Syrah held its own quite well.

Dessert of Moon Cakes and Fortune Cookies (it’s hoped that at least one of the fortunes predicted a very bright future for the Jupiter Branch) was complemented with a 2015 Wehlener Klosterberg Spätlese, showing how remarkably diverse wines made from the Riesling grape can be. It was a fitting end to a meal with incredible variety in its palette of flavors. ►



A Burgundy Tasting

◀ What a tough act to follow, but on March 7, we convened for a Burgundy tasting at The Vine Post, a wine shop and tasting room owned by local wine merchant Tom Battaglia. The tasting showed how different terroirs in Burgundy make wine from grapes grown very close to one another taste completely different. After settling in with glasses of JCB No. 21 Brut Crémant de Bourgogne, the tasters sampled the following:

Whites:

Jean Dauvissat Pere & Fils Chablis 1er Cru Fourchaume 2020

Arnaud Baillet Meursault 1er Cru Les Boucheros 2014

Domaine Fery Chassagne-Montrachet 1er Cru Abbaye de Morgeot 2018.

Reds:

Domaine Lejeune Pommard 1er Cru Les Rugiens 2019

Berthaut-Gerbet Vosne-Romanée 2019

Domaine Taupenot-Merme Chambolle-Musigny 1er Cru La Combe D'Orveau 2019.

These lovely wines, paired with a selection of cheeses from eight different countries, were an excellent introduction to the Burgundy wine region for the Jupiter Branch members.

The winter season in Florida was drawing to a close, but there was still time for us to stage one more event. So far, we'd done "fun" and "tasting," so on April 25, what was there to do but have a sit-down dinner in a sophisticated setting?

Dinner was served at The Palm Beach Yacht Club, the oldest established business in West Palm Beach, Florida. It began in 1890, was re-chartered in 1911, and to this day promotes "camaraderie among yachtsmen on the Intracoastal Waterway." Sailing wasn't on the agenda, but fresh, delicious Florida seafood certainly was. Larry and Jayne Nussbaum had enjoyed this Lobster Dinner menu before and agreed to host the Branch for a reprise.

With spectacular views of Palm Beach, this seafood extravaganza evening was paired with these wines: Veuve Clicquot "Yellow Label" Champagne NV, Shea Vineyard Pinot Noir 2021 from Ken Wright Cellars (highlighted in an IWFS online tasting earlier in April), Arietta "White on the Keys" 2021, and finished with a 1996 Château Climens Grand Cru Barsac paired with the Palm Beach Yacht Club's famous Mud Pie.



Lobster Dinner at Palm Beach Yacht Club

DINNER WAS SERVED AT THE PALM BEACH YACHT CLUB, THE OLDEST ESTABLISHED BUSINESS IN WEST PALM BEACH, FLORIDA. IT BEGAN IN 1890, WAS RE-CHARTERED IN 1911, AND TO THIS DAY PROMOTES "CAMARADERIE AMONG YACHTSMEN ON THE INTRACOASTAL WATERWAY." SAILING WASN'T ON THE AGENDA, BUT FRESH, DELICIOUS FLORIDA SEAFOOD CERTAINLY WAS. LARRY AND JAYNE NUSSBAUM HAD ENJOYED THIS LOBSTER DINNER MENU BEFORE AND AGREED TO HOST THE BRANCH FOR A REPRISE.

We are proud to recount what our new Branch has accomplished in just a few months. But when you have members as devoted to the Society as our friends in the new Jupiter branch, great things can certainly happen quickly.

We are excited to welcome new members, both full-time Florida residents and "Winter Snowbirds". To join us in our ongoing celebration of Wine, Food, and Friends, contact us at iwfsjupiter@gmail.com. 🍷



FESTIVALS & CRUISES

IWFS Americas Presents

A Spring Getaway to New Orleans

March 14-16, 2024

Join us at our Spring Festival where you'll spend 3 nights in New Orleans! Stay at the Windsor Court, ranked by Condé Nast readers as the world's 25th best hotel. Sumptuous dinners showcase the city's unique Cajun and Creole cuisine. Fill your days with a stroll through the nearby French Quarter or take a streetcar ride "Uptown". Enjoy America's most unique city and "Laissez les bon temps roulez!"



A Rhine River & Castle Cruise

August 19-26, 2024

Discover fairytale castles and historic vineyards as part of this spectacular journey down the Rhine River. We will be boarding the Ama Waterways ship AmaMora in Basel Switzerland and sail the length of the Rhine to Amsterdam, Holland during this customized cruise. IWFS Americas has chartered the entire ship for your convenience and to heighten your experience. The itinerary will include visiting many historic wine-related villages, castles and wineries as well as the Black Forest and vineyards of the Kaiserstuhl (Imperial Chair).

As we pass through the famed Alsace region you will visit historic sites and vineyards on the French side and enjoy breathtaking views of the Rhine Valley. Shop at very unique villages and, of course, in the larger cities of Basel and Amsterdam.

Complete itinerary and pricing will be available in November.



London Branch Celebrates IWFS 90th Anniversary at Windsor Castle

To celebrate the 90th Anniversary of IWFS, London Branch decided that it needed a very special venue. And, thanks to one of our member's personal connections, this turned out to be Windsor Castle. Although it was a London Branch event, we invited members from other branches to join us. In all we had 72 participants.

We gathered first of all in the military knights' pews, alongside the choir, for evensong in St. George's Chapel – a quite unforgettable experience. Then we moved to the Lookout for our reception, with canapés and Esterlin Brut NV champagne. The Lookout is an open area on the ramparts: it was a beautiful sunny evening, and we had superb views over the surrounding countryside. Then we took up our places in the Vicars' Hall, which dates back to Elizabethan times, and has a spectacular vaulted ceiling. There was a brief introduction to its history from Gary McKeone, Programme Director at St George's House, and then we settled down for dinner.

Our first course was a beetroot and goat's cheese terrine, with baby shoots and balsamic syrup: an unusual dish and very tasty. This was accompanied by a

Petit Chablis Vieilles Vignes 2022, from Domaine Dampit.

This was followed by duck breast with dauphinoise potatoes, red cabbage, green beans and redcurrant jus. The portions of duck were a little on the generous side, but it all went down well with the Grand Chai Medoc 2019.

Then for the dessert we had a baked vanilla cheesecake, with blackberry compote and ginger crumble. This was accompanied by Domaine Tariquet Premières Grives, Côtes de Gascogne: deliberately not too sweet so as to avoid overpowering the delicate flavour of the cheesecake. An earlier vintage was a favourite at the 2018 London International Festival.

Following a vote of thanks from EAZ Chairman John Nicholas, we returned to St George's Chapel for a guided tour with one of the military knights.

All in all a memorable experience, worthy of the Society's 90th birthday. The opening of some special branch events to the wider membership is a growing trend, and one to be encouraged, so as to enable more members to appreciate directly the benefits of their association with the wider IWFS. 🍷

Alan Shepherd

Chairman London Branch



Andrin Huber, Anna-Maria Bilger, Mimi Avery (daughter of the late John Avery MW), Philippa Keller

TO CELEBRATE THE 90TH ANNIVERSARY OF IWFS, LONDON BRANCH DECIDED THAT IT NEEDED A VERY SPECIAL VENUE AND, THANKS TO ONE OF OUR MEMBER'S PERSONAL CONNECTIONS, THIS TURNED OUT TO BE WINDSOR CASTLE.

What's Cooking?

CLUB EVENTS ACROSS THE AMERICAS

AIKEN

Bordeaux Adventure

Don and Cindy Marcotte shared some gems from their cellar as we visited Bordeaux through food and wine. JR Stainbrook was our co-captain on this culinary excursion. Don has long been interested in Bordeaux futures and shared some stellar bottles paired with Wagyu beef. This was a truly special event featuring well-aged treasures from the Marcottes' wine cellar.

May 18, 2023: Bordeaux Adventure, The Green Boundary Club, Aiken, South Carolina. 🍷 *Grand Pontet Bordeaux St. Emilion 2010* × Beef Consommé with Quail Egg. 🍷 *Les Forts De Latour Red Bordeaux 2000* × Wagyu Steak, Truffle Potato Puree with White Cheddar and Nueske's Bacon Bits with Bordelaise Sauce. 🍷 *Lions-de Suduiraut Blanc-Sec White Bordeaux 2021* × Baby Spinach with Mandarin Oranges, Sliced Strawberries, Brie Cheese, served with Champagne Vinaigrette. 🍷 *Ch. Du Mayne Sauternes 2020* × Italian Creme Cake.

Sliced Wagyu Steak to Accompany the 2000 Les Forts de Latour



Aiken Branch Members at The Reserve Club at Woodside



All Pinots

Caroline and Greg Teese hosted an all-pinots dinner at The Reserve Club at Woodside. The four major varieties of pinot (blanc, gris, meunier, and noir) were all served, and no other grapes were permitted to participate. For the entree of Duck Leg Confit, pinot noir from both California and Burgundy were served, to see which was more food friendly. The Burgundy was given a slight edge by most branch members. All of the red wines were from the 2018 vintage, and both pinot noirs had received 94-point ratings from the Wine Enthusiast.

July 1, 2023: All Pinots, The Reserve Club at Woodside, Aiken, South Carolina. 🍷 *Gruet Grand Blanc de Noir 2014* × Brie Crostini with Fig Jam, Mango Bruschetta, Blini with Caviar. 🍷 *Cantina Terlan Pinot Bianco Alto Adige DOC 2020* × Salmon and Goat Cheese Crepes. 🍷 *Dom. Chandon Carneros Pinot Meunier 2018* × Mushroom Soup with Andouille Sausage. 🍷 *Merry Edwards Sonoma Coast Pinot Noir 2018, Au Pied du Mont Chauve Chassagne Montrachet, Premier Cru Les Chaumees* × Duck Leg Confit, Pomme de Terre a la Sardelaise, Roasted Carrots and Fennel. 🍷 *Anne de K Pinot Gris Late Harvest Alsace 2009* × Mixed Berry and Custard Tart. 🍷

ARKANSAS

What's Cooking?

Bev McClendon, Shellie and Brian Henehan enjoy the Delamotte



Nouvelle ou Vieille?

This event was a long time coming! When the Arkansas Branch formed in 2021, we hoped to have a dinner that paired both traditional and unconventional wines with each course. April 1 was when the event was to finally happen, but Mother Nature had other plans. A devastating tornado hit Central Arkansas on March 31. Homes and businesses within a quarter mile of Petit|Keet were completely destroyed so there was no choice but to reschedule. On June 10, we celebrated not only great wine, food and friends, but also the resilience of those whose lives were affected by the storm.

June 10, 2023: Nouvelle ou Vieille? Redux!, Petit|Keet, Little Rock, Arkansas. 🍷 *Champagne Delamotte Brut, Champagne, France NV* 🍷 *Bugey-Cerdon "La Cueille" Haut-Alpes, France NV*, *Veuve Clicquot Ponsardin Rose' Champagne NV* ✕ *Cream Of Porcini Mushroom Soup with Artichoke Creme Fraiche.* 🍷 *Lunaria "Ramoro" Orange Pinot Grigio, Terre di Chieti, Italy 2021*, *J. Moreau & Fils Petit Chablis, Chablis 2019* ✕ *Insalata di Mare with Poached Mussels,*

Shrimp and Calamari in a Lemon-Balsamic Broth with Caper Berries, Olives and Blistered Tomatoes. served with a grilled Baguette. 🍷 *2 Bodegas La Cana "La Cana Navia" Albarino Reserva, Rias Baixas, Spain 2019*, *Circle T Winery & Vineyards Rock House Red Arkansas Mountain AVA 2013* ✕ *Searched Hanger Steak "Au Poivre" with Roasted Fingerling Potatoes, Creamed Spinach and Green Peppercorn Sauce.* 🍷 *Old Westminster "Solera" Batch #2, Old Westminster, Maryland NV*, *Warre's LBV Port, 2009* ✕ *Coffee-Toffee Chocolate Tres Leches Cake with Coffee Buttercream, Chocolate Toffee Crumble and Maldon Sea Salt.* 🍷

ATLANTA

Branch president Alberto Arango and Helguita Arango



Spring Dinner

On Saturday, 30 April, the Atlanta Branch held its Spring Dinner at Luci's Steakhouse. Luci's is a brand new upscale Steakhouse in north Atlanta offering prime and Wagyu hand-cut steaks and exceptional seafood selections. Their goal is to offer a modern and sophisticated spin on the classic American steakhouse. Jose and Beth Jimenez and Chaun Bunt hosted the dinner. The wines were selected by Jose Jimenez and Patrick Brendel.

