

WINTER 2024



Wine, Food & Friends

FALLING IN LOVE WITH SANCERRE

ALSO INSIDE:

- Benoit 90th Anniversary Dinner
- 2022 Vintage Reports
- Hollywood goes to Willamette

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CHAIRMAN'S LETTER

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

Introduction

Having been a member of the Society for over 25 years, I have sat in on countless Event Committee meetings and conference calls. Like many people, I sometimes think of us as a marketing company whose products are wine and food events. But that's not how we should be looking at it. What we are is a not-for-profit social club, whose mission is promoting fine food and fine wine. I would like to see the social aspect of event planning scaled up a notch.

A few years ago, in my role as IWFS/Americas Marketing Chair, I commissioned a survey which opened my eyes. Overwhelmingly, people join the Society because someone asked them to. That shouldn't be a shocking revelation, as many branches require that members be proposed by existing members. Once a person has been a member for two years, they tend to remain a member for a very long time. Almost everyone who chooses to stay after two years cites one of two reasons 1) the friendships that they've made and 2) the educational experience.

Tying all my rambling together, what I would like to see is much larger participation on committees both at the branch and the IWFS level. The reason to join a

Society, rather than just go to a restaurant or a wine store, is to become part of something bigger than yourself. Helping to put together an event gives a participant a better understanding of what goes into the planning and ties them closer to the people they worked with to put on the event.

The IWFS Festivals and Events Committee has put together great events since the early 2000s. Current Chair Charles Schurhammer, former Chair Steve Hipple and super troopers Andrew Jones and Mike Donohoe are dotting the i's and crossing the t's on our Rhine River Cruise this year. Spoiler alert—it's going to be fantastic. But I would like to put in place the next generation of the committee as soon as possible. We have aggressive plans going forward, and I would like to find people interested in joining the Committee to make this happen.

Speaking of Committees, new Treasurer Jim Storfer is ably filling the shoes of long time Treasurer, Dwight Catherwood. For me as Chairman, I feel like Casey Stengel felt when he had Mickey Mantle replacing Joe DiMaggio. The Finance Committee also could use some help. If you feel your skills on a spreadsheet surpass your skills on a corkscrew,

I'd like to talk with you about joining the Finance Committee.

Every few months Insurance Chairman Andrew Jones or I get a question about the various insurance policies that the IWFS carries. By the time this reaches print, Branch Chairpersons will have been invited to a Zoom call by Americas Vice-Chair Ananth Natarajan to explain the insurance program. One thing Ananth and I are completely committed to is making everything done at the IWFS/Americas level more transparent to the membership. If you would like to see us cover any topic, we'd love to.

Personally, I've learned quite a lot by sitting on Boards and Committees. It has made me appreciate the work people put into the events and has even improved my knowledge of wines, at least as much as going to a tasting. I hope you have the same experience.

If you are interested in serving on any of the committees I've mentioned, please contact Rose Clemson (admin.americas@iwfs.org). She will get you in touch with the appropriate chairperson.

Chris Ankner

Chairman of the Board of Directors



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COVER PHOTO: The town of Sancerre by Sudsy Torbeck,
Lake Tahoe Branch



NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

Dear members

To accompany the latest Vintage Guide (both the Card and the Vintage App) I am very pleased to once again be able to provide the first tranche of vintage reports for the 2022 vintage to assist you in 2024. The regions included here are in the northern hemisphere and have been provided freely by our Wine Consultants and also our Wines Committee member, Charles Taylor MW (for Bordeaux and Burgundy). I trust these reports will assist you in making an informed decision on which wines to buy and to perhaps lay down in your cellar—some will be there longer than others! News on how these wines are developing will be provided in years to come...

The second tranche of reports will be published in the next issue of Wine Food & Friends. Both reports will also be available to read via the website.

Santé, Andrea 

Andrea Warren
International Secretariat, London

The International Council of Management (ICM) held an online meeting on 2 November 2023 when representatives from each Society zone discuss their activities and make plans for all members for the year ahead and beyond. Global Chairman Mike Donohoe (Houston and Santa Fe, Americas) led the meeting which was attended by representatives from the Americas - Dwight Catherwood (Los Angeles, Treasurer), Andrew Jones (Cayman Islands and New York) and Steve Hipple (Omaha, Omaha Metro and Okoboji) plus from Europe Africa - John Nicholas (Zurich) and Ian Nicol (Blackpool & Fylde) and Nicola Lee (Singapore) and Michael Tamburri (Western Australia) for Asia Pacific countries. Two other Americas board members, recently appointed Americas Chairman, Chris Ankner (New York) and Ananth Natarajan (Lake Tahoe and Physicians of LA) also joined the meeting as observers. Their participation enables them to become more acquainted with the work of the ICM and to see where the Americas and other zones can work together for the mutual benefit of all members. Some of the activities being worked on are:

2023/24 Branch Directory

Global Grapevine

Vintage Guide 2024

Tea Monograph

2023/24—BRANCH DIRECTORY

This is one incredibly useful resource which provides members with a contact for each branch around the world – currently totalling 135 branches. It is now available online only, via the website (see Resource Directory and Branch Contacts / Global) and your member App (although you do have to be signed in to view this information as it is strictly for members only). If you are planning your travels for 2024 or maybe 2025 then here at your fingertips is the contact number or email of fellow members for each IWFS Branch. Please do make contact and outline your plans and they, or another branch member, will be able to provide you with invaluable advice on the ‘must see’ and ‘must do’ highlights and of course recommendations of the best restaurants in town. Now that it is online means that the information will be updated more frequently.



GLOBAL GRAPEVINE

If you would like your travel plans to be shared with fellow like-minded IWFS members then can I recommend that you watch out for the Global Grapevine which is published three times a year. The last issue for 2023 was emailed on 16 November and provided a summary of the amazing events that had taken place across the Society during the year. There were also details of upcoming festivals at home and overseas – so do check out the Dates for your Diary to see what is coming up. Many of you are already reading the news as viewing figures, across the Society, for the last 12 months, ranged from 55% to 68% (and even 71% in the Americas). However if it hasn't yet hit your radar please do remember to take a look when the next issue in the first quarter of 2024 arrives in your inbox.



GLOBAL GRAPEVINE

The updated version is now available via your Member App. With this online version there is the flexibility to keep in the older vintages and also to add in new regions. Additions which are not available via the printed Vintage Card are Loire (White), Sierra Foothills (Syrah) and just added this year Austria (Sweet). To accompany our Vintage Guide our consultants have kindly provided summary reports for their regions to provide you with valuable information once again to support the card and to help you make your buying decisions whether it be for drinking now or for laying down. The vintage reports from the 2022 and 2023 will be available on the website for you to view. <https://www.iwfs.org/secretariat/iwfs-merchandise/latest-vintage-card>

TEA MONOGRAPH

Our 2024 topic we will be venturing into new territory as the focus will be on the world of 'Tea'. It is the first time we will be looking at a non-alcoholic beverage in our monograph series. When the ICM were discussing various monograph topics they felt that with the increasing popularity of low or no-alcohol drinks this was now a category which we should learn more about. It is becoming more popular in a number of countries around the world – tea flights are being offered in top-end restaurants (alongside wine flights), in Copenhagen they produce sparkling tea, in Japan they are now selling tea in wine bottles and it is also becoming more fashionable in the US. The author is Will Battle who lives in England. He has 20 years experienced in the tea trade, is a trained tea taster and has also written an encyclopaedia on tea - he comes highly recommended. It is also a point of interest that tea production also has a number of similarities to wine too – there are different varieties of tea, there are tannins in tea plus some teas go through an ageing process..... There is so much more but all will be revealed next year. So, it is now time for tea!!! (as the British say). We hope it is a timely title for you too.



All the best for 2024 and until next time.

Santé

Andrea, International Secretariat



2022 VINTAGE REPORTS

BORDEAUX – CHARLES TAYLOR MW
www.montrachetwine.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. [see issue 146 for full report]

GRAVES (RED): 7 NOT READY YET
HAUT-MEDOC: 7 NOT READY YET
POMEROL & ST EMILION: 7 NOT READY YET
GRAVES (WHITE): 6 NOT READY YET
SAUTERNES: 6 NOT READY YET



BURGUNDY 2022

CHARLES TAYLOR MW
www.montrachetwine.com

Ripe, aromatic whites - Sumptuous, fresh reds

After one of the warmest, driest summers on record, Burgundy has produced some of the freshest, most vividly fruity wines ever. The succulent textures and intense flavours make 2022 a hugely successful vintage where good volume and high quality go hand in hand. After a wet winter, an unremarkable spring enabled the vines to avoid any frost damage and good weather in May allowed the flowering to pass off successfully, guaranteeing an early harvest. June saw a return to mixed

weather culminating in a series of thunderstorms including hail and heavy rain at the end of the month. For many vineyards, that was the last rain they would see. July and August were unremittingly hot and dry but the water reserves enabled most vines to avoid undue stress. Relatively cool nights allowed the grapes to retain fresh flavours and adequate levels of acidity. By the second half of August the grapes were approaching full maturity and most growers opted to pick promptly to avoid the danger of over-ripeness. In the Côte d'Or, most of the white grapes were gathered in the last week of August and first week of September with the red wine harvest following immediately afterwards. Most growers were expecting a bumper crop after the successful flowering but the dry summer reduced the amount of juice in the grapes and the eventual yields in most places were only a little above average. The quality, however, is superb. The whites are fresh and aromatic with plush textures, rich, intense flavours and fine structure. They will be delicious young but also age gracefully. They have the vitality and concentration of other, recent, successful white wine vintages such as 2017 and 2020. The reds, if anything, are even more impressive. It was easy for wine-makers to extract colour, flavour and tannin from such perfectly ripe, healthy and concentrated fruit. With the experience gained in the hot vintages of 2018, 2019 and 2020, most producers have mastered the art of picking promptly and speedily to retain freshness and acidity and extracting only the finest, ripest tannins. They have been rewarded with a magnificent range of wines that, in terms of recent vintages, combine the power and concentration of hot years such as 2018 and 2020 with the freshness and elegance of 2016 and 2017. In short, it is a great vintage for red wines that will rank with the finest of the past 25 years: 1999, 2005, 2010, 2015 and 2019.

COTE DE BEAUNE (RED): 7 NOT READY YET
COTE DE NUITS (RED): 7 NOT READY YET
CHABLIS: 7 NOT READY YET
COTE D'OR (WHITE): 7 NOT READY YET



BEAUJOLAIS

WILL HESLOP

www.flintwines.com

The majority of producers are very pleased with their '22s in terms of quality and fairly satisfied in terms of quantity. It's a millésime solaire: the rich, "sunny" profile of the wines indicative of a warm growing season and low rainfall. Nonetheless, the best Beaujolais wines of the '22 vintage remain fresh and site-specific. Winter '21-'22 was relatively cold and long, causing a late budbreak around April 10th, but the warmest May since the Fifties meant flowering was complete by the end of the month. Most of the region received less than 10mm of rain in July but there had been sporadic heavy rain in June, and again in mid-August, so hydric stress was somewhat mitigated – though the size of the crop would be approximately 20% below the ten-year average owing to drought (and some localised hail in early May and June). Harvest for most producers began week commencing August 22nd.

BEAUJOLAIS: 6 NOT READY YET



ALSACE 2021

DAVID LING

www.confrierie-st-etienne.com

First tastings of the 2022 vintage Alsace wines confirm our initial impressions at harvest time that the overall quality is extremely high. However microclimatic effects caused yields to vary widely, not just from village to village but from one vineyard to the next, depending on altitude and aspect. In short, the wines are expressive and aromatic, with moderate acidity. 2022 Riesling is particularly floral.

The year began with an unusually warm winter with hardly any rain in the first three months, so the vines remained

dormant until quite late, with budburst only in early April. Temperatures throughout the month continued warm with the arrival of a generous amount of beneficial rain. Temperatures in May continued above the seasonal norm, with accelerated vegetation growth leading to predictions of an early vintage.