April 30, 2023: Spring Dinner, Luci's Steakhouse, Alpharetta, Georgia. 🍷 *Gruet Blanc de Blancs, NV* 🍷 *La Rioja Alta "Vina Alberdi" Reserva 2018* ✕ *Wagyu Meatballs, Chilled Jumbo Shrimp. Choice of: Caesar Salad or Iceberg Wedge Salad.* 🍷 *Hall Cabernet Sauvignon Napa Valley 2016, Penfolds Shiraz RWT 2005* ✕ *Choice of: 8 oz. Filet Mignon or 14 oz. New York Strip. Sides: Basil Corn, Truffle Potato Au Gratin.* 🍷 *Warre's Warrior Port, NV* ✕ *Choice of: Cheesecake or Italian Sorbetto.* 🍷

BIRMINGHAM

June 3, 2023: Summer Picnic, The Club, Birmingham, Alabama.

The Birmingham branch of IWFS held the 2023 edition of our Summer Picnic on June 3rd at The Club. Members enjoyed the gorgeous view of the Birmingham skyline along with splendid bottles of wines from our cellar. The venue was wonderful, as was the wine, food, and camaraderie. ✕ Some of the dishes included braised short ribs, honey pecan fried chicken, white truffle mashed potatoes, strawberry shortcake trifle, and bread pudding with bourbon anglaise. 🍷 Some of the wines of note include *Marie Courtin Champagne Efflorescence, Ch. La Lagune 1990, Bruno Giacosa Barolo 1996, Ciacci Pianrosso BdM 2008, Castelgiocondo BdM 2010, Peter Michael Les Pavots 2012, Juslyn Merlot 2013, and Cade Estate CS 2016.* 🍷

Members of IWFS Birmingham enjoying the views of The Club



Attendees Group Enjoying the Event



Hououbiden is made with wine yeast to add a unique dimension to the sake; and the *Senkin Nature* is made in the ancient Kimoto method to create more depth and umami on the palate. Many of our members went all out and wore authentic Japanese clothing, adding a touch of verisimilitude to the evening. As a memento of the evening, all attendees were gifted with a set of sake cups. This exciting and certainly educational evening was enjoyed by all.

Ki - Japanese Dinner

IWFS Burlington traveled to Ki, one of Toronto's premier Japanese restaurants and enjoyed a 5-course menu paired with 5 different sakes. Lindsay Schwietz, a Sommelier & Certified Sake Professional, explained that like grapevines, rice strains have evolved and developed to meet the rigours of 47 regions in Japan. Did you know that there are only 70 Sake Samurai in the world? Ki has one of them, Michael Tremblay. This honour is bestowed upon people outside Japan that champion sake. Michael and his co-author Nancy Matsumoto were recently awarded a James Beard Award for their book *Exploring the World of Japanese Craft Sake*. We were served a sake flight showing off 3 sakes crafted differently with their own ingredients, the *Kamikawa Taisetsu* is ultra-modern and made with the cold hardy local Suisei rice; the

May 27, 2023: Ki – Japanese Dinner, Ki Restaurant, Toronto, Ontario. ✕ Bistro Shrimp Tempura, Fried Eggplant, Kale, Miso and Fried Chilis, Sumo Salad of Mixed Greens, Fennel, Cherry Tomato, Pickled Carrot, Avocado, Asian Pear, Taro Chips, Pomegranate and Mustard Balsamic. Beef Striploin Tataki, Spicy Sesame Dressing and Milk Garlic Chips, Hamachi and Jalapeno Fresh Sliced Ginger and Yuzu Shoyu, Spicy Maguro and Sake on mini crispy Rice Cakes. Torched Salmon, Avocado, Pickled Kohlrabi, Arugula, Pea Sprouts and Spicy Karashi Miso, California Snow Crab, Avocado, Cucumber and Tobiko, Chilled Rock Lobster, Soy Paper, Avocado, Pickled Radish, Boston Lettuce and Momiji Soy, Assorted Nigiri, Sake, Maguro, Zuwaigani. Marinated Grilled Short Ribs with Asian Pear-Soya, Sesame Seeds and Pickled Asian Pear, Wok-Tossed Tiger Shrimp, Chili Kabayaki, Roasted Zucchini, Chive Buds and Crispy Rice, Canadian AAA Striploin, Pink Peppercorn, Maldon Salt and Roasted Sweet Peppers served with Assorted Vegetable Tempura. Chocolate Truffle Cake and Cacao Meringue.

Winemaker's Dinner - Thomas Bachelder

Our Winemaker's Dinner with Thomas Bachelder at White Oaks Resort & Spa was delicious and informative! Each delectable course was not only accompanied by a Bachelder wine but each dish also included one of the wines as a key ingredient making the food and wine pairing magical. Thomas is a world-renowned winemaker with a reputation of excellence in Burgundy, Oregon, Chile, and his home base - Niagara. Trained in Burgundy, Thomas is all about terroir and makes pinot noir, chardonnay and gamay from different sub-regions in Niagara. He walked us through many different terroirs and we tasted them side by side with excellent food pairings. No one went home hungry! As a memento of the evening, all attendees were gifted with a dessert syrup made from Bachelder Pinot Noir. Our members truly appreciated this excellent meal's educational component.

July 8, 2023: Winemaker's Dinner, White Oaks Resort and Spa, Niagara-on-the-Lake, Ontario. 🍷 Jackson Triggs Entourage Sparkling 🍷 Gamay Noir Les Villages 2021 ✕ Amuse Bouche. 🍷 Bachelder Chardonnay NOTL Les Villages 2021, Bachelder Chardonnay Bench Les Villages 2021 ✕ Fiddle Head and Garlic Scape Bisque with Gamay Noir and Aged Sheep Milk Cheese, Always June Farms Greens, Niagara Berries, Farmhouse Brie, Grimofarms Nuts, Peach Chardonnay Vinaigrette. 🍷 Bachelder Pinot Noir Les Villages Bench 2021, Saunders SV Pinot Noir 2020, Le Clos Jordanne Pinot Noir 2021 ✕ Cabernet Franc Sorbet. Locally Smoked Bacon Wrapped Pork Tenderloin with a Shiraz Demi Glace & a Pear, Raisin Chutney, Pan Seared Organic Char with Lemon Dill Buerre Blanc and Crab Fritter served with Charred Tomato Garlic Risotto, Cranberry & Chevre Stuffed Chicken Supreme with a Roasted Shallot Jus, Daily Vegan, Gluten Free. 🍷 Willms Chardonnay 2017 ✕ Individual Chef's Choice Cheese Plate. 🍷

Cath Sparling, Pamela Anderson Kahn, Pierre Matteau, Teresa MacDonald



FOOD FACTOID | *Beurre Blanc*

Beurre blanc tastes velvety and rich thanks to butter, but it's also slightly sweet and tangy as well. It pairs beautifully with fish and seafood. Good wines for the reduction include Chablis, sauvignon blanc or chardonnay, but any drinkable dry white will do.

Lebanese Fest

Members and guests of the Central Massachusetts Chapter gathered to explore the foods and wines of Lebanon. Our host and chef was Elie Sakhat of El Basha Restaurant. We sampled a variety of Lebanese specialties paired with wines from the Bekaa Valley. The one exception was the tawny port served with the dessert of Baklava. Chef Elie explained the foods, many from old family recipes. Delicious food and interesting wines made for delightful pairings. A wonderful evening was had by all!

May 31, 2023: Lebanese Fest, El Basha, Westborough, Massachusetts.

🍷 *Ch. Ksara Sunset Rose, Bekaa Valley Lebanon 2021* × Hummus, Baba Ghanouj, Shenkleesh. 🍷 *Ch. Ksara Blanc du Blanc, Bekaa Valley 2021* × Tabouli, Fassoulia. 🍷 *Clos St. Thomas Obeidy, Bekaa Valley 2020* × Kibee Balls, Grape Leaves. 🍷 *Ch. Ksara Reserve du Couvent, Bekaa Valley 2019* × Lebanese Sausage Links. 🍷 *Ch. Musar Jeune Rouge, Bekaa Valley 2020* × Kafta, Lamb Port Salid. 🍷 *Broadbent 10yr Tawny Port* × Baklava. 🍷

Chapter President, Chuck Hixon, Chef Elie Sukhat, Food & Wine Co-chair, Mark Bibeau



CHICAGO

President Tom Wiedrich receives the BDA Gold Medallion from Dan Nagle for Tom's five years as President of the Chicago Branch



883rd Dinner of the Society and Annual General Meeting – The Racquet Club of Chicago

The Racquet Club of Chicago welcomed the IWFS back for our end-of-season dinner event and annual general meeting. Executive Chef Mike Coronel was at the helm in the kitchen and had created a wonderful menu reflecting the bounty of spring. Sir Bacchus (Branch President) Tom Wiedrich presented a review of the Branch's activities, and the work done by the Board of Governors. and gave Special thanks were given to the Chief Cook and the team of Kitcheners along with the members of the Wine Committee who work each dinner to ensure the high quality of the wine and food pairings at each dinner. Another great season in the history books for our 89-year-old branch.

June 13, 2023: 883rd Dinner and AGM, The Racquet Club of Chicago, Chicago, Illinois. 🍷 *Bollinger Spécial Cuvée Brut NV* × Passed Hors d'Oeuvres. 🍷 *Benjamin Leroux 1er Cru Genevrières-Dessous, Côte de Beaune, 2017* × Crab Crusted Baked Black Cod, Corn Purée, Meyer Lemon Sauce, Chili Oil. 🍷 *Dom. Louis Jadot Beaune 1er Cru Clos des Ursules Domaine des Héritiers Louis Jadot 1997* × *Sous Vide Breast & Mousseline of Pintada, Stuffed Squash Blossom, Chanterelles, Natural Jus.* 🍷 *Ch. Monbousquet, Grand Cru Saint-Emilion, 1998* × Grilled Venison Medallions, Farro Risotto, Lingonberry Gastrique. 🍷 *Sauvignon Blanc: Lail Vineyards Georgia, Napa Valley 2013* × Cheese Selection: Trillium, Mimolette, Petit Basque, Red Rock. 🍷 *Ch. La Tour Blanche Sauternes 2001* × Roasted Apricots, Honey Lavender Ice Cream, Meringue Crumbs.

Annual Lobster Dinner – Aboyer

Since at least the 1970s, and probably much earlier, the Chicago Branch has celebrated an Annual Lobster Dinner in July. For the past several years, our restaurant host has been the outstanding French Bistro Aboyer in the north shore suburb of Winnetka, Illinois. Chef/Owner Michael Lachowicz once again presented us with a great lobster-centric menu. Our meal ended with long-time branch member Jamie Garard and his lovely wife Linda, celebrating their 43rd anniversary, presenting the branch with our dessert wine, 1986 Ch. Filhot. Last but certainly not least, the branch Board of Governors presented Sir Bacchus Tom Wiedrich with the BDA Gold Medallion for his many years of service to the branch, including the last five years as branch president. It was quite a memorable evening.

July 11, 2023: Annual Lobster Dinner, Aboyer, Winnetka, Illinois. 🍷 *Piper-Heidsieck Champagne Cuvée Brut NV* × Passed Apps; Warm Lobster Gougeres, Chilled Lobster Salpicon Tacos. 🍷 *Dom. Nicolas Brunet Vouvray Sec Fleur de Silx 2014* × Jellied Lobster Consommé, Cognac-Lobster Aioli Dressed Macedoine Vegetable Salad. 🍷 *Dom. Weinbach Riesling Cuvée Colette 2016* × Tempura Dipped Lobster Claws, Caramelized Pineapple & Celeriac Remoulade, Crispy Lotus Root Chips. 🍷 *Side by side: Delavenne Pere & Fils Grand Cru Brut Millesime 2015, Champagne Robert Keenan Winery Merlot, Napa Valley 2007* × Surf-n-Turf: Butter Poached Lobster Tail & Japanese, A-5 Wagyu Strip Loin of Beef, Lobster Panna Cotta, Crispy Fried Leeks, Lobster Beurre Blanc. 🍷 *Ch. Filhot 1986* × Frozen Peach Soufflé Glacé. 🍷

FORT WORTH

What's Cooking?

Spring Dinner

The Fort Worth Chapter held a summer fiesta dinner at Don Artemio Mexican Heritage. The restaurant has recently been nominated for the James Beard award for Best New Restaurant in the Southwest. Owner Adrian Burciaga welcomed the Chapter and gave a brief history of the restaurant's origin and décor. Hugo Del Pozzo, Co-founder of Pineau Wines shared his insights on the wine he paired with each course.