Flowering took place in mid-June without incident and with the appearance of the first bunches a bumper crop seemed likely. However this turned into one of the hottest summers on record. High temperatures with practically no rainfall caused certain vineyards to suffer and winegrowers were hard-pressed to protect them from excess sunshine.

Four months of heat and hydraulic stress blocked growth and delayed veraison until mid-August. In fact it was not until early September that welcome rain began to fall. These much cooler conditions enabled the crop to mature more slowly and prospects of an early vintage receded.

Picking began in mid-September, and throughout Alsace the general feeling is of a quite satisfactory result, as the September rains arrived just in time to save the harvest, by alleviating the effects of a warm winter, a hot spring and a scorching summer.

ALSACE 6: NOT READY YET



CAHORS/MADIRAN SUD-OUEST

PER & BRITT KARLSSON

As was the case in most of France, the region of Sud-Ouest had a hot and mostly very dry growing season in 2022. However, in Cahors and in some other places, rain in the beginning of September helped to make this an outstanding, maybe even exceptional, vintage. Temperatures over 40°C did cause alarm as ripening in some places were blocked but the September rain and the fresher nights helped to get it started again. At the time of picking the grapes were healthy with some heterogeneity in ripeness and with some grapes burnt by the sun. The yields were better

than expected at around 40-45 hectolitres per hectare, so not far from normal. The alcohol is lower than expected at around 13%. The malbec actually showed a good resistance to the drought and the heat.

(This assessment is primarily for Cahors but is overall similar for the whole of the Sud-Ouest.)

CAHORS/MADIRAN: 6 NOT READY YET



CHAMPAGNE 2021

JAMES SIMPSON MW

www.polroger.co.uk

This has been well and truly an exceptional campaign, the grapes in magnificent condition to the eye and producing musts of exuberant perfume, those of all three cépages tasting extremely well. It is difficult to imagine a more promising start and, as the icing on the cake, the quantity is there too. From a purely technical point of view, the potential degree (if we take all the cépages together) is 10.7% vol. with total acidity averaging 5.3g/l and a pH of 3.16. If in reflecting on a vintage one is tempted to think purely in terms of the wines we are going to produce this same year, there is another vital consideration to be taken into account: the reserve. This is often described as the cornerstone of the champagne appellation in the sense that it permits every producer to release the quantity necessary to make up the shortfall, should he not achieve the level of yields fixed annually by the CIVC. The vigneronns of Champagne are sheltered from the impact of a terrible year thanks to this unique stocking system, which ensures the continuity of the production of (non-vintage) champagne. The 2022 vintage will permit the rebuilding of the reserve and this comes at a timely moment. Last year, against the background of a more challenging vintage, the appellation as a whole was obliged to draw on reserves in order to reach a satisfactory level for tirage (first bottling, the first stage of production). ▶

◀ This year, the exceptional quality and quantity of the grapes are such that the yield available for tirage has finally been set at 12,000 kg/ha (as compared to 10,000 kg/ha in 2021).

It is the story of a year of sunshine which has given musts of an exceptionally high degree and we will need to prepare ourselves for this to be repeated in the future. This vintage would seem also to indicate to us – at least for the moment – that quantity is not necessarily incompatible with quality. Optimism can certainly be justified, but as always, let us remain cautious and wait for the tasting of the vins clairs which will prove, as always, to be the true test!

CHAMPAGNE: 6 NOT YET RELEASED



LOIRE VALLEY

JIM BUDD

jimsloire.blogspot.com

Overall the 2022 growing season was marked by some periods of extreme heat and drought during the summer. Rain in August made a big difference. Grapes were very healthy. Overall quantities vary considerably depending on April frost damage and whether the drought blocked grape maturity, which would have been dependent on soil type, the age of the vines and producers who encourage their vines to develop deep roots by not using weed-killers.

There was less frost damage than in 2021 as the frost struck at the end of March into the beginning of April early in bud-break. East of Tours there was little damage as bud-break hadn't started. Also the substantial investment in frost protection since 2016 is paying off.

After a very hot and dry summer, rain made a welcome return around 15th August, coming just in time to make a significant difference. More rain later provoked botrytis, so some sweet wines were made. However, the trend to make more and more dry wine in traditional sweet wine areas even in the Quarts de Chaume Grand Cru is due to the current lack of demand for sweet wine.

2022 was another very early harvest with picking in the Pays Nantais starting from 23rd August.

This is a good quality vintage across the board. Some are hailing it as one of the great years – time will tell! Certainly more than a year on from the 2022 harvest there are some very attractive wines both red and white without the excessive alcohols of vintages such as 2019 and 2020. However, 13%-13.5% is increasingly the norm, where 10-15 years ago it was 12%-12.5%. Many wines in all styles should have a good potential to age

RED: 6 NOT READY YET
SWEET: 6 NOT READY YET
DRY WHITE: 6 NOT READY YET



PROVENCE

ROD SMITH

As in the rest of France this was a vintage of great chaleur, with an August heatwave. But this followed a relatively cool and very dry winter, so the vines were well rested and there were no issues of frost at budbreak, or subsequent hail, as happened elsewhere.

The heat of the summer bodes very well for the reds, especially those from older vineyards. The fruit for the rosés was picked even earlier than usual, commencing mid August. (Although this is, in itself, becoming the usual). Flavour may have been lost in the pursuit of acidity (and vice versa). However, the reds experienced excellent September conditions and, if raising on the vine was avoided, will be substantial, concentrated and of very high warm-vintage quality.

RED: 6 NOT READY YET



ENGLISH SPARKLING

MIMI AVERY

2022 saw the hottest summer on record, with much faster ripening and flavour development than is common.

“It will be interesting to see what happens to dosage levels when the wines come out. Will they have the exhilarating English acidity we are used to?” quoted by Sam Lindo – (already 2023 is seen to have returned to more usual levels of acidity). “At Camel Valley we picked early but it wasn't much different to normal just a lot earlier. I had half term off for the first time ever.”

In the east it got so hot the vines shut down for a couple of weeks. What was incredible is the amazing quality of the grapes. “Whilst volumes were slightly down due to lack of rainfall, we made up for this in the complex and intense flavour profiles while still managing to keep over-all good acidity. What was very interesting was how much further advanced the Chardonnay was than the Pinots. It is usual for us to pick our Pinots first. However, this year we bucked the trend by starting with Chardonnay in all vineyards” Matt Strugnell, Vineyard manager Ridgeview

ENGLAND SPARKLING: 5 NOT YET RELEASED



GERMANY

KONSTANTIN BAUM

www.baumselection.com

The 2022 was another year of extremes in Germany. The summer was dry and hot, causing ripeness levels to accelerate while vines struggled due to high temperatures and lack of rain. Winemakers had to monitor the vineyards carefully for signs of water stress, and many winemakers started to pick earlier than usual in order to maintain the balance between acidity and potential alcohol.

Heavy rainfalls in September brought relief to the vines and increased yields but also raised disease pressure in the vineyards. Winemakers had to keep a cool head in order to identify the right time for harvest. The volume of the 2022 vintage was up compared to 2021, and the quality was high overall. Hard work during the season paid off and the best wines are balanced, combining freshness and concentration.

MOSEL: 6 NOT READY YET
RHINE: 6 NOT READY YET



Royal Tokaji

HUNGARY

CHARLES MOUNT

www.royal-tokaji.com

A mild and dry winter significantly lowered the water table. March and April both had relatively normal rainfall and temperature. The second driest May of the past fifty years (the driest being 2001) marked the beginning of 10 weeks of severe drought in Tokaj. August was the second hottest in half a century (after 1992) but substantial rainfall, starting from around the 21st September alleviated the drought and allowed the development of botrytis for those with the motivation and patience to wait. Picking of botrytis-affected grapes for aszú wines took place from early October to the beginning of November. The aszú wines have intense botrytis and richness and are round, tropical and balanced despite relatively low acidity for Tokaji.

5 NOT YET RELEASED



ITALY

RICHARD BAUDAINS

**TUSCANY
(NOW INCLUDING BOLGHERI)**

In Italy, seven of the years with the highest average annual temperatures on record have occurred in the last decade, and the trend towards ever drier and hotter weather conditions continued in 2022. In Tuscany the winter was mild again and there was only light rain in the early part of the spring. Temperatures rose rapidly in May and continued high, with record peaks and virtually total absence of rain through to mid-August, resulting in inevitable drought stress in areas without access to emergency irrigation. However, rain in the second half of August brought welcome relief and the harvest was gener-

ally concluded in fine weather in the first ten days of September. The character of the vintage in different parts of the region will depend on the extent to which the vines were able to regain physiological balance in the run in to the harvest. In any case, sugar content was high and the wines can be expected to be concentrated, full and round with ripe fruit and breadth of tannins. Quantities are in line with 2020. Overall, producers are positive about the outcome of the vintage. The ability to adapt vineyard management to meet the challenging conditions means that the wines today are far more balanced than those of the first wave of heatwave vintages in the early 2000s.

5 NOT YET READY

SICILY

Overall, despite the temperature peaks of June and the extended period of drought, Sicily experienced more favourable weather conditions than many other parts of the country.

July was a little cooler, there was rain in August, September was warm and dry and in October there was light, well-distributed rain and long sunny periods. Generally among the first regions to pick, the weather favoured long, slow ripening and the red wine harvest in Sicily was late, lasting through October into early November on the north face of Etna. The combination of summer drought and extreme temperatures in June reduced yields, but overall grape quality was excellent. Nerello Mascalese in particular shone. Predictions are for wines with body but also very good balance which will have attractive fruit for early drinking but also great ageing potential.

6 NOT READY YET



VINTAGE PORT

RICHARD MAYSON

www.richardmayson.com

2022 A challenging year with extreme heat and drought

The year began with a very dry winter. It rained heavily in March but thereafter the

spring and summer were abnormally dry with frequent heat waves, starting in early June. July 2022 was the hottest since 1931 with nine days over 40°C and the temperature peaking at 47°C in Pinhão on 14th. Port grapes were being harvested in late August by which time 'the vines were looking brown and tired' in the words of David Guimaraens, wine maker for the Fladgate Partnership. At the Symington family's Quinta do Vesúvio grapes were already being trodden on 29th August, the earliest in the history of the estate. The grapes were small, acidity levels were low but there was very little raisinisation where the grapes shrivel on the vine. Temperatures dropped in the first week of September but from 9th September it rained on and off for ten days. Early picked Tinta Roriz and Touriga Nacional showed well with Touriga Franca taking much longer to ripen. As Sophia Berqvist at Quinta de la Rose wrote 'there was extreme uneven ripening in the vineyards with grapes ranging from very ripe to green'. Yields were 20% below average due to the drought. There was a lot of variation in quality with the Cima Corgo generally performing better than the Douro Superior. Producers are still circumspect about overall quality but it is expected that there will be some good single quinta and/or site-specific vintage Ports wines showing some lifted, expressive character.

4 NOT YET RELEASED



SPAIN

HAROLD HECKLE

Spain was affected by high temperatures in 2022. The country suffered almost 500 wildfires that devastated huge swathes of land and disrupted many lives. Norrel Robertson MW saw how flames nearly engulfed some of his vineyards in central Calatayud. He was spared, his neighbours weren't. Rainfall was also low in many regions, compounding the problems for many viticulturists. Paradoxically, some important wine-producing locations saw increased yields. Álvaro Palacios said his vineyards in Priorat produced a fifth more grapes than normal. ▶


“What unprecedented phenomenon is behind the combination of extreme water stress and a quantity of grapes 20% higher than a normal harvest in the Priorat vineyard?” he posed, rhetorically. “The vines experienced a blockage of ripening due to the excessive heat, they closed down to survive, forgetting to ripen their grapes in the normal way by photosynthesis and photo-transpiration,” he added. He said he had observed “pinkish, translucent Garnacha grapes,” perhaps as a result of exceptional “distress and struggle.” His conclusion was that “There are many lessons to be learned from the 2022 vintage.” Despite the difficulties, Palacios rated the quality potential as being very high. On the basis of his recommendation and of others in the region, I would give Priorat a six (6), pending future assessments. No Priorat vintage 2022 wine will be available for sale for at least three-four years as the D.O. only authorises oak-aged wines.