June 9, 2023: Spring Dinner, Don Artemio Restaurant, Fort Worth, Texas. 🍷 *Champagne Sabine Godme Premiere Cru Blanc de Blanc Brut NV* × Passed Hors d'Oeuvres. 🍷 *Korda Blanc 2021* × Huarache de Pulpo con Chicharron – Ajillo Octopus, Refried Beans with Bacon, Chorizo and Cheese, Chicharron, Avocado. 🍷 *Korda Rose 2021* × Camarones y Tamal de Cerdo – Jumbo Shrimp, Adobo Pork Tamale, Mole Negro, Pineapple Pico de Gallo, Chiltepin Chile. 🍷 *Pineau '17 2019* × Canelones de Chamorro de Cerdo – Confit Pork Shank Cannelloni, Salsa Borracha. 🍷 *Pineau 2018* × Filet de Res con Tuetano – Fillet Mignon with Bone Marrow, Caramelized Onion Sauce. 🍷 *Robert Mondavi Sauvignon Blanc Botrytis 2000* × Tres Leches del Desierto – Deconstructed Tres Leches Dessert, Ammonite Shell Ice Cream. 🍷

L to R: Mary Anne Polson, Richard Polson, Mariajose Cerventes, Adrian Burciaga, Hugo Del Pozzo, Elizabeth Monroe, Greg Monroe



GREATER OMAHA

Real Nebraska Beef, Italian Inspired

Planners Jackie Taylor and David Hayes provided VIP Limousine bus transportation to the northern Italian steakhouse Casa Bovina in Lincoln. Casa Bovina features Certified Piedmontese beef, a relatively new addition to the Beef State. This breed originating in Piedmont in northwest Italy has a mutation of the myostatin gene, which regulates muscle growth. The mutated gene in Piedmontese beef is inactive, allowing double muscling, a higher lean-to-fat ratio, less marbling, and less connective tissue. Chefs Zach Midgett and Todd Abboud provided a fine menu. The sommelier staff perfectly selected Italian wines with an emphasis on those from Piedmont.

May 17, 2023: Real Nebraska Beef, Italian Inspired, Casa Bovina, Lincoln, Nebraska. 🍷 *Tenuta la Meridiana 'Quattro Terre' Barbera 2019* × Incontro Cured – Salumi Station, Artisanal Cheese with Fruit and Crackers. 🍷 *Brovia Roero Arneis 2020* × Insalata: Spring Greens, Chicories, Arugula, Radish, Whipped Burrata and Lemon Thyme Vinaigrette. 🍷 *Azelia 'Punta' Barbera 2018* × Agnolotti: Bellwether Ricotta, Spring Vegetables, Herb Pesto and Candied Lemon. 🍷 *Franco Conterno Barolo Bussia 2015* × Certified Piedmontese Grass Finished Filet, Pomme Puree and Jus Seasonal Mushrooms. 🍷 *Tenute Falezza Recioto della Valpolicella 2016* × Rhubarb Gelato.

Chef preparing Agnolotti



Always Natural, Always Wild

Gary and Jane Hagebush selected Pacific Eating House for this event. This is the second of three restaurants opened by Darrell and Laura Auld, originally from Seattle. Their motto is "Always Natural, Always Wild". The menu was Pacific Rim inspired, meaning anything that touches the Pacific Ocean. Dishes were completed with local farm-to-table items. The fish and seafood were less than 48 hours from sea to plate. We were served in a covered outdoor space, perfect for the weather. The wines selected were all from states bordering the Pacific Ocean.

June 12, 2023: Always Natural, Always Wild, Pacific Eating House, Omaha, Nebraska. 🍷 *Sandhi Chardonnay, Santa Rita Hills 2020* × Cheese and Fruit-Bella Vitano, Spiced Nuts, Wildflower Honey, Le Quartier Baguette. 🍷 *Drouhin Pinot Noir, Dundee Hills 2018* × Twisted Salad-Artisan Greens, Goat Cheese, Kalamata Olives, Pickled Red Onion, Croutons, Basil-Balsamic Vinaigrette. 🍷 *Sokol Blosser Pinot Gris, Willamette Valley 2020* × Sea Bass-Passion Fruit Salsa, Grilled Asparagus, Blueberry, Lemongrass Rice. 🍷 *Frank Family Cabernet, Napa Valley 2019* × Butcher Steak-Piedmontese, Twisted Steak Rub, Pomegranate-Pink Peppercorn Sauce, Root Vegetable Puree, Frites. 🍷 *Gramercy Cellars Syrah, Walla Walla 2017* × Vancouver Island Nanaimo Bar-Chocolate Ganache, Coconut, Walnut, No Bake Confection -or- Warm Chocolate Chip Cookie. 🍷

Jane & Gary Hagebush



Lenoir Josey presents the IWFS (Houston) Certificate of Appreciation to Chef Charles Carroll of the River Oaks Country Club



Annual Burgundy Dinner

The Lenoir Josey annual Burgundy dinner is an event the Houston Chapter has enjoyed for over twenty years. This year the event was hosted by Lenoir in the Wine Cellar of the prestigious River Oaks Country Club in Houston Texas. Chef Charles Carroll is a Master Chef and has been a chef representing the United States in the Food Olympics.

May 25, 2023: Annual Burgundy Dinner, River Oaks Country Club, Houston, Texas. 🍷 *Macon Villages Drouhin 2017, Pouilly Fuisse Drouhin 2015* ✕ Miniature Chicken Wellington, Pepper Seared Ahi Tuna. 🍷 *St. Aubin En Remilly Lamy 2016, Puligny Montrachet Les Folatieres Dujac 2014* ✕ Potato Pavé with Jumbo Lump Crab, Tarragon Butter and Corn Cream. 🍷 *Gevrey Chambertin Vieilles Vignes Geantet-Pansiot 2015, Chambolle Musigny Dujac 2011* ✕ Smoked Pheasant with Celery Puree, Pheasant Jus Lie. 🍷 *Pommard Les Grands Epenots de Montille 2009, Volnay Caillerets Angerville 2009* ✕ Char crusted Prime Filet of Beef with Chili Relleno, Port Wine Demi. 🍷 *Echezeaux Hospices de Beaune Bissey/Fourrier 2014, Clos de la Roche Vincent de Saint Denis 2017* ✕ Delice de Bourgogne, Crispy Brie in Phylo, Cheddar. 🍷 *Marc de Bourgogne Drouhin* ✕

Dinner at Elliot's Table

This extraordinary event hosted by Preston Towber was held in the historic Heights section of Houston, at Elliot's Table, a wonderful "hidden gem" in greater Houston. Chef-owner Elliot Roddy opened up his dream restaurant in 2019, serving locally sourced ingredients to prepare his versions of delicious Southern cuisine. In 2020, Allison Cook of the *Houston Chronicle* said, "A neighborhood bistro in Cottage Grove doesn't begin to get at the quirkiness and likability of this young enterprise." Chef Roddy was very excited to host our group and he prepared an exciting menu, matched with exceptional wine pairings for our enjoyment.

July 17, 2023: July Dinner, Elliot's Table, Houston, Texas. 🍷 *Lanson Brut Champagne Black Label NV* ✕ Roasted Oysters, Crispy Pork Belly Bites, Confit Stuffed Baby Bella Mushrooms. 🍷 *Firestone Vineyard The Chairman Series Fume Blanc (Santa Ynez Valley) 2021* ✕ Gulf Shrimp & Grits with Cajun Seafood Gravy. 🍷 *Groom Shiraz Australia, South Australia, Barossa 2005*, ✕ Smoked and Braised Brisket w/ Roasted Garlic Mash and Charred Greens. 🍷 *Fonseca Tawny Port 10-Year-Old NV* ✕ Chocolate Cake w/ Peanut Butter Cream, Nuts, Carmel Crunch. 🍷

Host for the event, Preston Towber, presents Chef/Owner Elliot Roddy the IWFS Certificate of Appreciation



JACKSONVILLE

California Dreaming

Members and guests were invited to celebrate the end of a great season of events and dinners by joining in our annual "A Matter of Taste" wine event. We enjoyed select California wines and the catering of Josh Agan of Routes Culinary Travels. Included was a special treat from Meredith Leahy, winemaker at Viansa Winery and daughter of members Tom Marsland & Dotti Cahill. Wines were set up at 3 stations: Whites, lighter reds, and sturdier reds. Members were free to roam through the stations as they desired. Food was served buffet style.

June 10, 2023: California Dreaming, Home of Mark & Kathy Kallaus, Jacksonville, Florida. 🍷 *White Wines: Peju North Coast Sguvignon Blanc, Legacy Collection, 2021, Cakebread Cellars Napa Valley Chardonnay 2021, Viansa Bianchetta Trevigiana, 2022* 🍷 *Red Wines: Belle Glos Clark & Telephone Pinot Noir, 2021, Duckhorn Vineyards Napa Valley Merlot, 2020, Justin Justification, Paso Robles, 2017, BV Tapestry Reserve, 2018, Austin Hope Cabernet Sauvignon, 2021, Tensley Syrah, Santa Barbara County, 2021, Orin Swift Eight Years in the Desert, 2021, Viansa Dolcetto, Russian River Valley, 2021* ✕ *Buffet: Cheese & Charcuterie Board, Arancini: Drispy Crispy Risotto Bites Stuffed with Arugula Pesto, Smoked Gruyere, Avocado Toast with Quail Egg, Lemon, Tarragon & White Truffle, Mini Crab Cakes with Lemon Aioli & Corn Salsa, Beef Short Ribs with Rosemary Polenta, & Salsa Verde, Mini Beef Wellington, Duxelle Mushrooms, Puff Pastry and Truffle Aioli. Dessert: Black Forest Trifle: Sponge Cake, Bourbon Cherry, Ganache, Five Spice Chantilly, Chamomile Tart with Fresh Peach, Maldon Salt, Pistachio, Miso Caramel.* 🍷

Dinner At The Savoy

Built in 1903, The Savoy has hosted many entertainers and politicians. The restaurant originally only served men and during prohibition the Savoy Hotel's penthouse was a speakeasy. Presently, the newly renovated hotel is a 21c Hotel with the Savoy as its main restaurant. Brandon Brumback is the main chef who has had experience at The French Laundry, Chicago's Blackbird, Grace Ria and Roister. He concentrates on local produce and seasonal ingredients.

April 25, 2023: April Dinner, The Savoy, Kansas City, Missouri. 🍷 Hubert Clavelin, Chardonnay, Cremant du Jura, France NV ✕ Arancini, Piquillo, Parmesan, Lemon. 🍷 Paul Cherrier Sauvignon Blanc, Sancerre, Loire Valley 2020, ✕ Chef's Seasonal Salad, Rhubarb, English Pea, Burrata. 🍷 Calabretta Nerello Mascalese, 'Sara', Mt. Etna, Sicily, 2017 ✕ Idaho Smoked Sturgeon, Beluga Lentils, Carrot, Radish, Leek. 🍷 Trefethen, Cabernet Sauvignon, Oak Knoll District, Napa Valley, 2018 ✕ Five Star Farms Beef Tenderloin, Yukon Gold Potato, Apollo Asparagus, Sauce Diane. 🍷 Renard-Fache, Gamay/Mondeuse, Bugey-Cerdon, Jura, France NV ✕ Chocolate Mousse, Raspberry, Rose, Espelette.

Dinner at Acre

The Kansas City Branch was very excited to return to Acre, the 2022 IWFS Kansas City Branch Restaurant and Chef of the year. Recent press (*Kansas City Magazine*) listed Acre as one of the 40 Best Restaurants in Kansas City. Acre's chef-owner Andrew Longres bills his menu as Modern Midwestern cuisine with most produce grown locally and most meat coming from the Midwest.

June 13, 2023: Dinner at Acre, Parkville, Missouri. 🍷 Pierre Sparr Cremant de Alsace ✕ Passed Apps: Warm Cornmeal Hoe Cakes with Maple Syrup, Whipped Goat Cheese and Sea Salt; Crispy Arancini, "Broccoli Rice Casserole, Aged Parmesan Cheese. 🍷 Teutonic Wine Co. 'Seafoam' White Pinot Noir ✕ Smoked Early Girl Tomato Soup, Aged Cheddar, Smoked Crème Fraiche, Marinated Tomatoes, Basil 🍷 Albert Bichot Chablis ✕ Lightly Cooked Walleye, Glazed Spring Peas, Roasted Peppers, Toasted Bread OR 🍷 La Rioja Alta Vina Ardanza ✕ Grilled Beef Striploin, Beef Fat Potatoes, Hen Egg Emulsion, Garden Asparagus, Sweet Onion Soubise, Veal Jus 🍷 Neiport LBV Port Wine ✕ Dark Chocolate Cremeux, Almond Mocha Mouse, Chocolate Torte, Strawberry Sorbet. 🍷



FOOD FACTOID | Cremeux

Cremeux, or more specifically chocolate cremeux, is a dessert that is made with creme anglaise. While creme anglaise is the base, chocolate and/or butter is added for flavor, thickening, and stability. Gelatin can also be added for extra stability. Creme anglaise is a custard that has a thick but pourable consistency.

LA JOLLA

Members Enjoy Panoramic View of San Diego



Summer Dinner

Members and guests of the La Jolla Wine & Food Society held their annual summer dinner event at the picturesque La Jolla Marine Room Restaurant. Diners enjoyed conversation, gourmet food, and cellar-held fine wines, served in front of The Marine Room's famous panoramic window with ocean, cove, and sunset views. The Marine Room is listed as one of the 100 most scenic restaurants in America. The annual LW&FS summer dinner event is always a delightful and memorable occasion that celebrates the joys of the season while bringing people together for good food, relaxation, and cherished memories.

June 17, 2023: Summer Dinner, Marine Room, La Jolla, California. 🍷 Leguillette Romelot Prelude Extra Brut Champagne 2016, Drouhin Vaudon Chablis 2020 ✕ Georges Bank Scallops, Iberico Jamón, Kaluga Caviar, Aji Verde, Blue Corn Spätzle, Cherry Tomato. 🍷 Louis Latour Chassagne-Montrachet

1er Cru "Les Chenevottes" 2016 ✕ Dry Aged Ora King Salmon, Bok Choy, Japanese Charcoal, Red Pepper, Pea Puree, Ancho Aioli, Mushrooms. 🍷 Ch. L'Eglise Clinet La Petite Eglise 2000 ✕ Creekstone Farms Tenderloin, Truffle Potato, Blue Butter, Pan Sauce, Black Truffle Risotto, Porcini Mushrooms, Grand Padano. 🍷 Ch. Guiraud Sauternes 2011 ✕ Creme Fraiche Panna Cotta, Macadamia Cake, Fruti Compote, Dolce Honey Comb. 🍷



FOOD FACTOID | Georges Bank Scallops

Georges Bank Scallops are sugar sweet, naturally, with a firm texture unlike the processed scallops which tend to be jelly-like. Foley scallops caramelize perfectly in the pan for a stunning plate presentation. Foley Georges Bank Sea Scallops are available year round.

The 2023 IW&FS Annual Meeting Spring Buffet Dinner & Wine At The Chateau

The Annual Meeting started with end-of-bin wines from the Lake Tahoe Branch Wine Cellar. It was a pleasure for us to be back together after a long heavy winter in Lake Tahoe. The night became more special when our long-time wonderful member Patti Clark received the IWFS Americas Inc. Americas Silver Award.

Presented on behalf of the Board of Directors of the International Wine & Food Society of the Americas and the grateful members of the Lake Tahoe Branch, the award was inscribed:

"In recognition of your many significant contributions to the Branch for over twenty-five years; Through your dedicated service, including obtaining and maintaining the name badges for every member and guest for over twenty years; Through foregoing every reception to be present to welcome and greet each member and guest at over 150 Society events; Your service, warmth, and smile has added immeasurably to our Society. We all thank you very, very much. In the best traditions of our founder André Simon. By a grateful Society and an appreciative Branch."

May 21, 2023:
2023 Annual Meeting, The Chateau, Incline Village, Nevada. 🍷 Assorted Wines from the Lake Tahoe Branch Cellar
X Two Passed Hors d'Oeuvres. Buffet Dinner: Garden Fresh Farm Salad, Haricot Verts, Garlic Creamed Mashed Potatoes, Smoked Beef Tri Tip, Provençal Breast of Chicken, Cheese-cake with Chocolate Drizzle.

IWFS Lake Tahoe Branch Members



Jeff & Penny Poindexter, Janet Pahl & Ron Ashley



June 25, 2023: Fabulous French Dinner Fantastic French Wines, Soule Domain, Crystal Bay, Nevada. Soule Domain was the perfect setting for our French extravaganza. Chef Charlie Soule set his artistic culinary skills on fire with a dinner for the ages. In beautiful Crystal Bay Lake Tahoe NV members enjoyed Nicolas Fuilatte NV Champagne paired with passed Hor d'Oeuvres. Seated inside and on the patio dinner our special menu began with Scallops of Soule paired with *Simonett-Febvre Vaillons Premier Cru Chablis 2020*, followed by Charlie's Domain Duck Confit set with a *2008 Chateau Calgon Segur St. Estephe*. Dessert was a Charlie secret paired with *Chateau Guiraud Sauternes 2019*. 🍷

MARIN COUNTY

20th Anniversary of the Marin Branch Bordeaux/DRC Weekend Events

Our spectacular weekend of wine and food began Friday night in Los Angeles at the prestigious private California Club, founded in 1887. The evening began with a tour of their superb art collection, followed by the Bordeaux/DRC weekend with a lavish dinner featuring terrific older vintage Bordeaux.

Saturday's dinner was at the Michelin Star restaurant Citrin in Santa Monica. This event was a magical outdoor dining experience in perfect Southern California weather. Under dimly glistening lights we savored the exquisite Romanée St-Vivant and Grands Échézeaux of Domaine de la Romanée-Conti. Citrin created a fabulous evening of perfectly executed dishes.

Branch Chairman Jack Rubyn noted that July 1st represented the 47th anniversary of the Marin Branch. As he begins his 27th year of Chairmanship, one of his goals is the honor of keeping alive the vision of Branch founders, Dr. Haskell and Mrs. Rae Norman. What they created mirrors the highest standards of the IWFS; what remains is enormous gratitude.

Hats off to Dr. Ananth Natarajan for arranging the California Club venue and member Steve Rogers for his generous donation of the superb 2003 Domaine de La Romanée-Conti Romanée-St. Vivant. 🍷

July 14-15, 2023: 20th Anniversary of the Marin Branch Bordeaux/DRC Weekend Events, California Club & Citrin Restaurant, Los Angeles & Santa Monica, California. California Club Los Angeles: 🍷 *Louis Roederer Cristal Champagne 2002* × Cheese Gougeres, Kumamoto Oysters, Champagne Strawberry Mignonette, Smoked Salmon on Pumpernickle, Dill Creme, Trout Roe. 🍷 *Dom. Leflaive Batard Montrachet 2000* × Pan Roasted Lobster, Potato, Caviar, Chive Beurre Blanc. 🍷 *Ch. L'Arrose 1982, Ch. Angelus 1990* × Stuffed Quail with Morel, Roasted Onion & Baby Carrots, Quail Demi-Glace. 🍷 *Ch. Lafite Rothschild en Magnum 1964* × Milk Fed Veal Tenderloin, Whipped Celeriac, Bacon, Chanterelle, Corn Butter, Veal Boderlaise. 🍷 *Ch. Margaux 1983* × Brillat-Savarin, Comte, Gorgonzola, Pears, Current Walnut Toast, Alba White Truffle Honey - Piemonte Hazelnuts. 🍷 *Cockburn's Vintage Port 1908* × Roasted Peaches, Chiffon Cake, Brown Butter Ice Cream, Meringue Crumble.

Citrin Restaurant Santa Monica: 🍷 *Lenoble Grand Cru Blanc de Blanc Collection Rare 1990* × Lamb Tartare Tart, Pickled Chili, Cashew Shrimp Vinaigrette, Dungeness Crab, Strawberry, Cucumber, Umeboshi, SB Uni, Zucchini, Meyer Lemon, Buckwheat. 🍷 *Dom. Comte Georges de Vogüé Musigny Blanc 1985* × Delicate Spring Custard, Spot Prawns, Hokkaido Scallop, Fava Beans, Lemon-grass and Mint. 🍷 *Dom. de la Romanée-Conti Romanée-St. Vivant 1987, Dom. de la Romanée-Conti Romanée-St. Vivant 2002, Dom. de la Romanée-Conti Romanée-St. Vivant 2003* × Ora King Salmon, Sorrel, Beech Mushroom, Smoked Trout Roe, Vermouth Sauce. 🍷 *Dom. de la Romanée-Conti, Grands Échézeaux 1987, Dom. de la Romanée-Conti, Grands Échézeaux 2002* × Sonoma Duck, Eggplant, Quinoa, Almond, Ras El Hanout Duck Jus. 🍷 *Chairman's Surprise Selection Wine - Dom. Anne Gros Richebourg Grand Cru 1999* × Cheese Course: Chef's Special Selection. 🍷 *Ch. "Y" 1977* × Rociera Strawberry "Pavlova", Earl Grey Crème Fraîche, Frozen Sheep's Yogurt. 🍷

MEMPHIS

Bastille Day Dinner

The Memphis Wine and Food Society held our annual Bastille Day dinner at The Memphis Hunt and Polo Club. Over 60 guests and members enjoyed a festive evening highlighted by the singing of "La Marseillaise" and toasts to Thomas Jefferson, Emmanuel Macron, and the office of the U.S. Presidency. Members David Tate, Chris Lamberson, Mike Dragustsky, Nick Goetze, Mike Harris, and Rick Duerr spoke on the wines and food courses served during the evening. Chef Patrick O'Brien executed the five-course meal which also included passed hors d'oeuvres of Polo Club Fried Oysters and Smoked Salmon Canapes with Creme Fraiche & Caviar. The lineup of all French wines including the aperitifs was met with great pleasure on Bastille Day. The highest accolade for food went to the poached lobster and the Mugneret-Gibourg Nuits St. Georges 2011 was our favorite of the wines. Everyone dined leisurely and well in the elegant setting. "Au revoir, mes amis!"

David Tate, Mike Williams and Hal Lewis lead singing of La Marseillaise



July 14, 2023: Bastille Day Dinner, Memphis Hunt and Polo Club, Memphis, Tennessee. 🍷 *Dom. Vacheron, Sancerre 2020* × Butter Poached Maine Lobster - Creamy Lobster Broth and Mascarpone Enriched Orzo. 🍷 *Louis Jadot, Chassagne - Montrachet 2016, 1er Cru, Morgeot "Clos de la Chapelle"* × Pan Roasted Halibut - Julienned Summer Squash, Herb Beurre Blanc. 🍷 *Dom. Georges Mugneret-Gibourg 2011, Nuits St. Georges, 1er Cru, Les Chaignots* × Smoked Duck Breast - Field Greens, Chevre Terrine Croutons, Cherry Tomatoes, Candied Walnuts. 🍷 *Ch. Pichon Longueville, Comtesse de Lalande 2005* × Petit Filet Mignon - Parisian Potatoes, Jumbo Peeled Asparagus Tips with Bordelaise Sauce. 🍷 *Ch. Coutet, Barsac 2007* × Strawberry Crepe with Chantilly Cream and Macerated Strawberries. 🍷



FOOD FACTOID | Bordelaise Sauce

Bordelaise sauce is a classic sauce named after the Bordeaux region of France, which is famous for its amazing wine. The sauce is made with a dry Bordeaux red wine, bone marrow, garlic and shallots for a rich, savoury flavour.

MINNEAPOLIS/ST. PAUL

Front Jean Echtenkamp, Katie Lewis, Jo Ann Nordlie, Linda Lundeen, Martha Cummings Back Tim Emory, Terry Lewis



Summer Wine Dinner at the Lake

On June 22, the Twin Cities Minneapolis/St. Paul Chapter celebrated the changing of seasons in true Nordic style at Vann Restaurant on Lake Minnetonka. The name (pronounced "von") is literally Norwegian for water and the lakeside was the perfect place to usher in the Summer Solstice. Inspired by his Norwegian roots, executive chef/owner Erik Skaar created an innovative menu using locally foraged ingredients. On this perfect summer evening, our members were greeted with two choices of passed hors d'oeuvres (cucumbers with crème fraîche/trout roe and puffed rice with farm-style ricotta cheese/local honey) and a sparkling Rosé from Elk Cove Vineyards in Willamette Valley. Our cellar wines matched perfectly with four courses thanks to our cellar master Jim Halverson assisted by Vann sommelier Calvin Motes.

June 22, 2023: Summer Wine Dinner at the Lake, Vann Restaurant, Lake Minnetonka, Minnesota. 🍷 *Joseph Drouhin Puligny Montrachet White Burgundy 2019* ✕ Macedoine (Summer Squash, Snap Pea, Haricot Vert, Fava Bean). 🍷 *William Fevre Chablis Bougros Grand Cru White Burgundy 2019*

✕ Sturgeon (English Pea, Spinach, Garden Herbs). 🍷 *Ch D'issan Red Bordeaux 2010, Caymus Cabernet Sauvignon Special Selection 2014* ✕ Elk (Roasted Maitake, Nettle, Mustard Jus). 🍷 *Ch. Rieussec Grand Cru Class Sauternes 2005, Ch. Raymond-Lafon Sauternes 2005, Ch. De Fargues Lur Saluces Sauternes 2005* ✕ Cremeux (White Chocolate, Rhubarb, Strawberry). 🍷

MONTEREY PENINSULA

Spring Garden Party

Our branch met for a wonderful lunch at Cypress Inn's courtyard garden which is owned by one of our most revered members, Denny LeVett. Cypress Inn has been Carmel's most beloved boutique hotel since it opened in 1929. By combining Mediterranean grace and charm with warm hospitality and exemplary service, Cypress Inn has drawn everyone from kings, queens, and Hollywood royalty to the everyday traveler, and especially all those who like to travel with their pets. Our day was sunny and warm and the branch's members and guests were treated to a beautifully prepared lunch paired with wonderful wines.