Rioja saw a difference of opinions between the overall Consejo Regulador and its junior offshoot in Rioja Alavesa. The latter declared an Excellent vintage. “The analytical values allow us to conclude that we are dealing with wines with high alcohol content and the freshness typical of Rioja Alavesa wines. The colour intensity, phenolic load and dry extract are above those of vintages classified as excellent in the Denomination and the pH and total acidity are in line with those of recent vintages.” The main Consejo Regulador of the DOCa Rioja rated the 2022 vintage as ‘Very Good,’ the authority said in a statement. “Our assessment of the campaign recalls how demanding the weather conditions were for the vineyard, where there was a very rapid vegetative cycle, with a shortening of the phenological stages, high temperatures from May until the end of the cycle, and a lack of rainfall that did not vary until August,” the DOCa said in a statement. Pablo Franco, director of the Control Board of the DOCa Rioja, pointed

out that the harvest was a prolonged one. “It began on 10 August and lasted 88 days,” he said.

Ribera del Duero also acknowledged the climate had taken the edge off the quality of the harvest. “Taking into account the criteria of the internal reports of the Consejo’s technicians, the Plenary has decided to classify the 2022 vintage as Very Good,” the D.O. said in a statement. Winemaker Antonio Díez Martín, who makes wines for the single vineyard Martín Berdugo estate in the upstream, higher altitude, region of Aranda de Duero said the main challenge was maintaining the equilibrium in his vineyard. “In my opinion, the vintage was good to very good, depending on the terrain and when you harvested the grapes.”

Overall, in Spain we can say with increasing authority that the country had a very good but not excellent vintage, rating it overall as a six.

NORTH EAST 6: NOT READY YET
RIBERA DEL DUERO 6: NOT READY YET
RIOJA 6: NOT READY YET 

A TRIP THROUGH WILLAMETTE VALLEY

By Neal Vitale, Hollywood Branch

A number of us in the Hollywood branch read the July 4 profile of winemaker Maggie Harrison in The New York Times Sunday Magazine and decided that a visit to Oregon’s Willamette Valley was in order. The description of her approach to producing her Antica Terra wines was tantalizing and unique. We enlisted a few of our Burgundy connoisseurs-curious to taste what is being done with Oregon’s chardonnay and pinot noir grapes-and put together a plan for a week long trip in early October.

Five of us met up on a Sunday night in Portland, a city that seems to have seen better days. On a weekend, it felt like a ghost town, with few people on the streets. But the food and beverages are still first-rate. We walked the few blocks into the once-trendy Pearl District and stopped for a pre-dinner drink at Fools & Horses, a local bar with a speak-easy vibe. From there, it was off to Mediterranean Exploration Company (MEC) for a meal of delicious Middle Eastern dishes, paired with Vermentino from Sardinia and

Luigi Tecce’s hard-to-find Aglianico, the 2015 Puro Sangue.

We arrived in Newberg late Monday morning for lunch just as it started to rain at a relatively new Chehalem Mountains AVA winery, Anacréon. Owners Kipp and Danell Myers led us through a six-course paired tasting of their wines in a beautifully appointed dining room next to a much-appreciated fireplace.

We then visited Beaux Frères, a winery started in 1986 by Michael Etzel and his brother-in-law, wine critic Robert Parker, Jr. (the winery name refers to the French idiom for “brother-in-law”). We would come to hear Etzel’s name repeatedly over the course of the week. As one of the early pioneers in the area, he seems to have had a hand in much of the wine industry’s subsequent development. The tasting experience at BF harkened back to the old days of winery visits-a rustic, open barn setting, with freshly harvested pinot grapes still being pressed, lots of flannel and fleece (and flies!), and the winery cat and dog stalking the room.

Nicolas-Jay was next on our agenda. This winery is a collaboration between Burgundy winemaker Jean-Nicolas Méo and music executive/entrepreneur Jay Boberg. Tasting excellent, though young wines, we took note of the vineyards that would reappear on other wineries’ labels-Bishop Creek, Temperance Hill, and, notably, Nysa.

We left Nicolas-Jay and headed to McMinnville, to check into our decidedly humble accommodations at the Comfort Inn. On the way, we passed one of Penner-Ash’s locations and decided to do a quick late afternoon walk-in. I won’t go into details, as this was one of a few wineries we visited that overlapped with the IWFS May festival lineup. But a shout out to Penner-Ash Assistant Estate Manager Alexander McCrea, gave us a wonderful run-through of some of their most distinctive wines.

Day One concluded with dinner at Rosmarino Osteria Italiana in Newburg. This is a small, casual spot that makes delectable food. While they have a short, printed wine list, their more extensive-and constantly



Left to Right: A. Paul Kurkjian, Seth Rosenfeld, Kevin Mills, Neal Vitale, and Alan Schneider at Antica Terra.

changing-offerings are simply racked along one side of the restaurant. You walk up, see what's available, and take your selection back to your table. Couldn't be easier!

Tuesday's tastings started in Carlton, with cheese, charcuterie, and wine at Soter Vineyards. Tony Soter was another of the early adventurers into Oregon, after founding Etude Wines and consulting with Araujo, Shafer, and Dalle Valle. Besides the ever-present chardonnay and pinot noir offerings, Soter makes charming rosés and sparkling wines.

Our next stop was another overlap with the IWFS festival, as we visited the French-American venture Résonance, created by Maison Louis Jadot. As rain pelted down outside, we gazed across estate vines and the next valley at some of the Jackson Family holdings as we enjoyed more fine wine and nibbles.

Kelley Fox Wines was our last stop before dinner. We were warned by our host Jonathan Ziemba that their regular tasting room was filled with CO₂, so we huddled under an outdoor pergola, again dodging the rains. These are excellent, well-made wines that introduced us to more of vineyard gems in the area, such as Maresh and Weber. The tasting ended with a first for all of us: a blueberry wine!