May 7, 2023: Spring Garden Party (276th Event), Cypress Inn, Carmel, California. 🍷 *Louis Roederer Champagne Collection 243* ✕ *Heirloom Tomato and Basil Crostini, Thai Chicken Skewers, Wild Mushroom Arancini.* 🍷 *Dom. Sequinot-Bordet Chablis Premier Cru* ✕ Pan Seared Scallop with Lemon-Herb Risotto. 🍷 *Soalheiro Allo Loureiro Alvarinho 2020* ✕ Salad: Arugula and Frisée Salad, Feta Cheese, Toasted Almonds, Dried Cherries, Citrus Vinaigrette. 🍷 *Ridge Estate Cabernet Sauvignon 2019* ✕ Petite Filet Mignon with Brandy-Peppercorn Reduction, Whipped Potatoes and Broccolini. 🍷 *Ch. Doisy-Vedrines 2011* ✕ Grand Marnier Crème Brûlée. 🍷

Member and Restaurateur Denny LeVett



MONTREAL

Post Valentine Dinner

The Montreal Branch of IWFS came together to share a post-Valentine dinner at a new Mediterranean/ Middle Eastern restaurant in the trendy Griffintown part of Montreal.

AYLA (meaning Moonlight) created a special evening for us. Reynald Belkacem, Ayla's Sommelier, and Earl Eichenbaum, our Cellar Master selected unique pairings of exclusive and private import European wines.

The eclectic menu embraces the vision of Chef Yohai Rubin, who has worked at Michelin-starred Restaurants Israel and New York. The cuisine combines the coastal flavors of Turkey, Lebanon, Syria and Israel with influences of Spain, Italy and Morocco. Pain Turk Ekmet started off the evening with a finger licking traditional oven fired Turkish bread so good that members asked for more. We were able to watch the kitchen prepare our meal, and we had a wonderful, relaxing evening. The leisurely pace found many of us at 11 pm still enjoying post dinner drinks and desserts and conversation. 🍷

February 20, 2023: Post Valentine Dinner, AYLA, Montreal, Quebec. 🍷 *Ca'dei Zago Colli Trevigiani, Valdobbiadene 2021* × Pain Turk Ekmek - Turkish Bread Baked in a "Taboon", Plateau Mezze -Specialty Mediterranean dips Hummus, Labneh, Muhammara. 🍷 *Force Céleste Swartland Chenin Blanc* × Fattoush Salad with Vinaigrette and Tahini. 🍷 *Force Céleste Swartland Chenin Blanc* × Grilled Shrimp cooked with White Wine and Garlic with Grilled Asparagus with Parmesan, Roasted Cauliflower and Grilled Carrots with a "Dukka" Pistachio and "Tarator" Sauce. 🍷 *Langhe Chardonnay - Az. Agr. Ca' Del Baio Luna d'Agosto, VDF Dom. la Réméjeanne Syrah - Cotes du Rhone* × Filet of Branzino, Turkish Spinach, Yogurt Sauce, Short Ribs (fall off the bone) ... on a bed of Polenta with Mascarpone and Salsa Verde Sauce, Gnocchi a la Ricotta with Pistachio and Mint Pesto. 🍷 *Vignalta Alpinae Passito, Veneto 2017* × *Ayla Turkish Date Cake.*

Enjoying the Evening



Intimate French Bistro

May is French Bistro Month in Montreal. The flowers are starting to bloom after a long cold winter. Monsieur B (B for Bistro) is an intimate French BYO offering market fresh Farm to Table cuisine. The Bistro is another creation of Marc-Andre Paradis and George Blais with whom we have shared wonderful evenings at Prince, Smoking Valley, LeMillen, and others. Chef Sztuka trained at these restaurants as well as Pieds de Cochon and was excited to cook for us. Foie Gras is a perfect seasonal dish especially considering the number of duck farms in and around the townships of Montreal. The menu was selected by Suzan Pridham and Marty Peletz and the outstanding wines by our Cellar Master Earl Eichenbaum.

The food was great, but a fire in the small bistro kitchen unfortunately delayed service for almost an hour. The good news was that the well-selected wines were so plentiful and well selected and the camaraderie so strong that the evening turned out well. Susan, Marty and Earl kept us entertained with their comments on the wines. The most positive critique is that members told us they would return to enjoy a great meal under "normal" kitchen circumstances.

May 15, 2023: Intimate French Bistro, Le Plateau, Monsieur B, Montreal, Quebec. 🍷 *Bernard Massard Chardonnay Brut, Sparkling wine, Luxembourg - Moselle* × Canapes - Choix de Chef - Produits du Jour. 🍷 *Josmeyer Pinot Gris Grand Cru Brand, Alsace 2015* × Sando Foie Gras, Pain Brioche - Ketchup Maison Garni de Caviar Noir. 🍷 *Dom.Chignard Fleurie Les Moriers, Beaujols 2019* × Tartare de Saumon, Mayo Epicee, Roquette et Fenouil. 🍷 *Stratus White, NOTL 2019, Ch. Les Ormes De Pez, Bordeaux-St. Estephe 2012* × Choice of: Aile de Raie (Skate Wing) - Sauce Tapioca et Lime, Tomates Cerise, Oeufs de Saumon et Emulsion d'Epinauds, Ballottine de Volaille umami (deboned stuffed chicken), Rapini Gratine, Tomato Sechees & Sauces aux Baies, Macreuse de boeuf (Beef Shoulder) Presse de Pommes de Terre, Brocoli et Radicchio, jus de Bœuf & Gel Dail et Citron. 🍷 *Inniskillin Vidal, Niagara Peninsula 2019, Ch. De Montifaud Reserve Speciale, Cognac, Poitou-Charentes, France* × Tarte de Fruit et Meringue - avec Fromage Quebec assortis. 🍷

Bistro Night Monsieur B



🍷 *Stratus White, NOTL 2019, Ch. Les Ormes De Pez, Bordeaux-St. Estephe 2012* × Choice of: Aile de Raie (Skate Wing) - Sauce Tapioca et Lime, Tomates Cerise, Oeufs de Saumon et Emulsion d'Epinauds, Ballottine de Volaille umami (deboned stuffed chicken), Rapini Gratine, Tomato Sechees & Sauces aux Baies, Macreuse de boeuf (Beef Shoulder) Presse de Pommes de Terre, Brocoli et Radicchio, jus de Bœuf & Gel Dail et Citron. 🍷 *Inniskillin Vidal, Niagara Peninsula 2019, Ch. De Montifaud Reserve Speciale, Cognac, Poitou-Charentes, France* × Tarte de Fruit et Meringue - avec Fromage Quebec assortis. 🍷



FOOD FACTOID | Rapini

Rapini or broccoli rabe is a green cruciferous vegetable, with the leaves, buds, and stems all being edible; the buds somewhat resemble broccoli, but do not form a large head. Rapini is known for its bitter taste, and is particularly associated with Mediterranean cuisine.

Wine, Food, Friends, and Gulf Breezes

The Naples Branch held our Annual Black-Tie Event at Pelican Isle Yacht Club. As a special part of the evening's proceedings, two Americas Silver Medals were presented to founding members Harry and Suzan Claytor. Harry is a nine-year member of the Board of Directors, serving as President for the past five years. Suzan has been a member of the Board for five years, serving as Treasurer and Branch Contact. Together Harry & Suzan have been very valued members of the Naples Branch since its 1999 founding, co-chairing numerous events, helping to mentor new members, and doing whatever is needed to make the Naples Branch successful and enjoyable for all members. Our Branch thanks them immensely for their service.

March 20, 2023: Wine, Food, Friends, and Gulf Breezes, Pelican Isle Yacht Club, Naples, Florida. 🍷 *Prosecco NV* × Passed Hors d'Oeuvres, Smoked Salmon Mousse Spoons and Puff Pastry Wrapped Smoked Sausages with Dijon Mustard Sauce. 🍷 *J. Moreau & Fils Chablis, Burgundy 2019* × Mediterranean Salad, Artisan Greens, Charred Grape Tomatoes, Cucumber Carrots, Pickled Red Onion, Sweet Potato Crisps, Torched Feta Block and Garlic Vinaigrette. 🍷 *Fisher Vineyards, Mountain Estate Vineyard Chardonnay, Sonoma Coast 2019* × Goatherd's Pear Purse, Crispy Pastry Around Humboldt Fog Goat Cheese and Moscato Poached Pears with Prosciutto, Clove Spiced Walnuts and Raspberry Honey. 🍷 *Works & Days Pinot Noir, Sonoma Coast 2019* × Black Angus Beef Tenderloin, Bordeaux Cherry Cracked Pepper Glaze Topped with Amaretto Cream Served with Julienne Carrots, Grilled Asparagus and Golden Potato Pave. Callebaut White Chocolate Cheesecake, Candied Raspberries, Black Chambord Gel, Cinnamon-Chantilly Cream, Mint Gremolata and Cashew Dust. Naples

Soirée en Provence

Our final event of the Spring Season was held at the beloved restaurant Bleu Provence. Jacques and Lysielle Cariot opened Bleu Provence as a labor of love in 1999 after retiring to Naples, Florida, from Provence, France.

Traveling to different wineries around the world each year, Jacques returns with the best selections possible and he shares the history of each one with interested patrons.

Fresh fruits and vegetables are delivered daily from local sources, and Jacques and Lysielle sample meats, cheeses, olives, herbs, mushrooms, and a host of other ingredients from every available source to procure the finest quality. Chef Lysielle is a master, combining all of these elements into beautiful and delicious dishes.

It was an experience to be savored and enjoyed, all the members attending agreed, "An event to be remembered!"

April 17, 2023: Soirée en Provence, Bleu Provence, Naples, Florida. 🍷 *Rivarose, Brut Rose Salon du Provence NV* × Passed Hors d'Oeuvres. 🍷 *Dom. Gavoty Grand Classique, Cotes de Provence Blanc, 2021* × Marinated Octopus, with Garlic, Parsley, and Za'atar Spices, served over Hummus and Grilled Chickpeas. 🍷 *Clos Sainte Magdeleine, Cassis Blanc, Cassis 2021* × Loup de Mer, Mediterranean Sea Bass grilled skin-on a' la Plancha, served with Lemon Caper Sauce and Parmesan Gratinéed Fennel. 🍷 *Dom. de l'Oratoire Saint Martin 2019, Cairanne Rougr Reserve des Seigneurs, Valle'e du Rhone* × Daube a la Provençale Wagyu Short Ribs Bourguignon, Braised in Red Wine Reduction, served with Mashed Potatoes, Baby Carrots and Sautéed Mushrooms with Garlic and Parsley. 🍷 *Dom. Gour de Chaule, Gigondas Tradition 2019* × Selection of Specialty Cheeses. 🍷

Suzan and Harry Claytor with their Silver Medal Award



Gerrit Schutte, Dara Schutte, Jacques Cariot, Suzan Claytor



FOOD FACTOID | Short Ribs Bourguignon

Braised Boneless Short Ribs Bourguignon is a dish in which the beef is slow-cooked in red wine with bacon, onions, carrots, mushrooms and herbs. The classic braising technique produces a deep, rich flavor that perfectly complements a hearty red wine like a Gigondas.

NORFOLK

June 29, 2023: Headed South, The Veranda, Norfolk, Nebraska. The Norfolk Branch enjoyed a great summer evening celebrating the flavors of South America. The evening started on the patio of Divots Event Center and finished in the Veranda room. Chef Todd Norris created a menu to treat us to the flavors of Argentina, Brazil, and Chile. South American spices and flavors accented all four courses.

The evening started out with appetizers including a spicy mini beef empanada, ceviche tostada with red shrimp & roasted garlic, cilantro cream fraiche, and plantain chips with fresh guacamole. These were paired with Brazil's national drink "Caipirinha," a cocktail that was quite refreshing with all these flavors!

The salad selection was tomato and hearts of palm on mixed spring greens with a sundried tomato vinaigrette. This was served with an Argentinian New Age Torrontés, a light, crisp citrusy white wine with a sweetness that matched well with the spices.

Dinner included Asado Flank Steak with Chimichurri, Grilled Chorizo, Black Beans & Spanish Rice. This was served with a Aruma Malbec 2020, again from Argentina.....a perfect match!

Dessert consisted of "Don Pedro" ice cream with an Alfajores cookie with bourbon caramel and bourbon cream sauce. Wow! The evening ended with a nightcap of 2018 Los Vascos Carménère from Colchagua Valley, Chile. ¡Ay, Caramba! 🍷

Event Committee - L to R Bill & Mary Meyer, Beth & Chuck Rowse, Scott & Lori Williams and Ron & Sharon Deets



OAKVILLE

July 8, 2023: IWFS Wine Tour 2023: Garden, Lavender and Winery Trip, Norfolk County, Ontario. With 18 members and 22 guests, our motorcoach left the morning of the 8th of July for Whistling Gardens. It was our first stop to experience the masterpiece of Darren Heimbecker, a polymath who guided us through over 20 acres of gardens. Whistling Gardens has the largest collection of peonies in North America: 4,500 different plants of over 1,200 varieties. Whistling Gardens may also have the world's largest private collection of conifers.

Besides being a master gardener, Darren displayed his engineering skills with a computerized multi-fountain display synchronized with his own musical compositions. Mr. Heimbecker then showed us rare birds in his Asian-themed aviary. A catered lunch followed under a massive awning. Our next stops were the French (intermedia) and English (angustifolia) lavender fields at Bonnieheath, formerly a 130-acre tobacco farm repurposed using a Permaculture Regenerative Agricultural practices. Our next stop was Burning Kiln Winery, a former tobacco pack barn overlooking a UNESCO World Biosphere Reserve. Here we were served copious wine samples. Our group purchased 96 bottles of wines ranging \$24 to \$70. On the way home, we stopped off at Hewitt's Dairy for further indulgence, this time with overly generous servings of ice cream. We ended our day at the home of Kiran Yashpal and James Henry for a buffet dinner paired with wines purchased during the trip. Relaxing by the water's edge on Burlington Bay of Lake Ontario, this was the denouement of a full day together. 🍷

Exploring Bonnieheath Estate Lavender & Winery



A Grand Summer Dinner at The Hutch on Avondale

On July 18, the IWFS Oklahoma Central Branch Members enjoyed an exceptional four-course dinner with paired wines at The Hutch on Avondale restaurant in Nichols Hills. The evening was hosted by members Nancy & Bart Frank and Peggy Butcher. Imaginative and flavorful courses were prepared under the direction of Chef Kurt Fleischfresser. Wines, travel tips, and even a discussion of 10 species of Australian microbats were discussed by Chris Waffle Armstrong, General Sales Manager for Fowles Wine Strathbogie Ranges in Victoria, Australia. The vineyards for Fowles Wine are located 80 miles north of Melbourne in the cool climate region of the Strathbogie Ranges.

July 18, 2023: A Grand Summer Dinner at The Hutch on Avondale, The Hutch on Avondale, Nichols Hills, Oklahoma. 🍷 *Fowles Ladies Who Shoot Their Lunch Wild Ferment Chardonnay, Strathbogie Ranges 2019* × Crab-Citrus Mac (Ravioli) and Cheese. 🍷 *Fowles Farm to Table Chardonnay, Victoria 2020* × Chicken-Smoked Mushroom Boudin (handmade sausage filling wrapped in pastry) Spring Salad. 🍷 *Fowles Farm to Table Cabernet Sauvignon, Victoria 2019, Fowles Ladies Who Shoot Their Lunch Wild Ferment Shiraz, Victoria 2018* × Rib Eye Involtini (rolled & stuffed steak) with Smoky Greens & Crispy Potatoes. 🍷 *Fowles Farm to Table Cabernet Sauvignon, Victoria 2019, Fowles Ladies Who Shoot Their Lunch Wild Ferment Shiraz 2018,* × Caramelized Strawberry Toast. 🍷

L to R: Oklahoma Central Branch Members - Kirk & Lynn Kickingbird, Carol Smaglinski, Charles Whipple, Nancy & Bart Frank, Charlotte Schwoerke, and guest Charles Maloney



OKOBOJI

Summer Sipping

The Okoboji Branch kicked off summer with an event at The Hill House, a historic home recently renovated by owners Randall & Karen Stoeckel. The event had a relaxed atmosphere allowing for plenty of conversation among club members and guests. Yesterdays of Okoboji catered with wonderful appetizers that complemented the selection of wines curated from local distributor, Okoboji Wines. The evening allowed plenty of time to mix, mingle, catch up with old friends, and make a few new friends - all while enjoying wine in a beautifully renovated historic home!

June 1, 2023: Summer Sipping, The Hill House, Spirit Lake, Iowa. 🍷 *Broad-bent Vinho Verde Rose* × Tomato Caprese Pipettes. 🍷 *Dom. Passy Le Clou Petit Chablis* × Spinach & Artichoke Dip with Naan Bread. 🍷 *Husch Sauvignon Blanc* × Parmesan & Leek Tartlets. 🍷 *G.D. Vajra Nebbiolo Langhe DOC* × Charcuterie. 🍷 *D'Arenberg Shiraz "The Footbolt"* × Chicken Satay with Thai Peanut Sauce. 🍷 *Amici Cabernet Sauvignon Napa Valley* × Chocolate Covered Strawberries.

Linda Hirsch, Jill Peters, Chef Michael Dunn, Chef Sarah Page, Cyndi Adams, Amanda Lippon



Event Co-Hosts Jennifer Title-Oitzman, Karen Stoeckel, Rebecca Peters, Sally Phelps, Mary Skopec



Bubbles & BBQ

The Okoboji Branch gathered in the hayloft of the Okoboji Barn for Bubbles & BBQ on June 29. It was a wonderful celebration with new friends, delicious Texas BBQ and a variety of great wines that enhanced the BBQ. Michael Dunn from Back Alley BBQ catered the meal with a southern-style charcuterie table, and Sarah Page from So Good by Sarah completed the culinary experience with bite-sized desserts! Okoboji Wines curated a selection of wines to complement the food and cater to the tastes of the crowd. The unique venue and casual format allowed for great conversations, and a perfect opportunity to invite some new friends to be introduced to our branch.

June 29, 2023: Bubbles & BBQ, The Okoboji Barn, Spirit Lake, Iowa. 🍷 *Pizzolato Prosecco Rose, Angels & Cowboys Brut, Graziano Chenin Blanc "Old Vine", House of Brown Red Blend, Casas del Bosque Cabernet Sauvignon, Mollydooker "Blue Eyed Boy" Shiraz* × Under the Influence Brisket Sliders, Smoked Ribs, Bacon Wrapped Dates, Smoked Sausage, Pulled Pork, Cheeses, Grapes, Strawberries, Crackers, Toast, Pickles, Olives, Cucumbers, Tomatoes, and Ranch Dip. 🍷

A European Tour at A Foreign Taste

A Foreign Taste is a relatively new restaurant that survived COVID. They focus on globally inspired cuisine, primarily from France, Spain, Australia, Italy, and South Africa. Our “stag dinner” began with a powerful membership draw: A sit-down tasting of two excellent Bordeaux from the Pauillac appellation: First Growth *Chateau Latour 2004* and Fifth Growth *Chateau Lynch-Bages 2010*. All of the courses were quite imaginative and beautifully plated. For example, the French Onion Soup was unlike a traditional broth-dominant onion soup: A rich cream-based beef demi-glace liquid was poured around solid ingredients of parsley panna cotta, red onions, Parmesan, and marmalade. *Delicieux!*

May 18, 2023: A European Tour at A Foreign Taste, Omaha, Nebraska. 🍷 *Wines from our Cellar* ✕ Charcuterie, House-Made Bread. 🍷 Ch. Latour 2004, Ch. Lynch-Bages 2010 ✕ 🍷 *Brotte Dom. Barville 2019* ✕ French Onion Soup: Parsley, Red Onion, Parmesan. 🍷 *Campogiovanni Brunello di Montalcino 2012* ✕ Egg Yolk Raviolo: Ricotta, Brown Butter, Walnut, Crème Fraîche, Leek, Garlic. 🍷 *2010 Ch. Beychevelle, AXR Winery Cabernet 2016* ✕ Beef Wellington: Beef Filet, Prosciutto, Wild Mushrooms, Puff Pastry, Bearnaise. 🍷 *Taylor Fladgate 2007* ✕ Cheese Assortment: Safr Port Salut, Marin French Petite Brie, Tete de Moine Rosettes. 🍷

Event host Dan Thrasher, center, stands next to chef Bowser (L) and the rest of the staff for A Foreign Taste



OMAHA METRO

Using the Sommelier Grid to Blind Taste

Third Level (Advanced) Sommelier candidate Matthew Brown led us through how sommelier candidates blind taste wines. We were given two handouts to help us organize our thoughts: The Court of Master Sommeliers Americas Deductive Tasting Method Format handout and The Advanced Sommelier-Level Red and White Wine Grape Varieties & Regions. Matt told us to look for characteristics that jump out and advised us to: 1. Don't be afraid of being wrong; 2. Be honest with yourself; 3. The Method Format chart has three main sections: Sight, Nose, and Palate. This was a unique opportunity to blind taste with some professional structure aiding our impressions to unmask an unidentified wine.

March 23, 2023: Using the Sommelier Grid to Blind Taste, V. Mertz, Omaha, Nebraska. 🍷 *Champagne and Reds from our Cellar* ✕ Appetizer Platter. 🍷 *Blind Tasting from a variety of four high-quality wines from our cellar* ✕ Hartford “Hartford Court” Chardonnay 2018 ✕ Wedge Salad, Belgian Endive, Bleu Cheese, Pork Lardon, Tomato Jam, Chive. 🍷 *Evening Land “Seven Springs” Pinot Noir 2015* ✕ Drive Thru Breakfast, Potato Rosti, Rilletes, Quail Egg, House Xo Aioli, Micro Greens. 🍷 Ch. Teyssier, Saint-Emilion 2010 ✕ Frito Pie w/ Shallot Rings, Chili Spiced Cracker, Cumin Braised Lamb, Huitlacoche Mole, Aged Cheddar. 🍷 *The Ojai Vineyard “Bien Nacido” Syrah 2014* ✕ Morgan Ranch Wagyu Cheeseburger, Caramelized Onion, Gruyere, V. Metz Sauce, Frites. 🍷 *Doisy Daene Barsac Sauternes 2015* ✕ Funnel Cake w/Churro Ice Cream. 🍷

President and Event Co-Host Dave Thrasher and 3rd Level Somm Candidate Matt Brown



PALM BEACH

A Cajun Jamboree

Thank you to everyone who attended Way Down Yonder in New Orleans: Part II - A Cajun Jamboree. We “traveled” north to the bayou for a night of stylish, flavorful cuisine. Executive Chef Jason Soule prepared a wonderful menu with Jessica Reid and Matt Garfield's direction: Crawfish strudel, lobster po' boys, andouille sausage, blue crab deviled eggs, lots of shrimp, fresh oysters, glazed duck breast, veal, and, of course, gumbo and a whole lot more! Thank you to Jessica and Matt for hosting a 6-star, elegant, and amazingly fun evening ~ a perfect end-of-season finale! 🍷

PALM BEACH *continued...*

◀ **April 11, 2023: A Cajun Jamboree, Old Palm Country Club, Palm Beach Gardens, Florida.** 🍷 *Billecart Salmon NV From Magnums 1.5 L* ✕ Caviar and Hors d'Oeuvres, Crawfish Strudel, Baked Andouille Puffs, Shrimp and Corn Calas With Remoulade, Mini Lobster Po' Boys, Muffuletta Bites, Blue Crab Deviled Eggs. 🍷 *Dom. Pinson Chablis Grand Cru "Les Clos" 2020* ✕ Trio Of Gulf Oysters: Bienville, Rockefeller, Drago's Charbroiled ~ Served On Rock Salt with Lemon and French Bread. 🍷 *Dom. Glantenay Chambolle-Musigny 2013, Liquid Farm Pinot Noir 2021* ✕ Satsuma Molasses Glazed Duck Breast, Foie Gras Dirty Rice, Candied Yam Fondue, Cherry Bordelaise, Hazelnut Dukkah. 🍷 *Beringer Cabernet Sauvignon Private Reserve 2010* ✕ Veal Tenderloin Medallion, Crawfish Gumbo, Shishito Pepper Relish, Creole Mustard Pommes Puree, Smoked Ham Hock Braised Greens. 🍷 *Vinos Viejo de Hidalgo Pedro Ximenez Triana, Hidalgo La Gitano 30-year-old followed by Don Papa Rum 7-year-old* ✕ Toasted Gelato Baked Alaska, Praline Caramel. 🍷

Season Finale!



PARADISE VALLEY

French Garden Tasting

The Paradise Valley, Arizona Branch took an April trip to France, although no passport was required. Members were transported to the countryside complete with French gardens curated by member Dr. Caren Siehl at her mountainside Phoenix home. The spectacular setting was paired with a selection of wines from the Burgundy, Rhône and Bordeaux regions. A very special guest, IWFS Americas Executive Vice Chairman Dr. Ananth Natarajan, who is also a member of the Lake Tahoe and Physicians of LA Branches, flew in to enjoy the event.

April 6, 2023: French Garden Tasting, Home of Caren Siehl, Phoenix, Arizona. 🍷 *Simonnet-Febvre Premier Cru 2019, Dom. Alain Chavy 2019, Dom. Francois Gaunoux Premier Cru 2014, Dom. Saint Damien 2018, Dom. De Beurenard 2019, Ch. Haut-Bergey 2005, Chateaux Plince 2014* ✕ Various Appetizers and Goodies. 🍷

L to R Dan Peters, president of the Paradise Valley branch, Cheryl Peters, secretary of the branch, Dr. Caren Siehl, IWFS Americas Executive Vice Chairman Dr. Ananth Natarajan



PASADENA

Spring Fling!