Dinner was back in McMinnville at Humble Spirit. We had brought along a bottle of the 2020 Jadot Chassagne-Montrachet-the last one available from our stop at Résonance. Nice meal, good service, a relaxed family-style dinner, and a little bourbon to end the night...

On Wednesday, we braved another morning of rain to visit Antica Terra in their new location in Amity. We opted for their deluxe

(expensive) "Rarities" tasting. Ms. Harrison-a former assistant to Manfred Krankl at Sine Qua Non-was nowhere in sight, but we enjoyed a leisurely tasting in their warehouse, in one of a handful of intimate seating areas nestled in among the racked barrels. It is a unique approach - not only did we sample the winery's products, we also tried interesting wines from around the world and across the ages, all paired with an array of tasty dishes. An Antica Terra chardonnay, two pinots, and her Lillian syrah were sampled alongside an exotic 2016 Champagne, a young Corton-Charlemagne, an '80 Mascarello Barolo, and an '89 Cornas. Perhaps not to everyone's taste in our group, but memorable.

Following that tasting was the unenviable task that fell to Cristom Vineyards. Solid but fundamentally unexciting wines, served in a raucous space with WAY too many flies.

We moved on to Raj Parr's Oregon venture, Evening Land Vineyards. In a beautiful setting that was just starting to be touched by fall colors, we tasted through their tiers of estate chardonnay and pinot noir. As with most of the wineries we visited, the wines were very young. We bemoaned the fact that we, not being seasoned professional wine critics, couldn't predict where these wines would end up in several years. To that point, we discussed the high acidity of several of the wines with our host, former sommelier of Chicago's Alinea, Kevin Goldsmith, Jr. As he described them, these were wines that could "hurt."

We stopped in downtown McMinnville before dinner, in search of local wines with some age. Upon visiting the Hi-Fi Wine Bar, mission accomplished! We navigated among the very pricey older wines and found a more reasonable one by an unfa-

miliar producer (Stevenson Barrie) from a well-regarded vineyard (Shea).

Dinner that night was up a few blocks at Hayward, in a multi-purpose industrial building that also housed a bar, a market, a pizza parlor, and a coffee shop. It was a super casual, family-style meal paired with plenty of rosé, plus some pinot from the day's travels. And two of the growing boys in our group needed to top everything off with a slice!

Our last day in the valley started at another overlap with the IWFS Festival itinerary, Domaine Drouhin. The rain was finished at last, and we enjoyed the morning vistas from the estate. These were lovely wines, served in a rather chilly and efficient corporate environment. But we still ordered bottles to be shipped, and even took a Clos des Mouches to have with dinner.

En route to our next stop, Bergström Wines, we noticed a roadside sign pointing to Nysa Vineyard. We didn't have an appointment but had liked the wines made by other producers using their grapes. So we decided to drop in, and had perhaps the tasting of the trip! We were able to taste a slew of Nysa's engaging wines, some dating back to 2005! Serendipity is a wonderful thing.

We arrived at Bergström a little late, but happily tasted through their-again too young-pinots and a chardonnay, paired with several very tasty small bites. The rough-hewn Brick House Wine Company was our final stop. We had the good fortune to meet their esteemed winemaker, Doug Tunnell. He shared a glass of cloudy, freshly-fermented grape juice and chatted about the Oregon wine industry and his mostly idiosyncratic approach to winemaking. It was nice to conclude our week of tastings on a homespun note with one of the area's veterans.

We saved our most elaborate dinner for last: a seven-course tasting menu (plus canapes and mignardises) at The Painted Lady, set in an elegant old house in Newberg. Our Clos des Mouches was wonderful, and we added other local treasures from the wine list. It was a perfect way to end our week of visiting high-end wineries, eating terrific food, and enjoying the early fall in a beautiful setting. 🍷



SEPTEMBER 2023: BENOIT 90TH ANNIVERSARY DINNER

On September 29, IWFS members completed their crossing of the Atlantic on the Queen Mary II's Festival of Food and Wine at Sea. They were greeted that evening by members of the New York Branch for a dinner celebrating the IWFS' 90th anniversary. This trip echoed IWFS founder, Andre Simon's crossing on the steamship Paris in November 1934 from Southampton to New York to establish the first branches in the United States. The largest difference seemed to be that Simon described his arrival on a "crisp, clear, sunny November afternoon," while the IWFS members of today were received by torrential rain and flooding that made international news. Remarkably, everyone was able to dry off and make it to the dinner.

The dinner was held at Alain Ducasse's Benoit Bistro, coincidentally celebrating their 15th anniversary in New York. Alain Ducasse should need no introduction to members of The IWFS and the New York branch has often used the restaurant to hold events.

It was our pleasure to be joined by Pauline Vranken, the Executive Repre-

sentative in the US for Vranken Pommery Monopole. Pommery was really the only wine that would be appropriate to serve for the occasion. Andre Simon worked as the London representative for Pommery for 30 years prior to founding the Society in 1933. Andre referred to Pommery as "not the oldest, but the most important of the Reims Champagne houses." Pauline spoke of her family's most important label "There are probably two main differences between Pommery and any other Champagne houses. First, it was founded by a woman, Madame Pommery. In a time when women weren't allowed to do anything without men, she created the most extraordinary domaine and revolutionized Champagne by creating the first Brut in 1874. The second difference that makes Pommery so unique is its qualitative pyramid."

Pauline went on to describe that the Brut Royal is made from 40 Crus selected by the cellar master out of the 300 Crus in Champagne. The Grand Cru was made from only eight Crus. The Society enjoyed the 2008 Grand Cru for the reception. With the first course we enjoyed the 2006 Cuvée Louise Brut Nature. Again, from Pauline:

"the Cuvée Louise, a tribute to Madame Pommery's daughter, Louise. Made from only the most extraordinary three Grands Crus: Avize, Aye, and Cramant, it rested for more than 11 years in our cellar."