We enjoyed a fantastic evening at the spectacular Four Seasons Private Residences in Los Angeles. It began with a reception in the spacious 10th-floor private suite with a panoramic view of Los Angeles. A Schramsberg Brut Rose 2018 (in magnum) accompanied by delicious passed hors d'oeuvres was a perfect beginning.

Dinner was served in the owner's lounge which opens into one of the top show kitchens in Los Angeles. Chef Sevan Abdessian prepared an exceptional meal to accompany the wines that had been selected by our cellar master. The first course was a stellar pairing of Falafel "Alexandria" Salad with a delightful Robert Mondavi Fumé Blanc To Kalon Estate Reserve 2014. The final savory course was a triumphant combination: A Broadleaf Farms Lamb Tagine was paired with Booker Wines Paso Robles Tempranillo 2010 & Bodegas Muga "Prada Enea" Gran Reserva Rioja 2010. The two wonderful Tempranillo were served blind with members attempting to identify the correct wines. The evening concluded with a refreshing Lemon Zest Panna Cotta! ▶

Dinner Chair Bill Cockrum and Chef Sevan Abdessian



◀ A Wonderful Evening!

We concluded our 68th season with a remarkable dinner in the heart of Santa Monica at the Michelin One-Star Citrin Restaurant.

The renowned chef/owner Josiah Citrin curated an extraordinary menu to complement an assortment of rare wines selected by our esteemed cellar master, Dave Felton. The evening began with an incredible set of hors d'oeuvres including a remarkable Beef Bearnaise Hamachi Tart. The Hokkaido Scallop and Striped Bass courses were expertly matched with the 2015 South African Tokara Director Reserve and 2012 Louis Jadot Chassagne Montrachet Abbaye de Morgeot. The highlight of the evening was experiencing the illustrious first growth 1995 Chateau Haut-Brion paired with a magnificent Sonoma lamb. The exceptional 1995 vintage was the epitome of elegance and sophistication. Another great evening!

June 13, 2023: A Wonderful Evening!, Citrin, Los Angeles, California. 🍷 *Launois "Cuvée Réserve" Grand Cru Brut Blanc de Blancs Champagne* × Beef Bearnaise Hamachi Tart, Yuzu Kosho and Radish Dungeness Crab, Celery, Passionfruit. 🍷 *Tokara - Director's Reserve White Proprietary Blend South Africa - Coastal Region, Stellenbosch 2015* × Hokkaido Scallop, Melted Leeks, Lemon and Mustard. 🍷 *Louis Jadot Chassagne Montrachet Abbaye de Morgeot 2012* × Striped Bass, Fennel, Eggplant, Green Tomato, Brown Butter. 🍷 *Epeneaux (Armand) Pommard Pinot Noir - Villages, Côte de Beaune 2005* × Duck Ragout Cavatelli Pasta, Porcini, Pistachio, Pecorino. 🍷 *Ch. Haut-Brion Red Bordeaux Blend - First Growth Pessac-Léognan 1995* × Sonoma Lamb, Zucchini Blossom, King Trumpets, Jus Tranché aux Truffes. 🍷 Dark Chocolate, Coffee and Brandy. 🍷

L to R Members Robert Oropallo, Richard Patterson, and Dean Kitchens



FOOD FACTOID | King Trumpet Mushrooms

King trumpet mushrooms are the largest of the oyster mushroom family, noted by their thick white stems and golden brown caps that are somewhat flat. They have a delicate, nutty flavor and a firm, meaty texture. When cooked, the king trumpet's texture mimics seafood, like scallops. In fact, when its thick stem is sliced crosswise, the result can appear just like scallops, too.

PHILADELPHIA

Dinner at SAVONA

Perched on a hilltop in the heart of Philadelphia's Main Line, rests SAVONA. Built in 1765, SAVONA was once the 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 and & seamlessly orchestrated service have been the hallmark of Savona's success for over twenty 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: April Dinner, SAVONA, Philadelphia, Pennsylvania. 🍷 *Gallimard Cuvée de Reserve Blanc de Noir NV Champagne* × 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. 🍷 *Savennieres, Clos du Papillon, Domaine des Baumard 2018* × Yellowtail Crudo, Pink Grapefruit, Avocado, Spring Onion Gelee. 🍷 *Clos Vougeot, Ch. de la Tour 2013* × Muscovy Duck 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. 🍷 *Ch. Raymond-Lafon Sauternes 2010* × Twice Baked Cave Aged Cheddar Soufflé, Strawberry, Rye Crisp. 🍷 *Ch. Raymond-Lafon Sauternes 2010* × Olive Oil Cake, Blueberry Marmalade, Lemon Cream. 🍷

Chef- Andrew Masciangelo with Dinner Chairman Dr. Steve Kaplan



PUERTO RICO

Tasting Dominus Versus Opus

To celebrate the end of our activities season, the members of the Puerto Rico Branch met at La Boutique du Vin for a side-by-side blind tasting of Dominus versus Opus One wines. Our Branch Sommelier, Ivan Fracinetti, led the tasting with very useful and interesting notes about the vintages and the winemaking techniques. The champagne and hors d'oeuvres reception was catered by Chef Augusto Schriener.

June 24, 2023: Tasting Dominus Versus Opus, La Boutique du Vin, San Juan, Puerto Rico. 🍷 *Opus One, Napa Valley 1999, Opus One, Napa Valley 1996, Opus One, Napa Valley 1995, Opus One, Napa Valley 1994, Dominus, Napa Valley, Estate Bottled 1999, Dominus, Napa Valley, Estate Bottled 1996, Dominus, Napa Valley, Estate Bottled 1995, Dominus, Napa Valley, Estate Bottled 1994.* 🍷

L to R: Pedro Piquer, Carmen Henn, Augusto Schreiner, Maria Fracinetti and Ivan Fracinetti



ROCHESTER

IWFS Summer Luncheon

The Minnesota summer was in its full glory when Stacey Rizza hosted the annual President's Soirée. The temperature was in the mid-'70s, the sun was shining, and a gentle breeze blew through the tent erected at the Gardens of the Somerby Golf Club. Chef Adam Sundin consulted with Stacey to orchestrate a repast that drew from meals from their vast experiences. The meal was enhanced by the joyful shouts from the adjacent swimming pool. A sublime summer day indeed.

June 17, 2023: Summer Luncheon, The Somerby Gardens, Rochester, Minnesota. 🍷 *Veuve Clicquot Yellow Label Brut* ✕ East Coast Oysters on the half shell with Tomatillo Habanero Mignonette and Lime; Royal Belgium Osetra Caviar on Blini with Crème Fraîche and Chives. 🍷 *The Hunting Lodge Sauvignon Blanc 2016* ✕ Salad: Watercress, Arugula, and Walnut Crusted Chevre Salad served with Supreme Grapefruit, drizzled with Thyme infused Olive Oil, Ginger, Gin, Lime and Honey Vinaigrette. 🍷 *Wayfarer Vineyard Fort Ross-Seaview Chardonnay 2019* ✕ Fish: Achiotte crusted Chilean Sea Bass and Mediterranean Toasted Orzo with Spinach, Lemon, Olive Oil, Sundried Tomatoes and Parmesan. 🍷 *Clos de Papes Chateauneuf-Du-Pape 2017* ✕ Dijon and Pine Nut coated California Lamb Chop accompanied by Grilled Mushroom and Asiago Polenta, Lamb Jus and Tomato Confit. 🍷 *Ch. Guiraud Sauternes 2013* ✕, Coffee and Tea ✕ Aged Spanish Manchego and Triple Cream Brie, Fresh Fruits, a selection of Thomas Keller Chocolates. 🍷

Branch President Stacey Rizza and spouse Andrew Badley



SANTA BARBARA

A Little Taste of Italy

Santa Barbara Chapter president Dr. Bill Hein with restaurant owner George Bitar and Chef Elizabetta



It was a perfect July evening for our Chapter dinner at Restaurant Via Maestra 42, a little taste of Italy in Santa Barbara. As members and guests arrived, owner George Bitar poured a delightful sparkling Franciacorta Berlucchi '61 and Scarbolo Lara Chardonnay to accompany our Antipasti delights prepared by Chef Elizabetta. They were so good, but we knew what was yet to come and had to avoid the temptation to eat too many! The Santa Barbara Chapter of the Society was served by George and his staff at Via Maestra 42. We are looking forward to having even more events at Maestra 42 in the future.

July 9, 2023: A Little Taste of Italy, Via Maestra 42, Santa Barbara, California. 🍷 *Franciacorta Berlucchi '61, Scarbolo Lara (Sunset Scent)* ✕ Tartelle di Sfoglia con Salmone, Affumicato & Fromaggio di Capra, Tartufato, Coni di Melanzane con Pomodori Secchi E Formaggio, Polpette con Sugo di Pomodoro. 🍷 *Gavi di Gavi Villa Sparina* ✕ Tagliolini Neri con Sugo di Seppioline. 🍷 *Brunello di Montalcino Querce Bettina, Sangiovese Silver* ✕ Pappardelle Alla Bolognese. 🍷 *Nebbiolo Bocchino, Nebbiolo Silver* ✕ Ossobuco di Vitello con Risotto, Allo Zafferano E Spinaci Saltati. Insalata con Aceto Balsamico, Tagliere di Fromaggi Assortiti (Taleggio-Gorgonzola & Alta Langa La Tur). Gelato Alla Vaniglia con Olio, D'Oliva E Limone, Vin Santo San Cristina E Biscotti. 🍷

SANTA FE

Palace Prime Italian

The Santa Fe/Northern New Mexico branch held our June wine dinner at Palace Prime Italian just off the Plaza in Santa Fe. Palace Prime Italian is noted for their steaks and seafood but on this night Chef Doug Hesselgesser showed off his pasta-making skills with a four-course Italian menu. Branch Cellar Master Glenn Harris selected four perfectly paired Italian wines to complement the food. The Tenuta Delle Terre Nere from Sicilia was excellent with the Peppadew Peppers and the Pra Morandina Valpolicella Ripassa was a huge hit with the Garganelli.

June 7, 2023: Palace Prime Italian, Palace Prime, Santa Fe, New Mexico. 🍷 *Tenuta Delle Terre Nere, Etna Bianco, Sicilia 2021* × Stuffed Peppadew Peppers, Spicy Sausage, Blue Cheese. 🍷 *Valle Dell'Acade 'Il Frappato', Vittoria Frappato, Sicilia 2021* × Burrata, English Peas, Prosciutto, Local Greens. 🍷 *Pra 'Morandina', Valpolicella Ripasso, Veneto 2020* × Garganelli, House-Cured Guanciale, Parmesan Fonduta, Spinach. 🍷 *Scagliola 'SiFaSol', Moscato d'Asti, Piemonte 2021* × Polenta Cake, Lemon Syrup, Sorbet, Macerated Seasonal Fruit. 🍷

SPOKANE

June Dinner

The Spokane Chapter enjoyed an incredible dinner put together by the faculty and students at the Inland Northwest Culinary Academy (INCA). The food was beautiful, the students were engaging, and the faculty shined. We look forward to many more events at this wonderful school that puts out such talent in the Inland Northwest.

June 1, 2023: June Dinner, Inland NW Culinary Academy, Spokane, Washington. 🍷 *Adami Prosecco di Valdobbiadene SulLievito DOCG (Veneto)2015* × Amuse Bouche. 🍷 *Damilano Langhe Arneis (Piedmont) 2015* × Grilled Scallop, Coriander & White Chocolate Cream, Shallot Brunoise, Fennel Pollen. 🍷 *Dom. Saint Aix Coteaux d'Aix Rosé 2018* × Beef Carpaccio, Consommé Gelée, Provence Essence, Watercress Salad, Armenian Flatbread. 🍷 *Produttori del Barbaresco Langhe 2013* × Morel Mushrooms, Risotto, Spring Pea Tendril, Paprika Oil, Mushroom Demiglace. 🍷 *Ch. Fourcas-Borie (Haut-Medoc)2012* × Rack Of Lamb, Pommes Château, Bordelaise Sauce, Summer Squash Ragu, Pistachio Dust, Beurre Rouge. 🍷 *Maso Poli Trento Pinot Nero Superiore (Trentino-Alto Adige)2013* × Pâte à Choux, Crème Pâtisserie, Fresh Strawberries, Basil Ice Cream, Balsamic Syrup. 🍷

Charlie Martin, Chef Laurent Zirotti, Cellar Master Ron Thies, President Mary Lawlor, Chef Josh Martin, Julie Litzenberger.



TORONTO

IWFS Toronto 2023 AGM

On June 20th, IWFS Toronto held its 2023 Annual General Meeting at The Toronto Hunt Club's historic clifftop clubhouse. Amidst the majestic, sweeping vistas of Lake Ontario, and with the charming music of a guitarist playing in the background, canapes were served with bubbly to IWFS members who were dressed in their finery. Indeed, the senses of IWFS Toronto members were stoked! The evening did not disappoint: After the new Board Members were introduced, and awards handed out to two recipients of the International Wine and Food Foundation of Canada, members enjoyed a delectable dinner catered by The Hunt Club with wine pairings curated from the Branch's cellar.

Members of the IWFS Toronto Board of Directors



June 20, 2023: Annual AGM, Toronto Hunt Club, Toronto, Ontario. 🍷 *Cuperly Grand Cru Reserve Brut NV* × Scallop Canape, Seared Foie Gras on Toasted Brioche with Caramelized Orange. 🍷 *Hendry Unoaked Chardonnay 2015* × Lobster and Creamer Potato Salad served on Baby Endive with Tarragon, Preserved Lemon, Citrus Dressing and Chive Oil. 🍷 *Louis Jadot Chambolle-Musigny 1er Cru Les Sentier 2005* × Mushroom and Duck Risotto. 🍷 *Ch. Mazeris Libournais 2000* × New York Steak with Chocolate Peppercorn Sauce, Dried Cherries, Crispy Polenta. 🍷 *Casa Dos Vinhos Madeira 5-year-old NV, Coffee, Decaf & Tea* × Chocolate Bomba Crunch, Salted Dulce Profiterole, Raspberry Wine and Citrus Semifreddo. 🍷

South American Wine Dinner

The Tucson Chapter's final event of the 2022-2023 season was held at the Lodge at Ventana Canyon on April 21, 2023. Twenty-four members and six guests enjoyed an interesting range of South American food selections and wines paired by Ventana's VP of Clubhouse Operations Clayton Robideau and Chef Wendy Gauthier's South American food selections and wines paired by Ventana's VP Clubhouse Operations Clayton Robideau. Members Penny and Otto Melchoir did an outstanding job of organizing the evening for the Tucson Chapter.

April 21, 2023: South American Wine Dinner, Lodge at Ventana Canyon. 🍷 *Piattelli Brut Nature, Zuccardi Tempranillo 2017* × Herbed Goat Cheese Stuffed Peppadew, Manchego Cheese, Quince Paste, Arepas. 🍷 *Santa Julia Torrentes 2021* × Chilean Sea Bass, Saffron Rice, Roasted Tomato & Pepper Relish, Tomato Broth. 🍷 *Zuccardi "Aluvional Altamira" Malbec 2018* × Cilantro Mint Braised Short Rib, Scallion Cake, Corn Sauce. 🍷 *Piattelli "Arlene" Red Blend 2018* × Grilled Flank Steak, Chimichurri Sauce, South American Succotash. Toasted Lime & Coconut Creme Brulee. 🍷

VANCOUVER

May 26, 2023: Okanagan Tour, Kelowna and Lake Country, British Columbia. Vancouver Branch members were treated to another very special Okanagan Valley Wine Tour organized by member Dr. Larry Burr – this time the trip focussed on wineries in East and West Kelowna and Lake Country. Our trip started on a sunny Friday morning with visits to Frind Estate Winery at their beautiful lakeside property. Next was Off the Grid Organic winery followed by a tasting and lunch at Crown and Thieves winery. Our day finished with a visit to Quail's Gate Winery, Beaumont Family Estate Winery and dinner at RauDZ Regional Table. Saturday morning saw us visit Intrigue Winery, Peake Cellars, and also to the major undertaking at O'Rourke Family Estate, a winery designed to outshine any other in the Okanagan. When finished, the facility's cost will approach \$150 million. Lunch was at Norman's Diner and our afternoon included visits to the historic Sperling Vineyards and also Spearhead Winery before dinner at Bouchons Bistro. Sunday morning included a visit to Tantalus Winery and ended with a visit, tour, and tasting at Martin's Lane before lunch at Maestro's and driving home.

Our thanks go to Dr. Larry Burr for again organizing a most enjoyable and informative tour, to Treasurer Diane Blaney for looking after all of the financial arrangements, to photographers Milena Robertson, Felix Ho, and Susan Mann. Thanks also go to the wineries that shared their passion and vision with us and to Top Cat Tours for safely navigating us between each winery.

Wine tasting at Crown and Thieves Winery followed by lunch at their open air top floor with the magnificent view of the Okanagan Valley



Good time was had by all!



July 9, 2023: Cracklin' Pig Feast, Private Residence, Vancouver, British Columbia. The sun was shining, the sky was blue and we return to the rooftop patios of Karen Stierhoff and Larry Stefan and their neighbours Thomas Quine and Leanne Averbach. This time they welcomed us for a Cracklin' Pig Feast. Kuy's Lechon supplied a delicious crispy-skinned roast pig with salads and canapés from Gauthier. We enjoyed this feast with bottles of Terre Brulée Chenin Blanc from South Africa, a tasty Spanish Bierzo Mencía from Domino de Tares Baltos and a Bourgogne Rouge 2019 from Justin Girardin. What a party! And to finish the evening, what better than a chocolate cake emblazoned with the IWFS logo and a sip of La Quercia La Dama Passito. And then, to top it off, a latecomer brought a last-minute guest who felt obligated to bring a magnum of 2008 Dom Pérignon to share! A special treat.

Our thanks go out to all of our helpers who made the afternoon so special: Our hosts, and Milena, Karen, Jim, Kim, and Alvin for their assistance in setting up and clearing following the event. We'll look forward to next year! 🍷

L-R Members Robert Baruch,
Michael Sands and Steven Snider



Great Wines Dinner

The DC Chapter's 2023 Great Wines Dinner and Business Meeting was held at 2941 in Falls Church, VA. Our Chapter has had many amazing events at 2941 and this one was no exception. 2941 is still in the capable hands of Chef Bertrand Chemel. Chef Chemel began his journey to become a world-class chef at age 14, working in a bakery shop in Auvergne. Having both Michel Gaudin and Daniel Boulud as mentors, he spent time at La Bastide St-Antoine in Grasse, France, and the Savoy Hotel in London. Chef Chemel came to Daniel in 1999 and eventually made his way to 2941, where he creates contemporary Gallic fare through the lens of Americana, and Virginia's bounty.

May 9, 2023: Great Wines Dinner, 2941, Falls Church, Virginia. 🍷 2008 Piper-Heidsieck Cuvee Rare Brut Champagne X Fried Oyster, Ramps-Yuzu Aioli Tuna Tartare,

Seaweed Puff, Red Shiso Hamachi Crudo & Shoyu- Citrus Dressing. 🍷 Dom. Ponsot Corton Charlemagne 2014 X Sea Scallop, Marjoram Risotto, Lobster Foam. 🍷 Remoissenet Clos de Beze 2009 X Roasted Duck Breast, Huckleberry, Escarole, Rosemary Potato Millefeuille. 🍷 La Mission Haut Brion 1998 X Braveheart Ribeye, Lightly Smoked Beef Fat, Fricassée of Grilled Portobello & Spinach. 🍷 Penfolds Grange 2001 X Australian Lamb, Oz Spiced Chop, Braised Osso Bucco Navarin, Roasted Baby Carrot, Eggplant. 🍷 Silvano Garcia Dulce Monestrell 2009 X Beehive Spiced Maple Cake, Fresh & Dried Black Mission Fig Marmalade, Honeycomb Tuile, Cinnamon-Honey Gelato.

July Dinner

This year we had a summer event to replace the dinner postponed from last October due to a conflict with the IWFS Americas Great Weekend held here in Washington. Since this was a special and unusual circumstance, this dinner was equally special and unusual compared to our usual mode of operation. Instead of an event at a local restaurant this dinner was privately catered and held at the home of Bambi and Barry Landew, who have held multiple large-scale wine events in their house. The theme was "A Deconstructed New England Clambake", an appropriate summer bill of fare. Imagine if you will (to borrow from Rod Serling), all of the traditional components of a New England clambake reconfigured into individual plated dishes to accompany a progressive wine pairing. The menu for this feat was developed by Katie Reineberg of Wined and Dined Catering with the inclusion of a number of local Chesapeake touches. After all, you can't have a summer meal in this area without some version of our local crabs.

Passed Hors d'oeuvres



July 11, 2023: July Dinner, Home of Bambi and Barry Landew, McLean, Virginia. 🍷 Joseph Perrier Champagne Cuvee Royale NV X Passed hors d'oeuvres: Mini Crab and Corn Fritters with Meyer Lemon Aioli, Littleneck "Clams Casino" with Pancetta and Calabrian Chile Breadcrumbs. 🍷 Willm Pinot Gris Reserve 2021 X Lobster Chilled Corn Soup with New England Lobster Salad. 🍷 Carparsa Chianti Classico Caparsino Reserva 2016 X Old Bay Crab Rigatoni: Semolina Rigatoni with Old Bay, Maryland Jumbo Lump Crab, Charred Corn, Lemon, Butter and Chive Breadcrumbs. 🍷 Blind Selection X Braised Little Neck Clams with Merguez Lamb Sausage and a Roasted Summer Tomato, Fennel and White Bean Ragù, served over Pommes Puree. 🍷 Vietti Moscato d'Asti NV X Individual Blackberry Crostatas with Oatmeal Streusel Crumble, Blackberry-Verbena Sauce and Homemade Sweet Corn Ice Cream. 🍷

YORK

Greek Island Evening

The IW&FS York PA Branch held a Greek Island Evening on Sunday, May 21, 2023, at Ouzo Beach, a waterfront bar in Baltimore. Thirty members and guests attended a splendid dinner with wines from across Greece. We began at Ouzo Beach, a waterfront bar with views of boats and the Inner Harbor skyline while enjoying a rosé vouldomato from Santorini along with traditional apéritifs. We passed around spanakopita, house spreads of tzatziki, hummus, and eggplant, charred calamari, and flaming saganaki. Sauvignon blanc from Macedonia, assyrtiko (white) from Santorini, and agiorgitiko (red) from the Peloponnese were featured with outstanding lamb, bronzino, and crabcakes dishes at dinner. Mastiha from Chios complimented a delightful assortment of desserts. Yasou!

May 21, 2023: Greek Island Evening, Ouzo Bay, Baltimore, Maryland. Spanakopita: Spinach, Leeks, Feta, Phyllo. House Spreads: Tzatziki, Hummus & Eggplant Dip served with Toasted Pita. Charred Calamari, Caper, Frisee, Garlic Lemon Chili Oil. Flaming Saganaki: Pan-Fried Kefalograviera Cheese, Flambeed Table-Side with Brandy, Toasted Pita. Village Salad, Vine Ripe Tomatoes, Extra Virgin Olive Oil, Barrel Aged Feta. Choice of Maryland Crab Cakes: Jumbo Crab, Chili Remoulade, Old Bay Potatoes or Aegean Bronzino: Mediterranean Sea Bass, Lean White Meat, Moist & Tender, Mild & Sweet (avg. 1 1/4 lbs), Atlas Farm Vegetables or Grilled Half Chicken, Rapini, Pickled Pearl Onions, Olives, Feta Cheese, Grilled Lemon, Aleppo, Chili Rosemary Honey Glaze or Australian Lamb Chops, Patates Fournou, Red Wine Pomegranate Reduction, Mint Gremolata. Chef's Assortment of Pastries, Greek Yogurt, Pistachios & Visino. 🍷

Member Albert Blakey
presenting certificate to
Kostas Fokianos, manager
of Ouzo Restaurant,
Baltimore MD





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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. 🍷



Australia



Rhine River



New Orleans

2023

OCTOBER 18-22 – Sydney, Australia (APZ) Sydney, Australia (APZ) The APZ is enjoying an Australian extravaganza showcasing a wide variety of Australian wines and dining in private clubs and exquisite harbourside restaurants. There will also be a post tour to Melbourne and the Mornington Peninsula.

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 with a final dinner and overnight stay at the iconic Victoria Falls Hotel. An optional pre-tour event in Cape Town for 4 nights is planned as well as an optional post-tour in Livingstone and Lusaka. Sold out but you may go on the wait list at www.iwfs.org/europe-africa/eaz-major-events/africa.

2024

MARCH 14-16 – Ranked in the top 25 hotels in the world by Condé Nast readers, the luxurious Windsor Court Hotel will be our base for a 3-night festival in New Orleans. Enjoy Cajun and Creole cuisine at its finest, accompanied by the jazz rhythms of one of America's great cities. *Laissez les bon temps roulez!*

MAY 28-JUNE 1 – Loire Valley Festival (EAZ) Loire Valley Festival (EAZ) Open to all IWFS members, you will discover the wines, food, culture and history of Loire Valley. Based near Tours at the 5* Chateau d' Artigny, you will visit several chateaux enjoying wines and private dining as well as in the Troglodytic caves. There will also be a cruise on the Cher River, a tributary of the Loire. For complete information and booking go to: www.iwfs.org/europe-africa/eaz-major-events/loire

AUGUST 19-26 – Rhine River and Castle Cruise (Americas) Discover fairytale castles and historic vineyards as part of this spectacular journey down the Rhine River. Cruise the Rhine on AmaWaterways AmaMora, 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. Watch for more details