Andre Simon's trip to America was fruitful. He started branches in New York, Boston, Chicago, San Francisco, Los Angeles, and New Orleans. All those branches remain strong to this day. In North America, alone, there are 66 branches and nearly 4000 members. One dinner, by itself, doesn't fully honor Andre Simon's accomplishments, but it's a nice way to begin another season. 🍷

Menu






× Passed Hors d'Oeuvres 🍷 2008 Pommery Grand Cru Champagne
 × Escargot 🍷 2006 Pommery Cuvée Louise Brut Nature
 × Skirt Steaks 🍷 2005 Château Lascombes
 × Mature Cheeses 🍷 1985 Quinta do Noval Vintage Port

AUSTIN: HAWAIIAN LUAU AT THE JELINSKI'S

By Ruth Ann Plotkin, Austin Branch

Aloha, Y'all. It's a Luau! Guests, all wearing flamboyant aloha attire, were greeted with a hug, a lei, and an umbrella drink served in a fresh coconut. The luau was filled with joy, laughter and warm camaraderie. However, it wasn't your ordinary luau. Instead, the underlying theme illustrated how traditional Hawaiian luau food has served as some of the underpinnings of modern-day Asian fusion cuisine. As author Arnold Hiura's cookbook states, we explored From "Kau Kau to Cuisine." For example, the traditional Ka'lua Pua'a (roast pig in banana leaves) was next door in the buffet line to the Bo Ssäm Pork, served lettuce wrap-style, and prepared according to the Momofuku cookbook. The mandatory luau staple Lomi Lomi Salmon was juxtaposed with Grilled Shrimp with Cocktail Sauce and Papaya-mint Salsa, adapted from the cookbook Roy's Feasts from Hawaii. But one dish remained unchanged-Spam Musubi, which celebrates the Hawaiian appreciation of Spam. This love of Spam was honored by a poignant and beautiful gesture when Austin-based Hormel Foods Corporation sent over 264,000 cans of Spam to aid people displaced by the tragic wildfire in Lahaina, Maui.



September 10, 2023: Hawaiian Luau at the Jelinski's, Jelinski Home, Austin, Texas.  2021 Bertrand Cote des Roses Rosé, 2021 Argyle Pinot Noir, Willamette Valley, 2021 Daou Cabernet Sauvignon, Paso Robles  Welcome: A Hug, a Lei, and an Umbrella Drink in a Coconut Garnished with Cherries and Pineapple. Pupus: Assortment of Sushi, including Spam Musubi, Coconut Ceviche with Corn Chips, Lomi Lomi Salmon, Skewered Shrimp with Papaya Mint Sauce, Macadamia Nuts, Shrimp with Papaya Mint Sauce. Buffet: Ka'lua Pua'a (Roast Pig) Served on Banana Leaves with Mango Salsa, Bo Ssäm Pork with Sauces, Grilled Halibut Masquerading as Mahi Mahi with Lemon, Garlic, Tamari Glaze, Huli Huli Chicken, One-finger Poi, made from Fresh Taro Root, Nalo Greens Salad with Yuzu Vinaigrette. Rice, Grilled Fresh Pineapple, Plate Lunch-style Macaroni Salad, King's Hawaiian Bakery Sweet Rolls, Against the Grain Gourmet Gluten Free Garlic. Bread, Desserts, Haupia.  2020 Saint-Bris Sauvignon Blanc, Domaine  Coconut, Tropical Fruits, Lilikoi (Passion Fruit) Mousse. 



PASADENA: OUR 250TH DINNER CELEBRATED AT BISTRO 45

By Simon, Harrison, Pasadena Branch

The Pasadena branch of the IWFS was founded in 1954, and it was with a sense of pride that we celebrated our 250th dinner on October 23rd, 2023. To mark the occasion, we returned to a perennial favorite of our group, Restaurant Bistro 45 under the proprietorship of Robert Simon, who has been a mainstay of Pasadena gastronomy since he and his father opened Café Jacoulet in 1983. This was a revolutionary bistro style café that achieved huge popularity and laid the foundation for Robert opening Bistro 45 in 1990. For the last 33 years, “45” has been a local favorite and had hosted six of our previous dinner events. For our 250th dinner we needed something out of the ordinary and Robert, chef James Lambrios, dinner chair Simon Harrison, and the PWFS Events Committee envisioned an ambitious eight-course dinner to be served with some of the finest wines from our cellar. The evening did not disappoint!

Our initial course, the opening salvo, was a grazing table serving a sampling of the finest fresh sashimi this side of Tokyo. In fact, the fish was flown in directly from Japan and was paired with Shimino No Mai “Pure Dusk” saké, a rare and incredibly smooth triple-polished elixir. This was followed by delicious passed hors d’oeuvres while members and guests mingled.

EACH COURSE WAS PAIRED WITH A WONDERFUL WINE FROM OUR OWN CELLAR. CELLARMASTER DAVE FELTON INTRODUCED THESE WINES, EXPLAINING IN HIS OWN DEEPLY KNOWLEDGEABLE WAY THE REASONING BEHIND EACH PAIRING.

Once we were seated, we were treated to a caviar course that contrasted Royal to Ossetra from the Caspian Sea with Hybrid Kaluga caviar from the Amur river. Dinner chair Simon Harrison gave a short talk on the two main areas where sturgeon have evolved over a period of 65 million years. Few people knew that the Amur river is 2,800 miles long and flows into a drainage basin that is the size of Alaska. When a fish has this long to evolve in such a large pond, it grows ever larger and the Kaluga sturgeon is truly a monster, reaching up to 20 feet in length and weighing over 2,000 pounds. The fine caviar was paired with 2012 Drappier Brut Cuvée Grand Sendrée champagne.

Now we settled into the main courses of our dinner. Each course was paired with a wonderful wine from our own cellar. Cellarmaster Dave Felton introduced these wines, explaining in his own deeply knowledgeable way the reasoning behind each pairing. A 2019 Hermitage

Blanc Rhone, plush in the mouth with a clean licorice finish balanced the Maine lobster (flown in live that day). A 2017 white Bordeaux from Château Smith Haut Laffite offered hints of peaches, kumquats, lime blossom, and an exploding floral perfume on the palate complemented the Vermilion cod caught fresh from our Channel Islands off the Santa Barbara coast. Next was a wonderful 2012 premier cru Burgundy Beaune Greves from Bouchard Père et Fils, a beautiful and complex wine, full bodied and elegant, was perfectly matched to the Petaluma duck breast. Finally, the wine star of the evening was a 2002 Château Lafite Rothschild Bordeaux that even exceeded its lofty reputation. The wine was superb, at the peak of its drinkability. The classic minerality combined with luscious fruit and a silky mouth feel only enhanced the tender lamb chop with which it was paired. We finished with a small Free-stone peach tart.

As we said our goodbyes, we thanked Robert Simon and the Bistro 45 crew for a memorable dinner, but we also thanked James Reynolds and Norman Goss, the two gentlemen from Pasadena who, on June 16th, 1954, held a dinner at the Stuft Shirt restaurant that became dinner number one of our Society. They would have been proud to see their creation so alive and well 249 dinners later. 🍷



L to R Jimmie Banta, Chris Cole, Rob Terrazas



L to R Simon Harrison (dinner chair), Dave Felton (Cellar Master), Brian Manning (President), Bill Cockrum (V.P Events)

REMEMBERING JIM PARAS

By John Trickett, Arkansas Branch

Longtime members of IWFS were saddened by the October 15 passing of former Americas Chairman James Christopher (Jim) Paras. He was 91 years old. News of his death was spread in the IWFS community by José (Joe) Garrigó. In the early 2000's, Jim served on the Board of Governors of the Americas, which is now known as the Board of Directors, IWFS Americas, Inc. He later served on the International Council of IWFS, Ltd.

Jim was a lawyer by trade, specializing in labor and unemployment law. His base was the San Francisco firm of Morrison and Forester, where he was hired as the firm's 24th attorney in 1966. He held numerous positions in government, as well as holding governance positions with the American Bar Association.

His contributions to IWFS were significant. Once elected to the Board of Governors in 1999, he served as Secretary and later followed his good friend Joe Garrigó as Chairman in 2009. In 2015, he was one of the driving forces behind the incorporation of IWFS Americas, Inc.

His legal expertise and hardnosed negotiating brought significant change to the way the Society is governed. Jim led a drive to institute a rotating chair of the International Council, and further, to see that each IWFS zone was represented in proportion to its number of members. It was a change that spurred vigorous discussion, but ultimately it was seen to be the way to bring more balance to the International Council's Board.

"Jim Paras was a strong and principled Chairman," said Steve Hipple, himself a past Chairman of IWFS Americas. "I enjoyed working under his leadership, and he always worked to make our Society better for its members." For his contributions to the Society, Jim received several awards including the prestigious André Simon Bronze and Silver Medals.

But it was through his love of wine that many members got to know Jim. He



Jim Paras and Carl Tinkelman

first joined the Society as a member of the San Francisco Branch and was later very active in the Napa Valley Branch. His connection to Napa was strengthened by his ownership of a producing vineyard in a prime location. Joe Garrigó recalled, "My wife Vicki and I spent many delightful days with Jim and his wife Ann at his beautiful property on top of Mount Veeder, Napa Valley."

For some time, Jim's vineyard produced wine under his own Jade Mountain and Paras Vineyard labels. The vineyard nurtured a diverse selection of grapes; some were common in the area and some not. Cabernet sauvignon and merlot were to be expected, but Jim also experimented with plantings of grapes such as nebbiolo and grenache.

Paras Vineyard won awards for its grenache, and it was particularly known for

**"JIM PARAS WAS A STRONG AND PRINCIPLED CHAIRMAN."
-STEVE HIPPLE**

its excellent Jade Mountain Syrah. His winery shut down some years ago, but as recently as 2018, Relic Wine Cellars bottled a grenache labeled "Paras Vineyard."

Jim Paras lived a long and multifaceted life. Joe Garrigó summed up the feelings of many by saying: "Jim was a great friend and an outstanding member of our Society."

The family asks those wishing to honor Jim's memory to make donations to the UCSF Foundation, marked to the use of the Division of Cardiology at the University of California, San Francisco. The Foundation asks that Jim's name appear in any correspondence accompanying your donation. Their address is Bos 45339, San Francisco, CA 94145. 🍷



IT IS A CHARMING TOWN, THE PEOPLE ARE FRIENDLY AND ACCOMMODATING, THE WINE IS FANTASTIC, THE FOOD CREATIVE AND GOURMET, AND THE NARROW, COBBLED STREETS A DELIGHT TO EXPLORE.

SANCERRE: I WENT FOR THE WINE AND FELL IN LOVE WITH THE TOWN!

By Sudsy (Claire) Torbeck, Lake Tahoe Branch





As part of a road-trip around France, I planned a short stop in Sancerre to taste the wines and learn more about the producers. While the landscape greeting us was miles of gently rolling hills dotted with farms and small towns, the sight of fields of rapeseed was breathtaking (canola oil is a vegetable oil made from the pressed seeds of rapeseed). It looked like millions of fluorescent highlighters had been dumped in the fields. Blooming during April and May, we caught the crop at its brilliant best!

Drawing close to our destination, the landscape began to change, vineyards popped up, and we began our climb up the hill to the town of Sancerre. It is stunning as it rises from the plains of the Loire Valley as if to proclaim its position as lord of all it surveys. Clearly, it was a stronghold that made the village a strategic location for, I am sure, most of its history. It is thought the Romans planted the first vines here.

Up the hill, we popped out into the town square where most of Sancerre's shops and restaurants are located. Luckily, our B&B, La Place, was located on this beautiful square. What a gem! The house was originally the proprietor's grandmother's home. She spent two years having the property remodeled for her B&B. I would highly recommend this property as a great location in the heart of the town with spacious rooms and an included breakfast.

We strolled around the square and up and down many of the side streets, dropping into interesting shops. I came prepared with a list of vintners to visit, and Domaine Vincent Pinard had a shop

around the corner. We tasted his entry level Sauvignon Blanc with lovely aromas of peach, nectarine, limestone, and a side of smoke (terroir) which had more minerality than fruitiness. Next, we tasted a single vineyard bottling from two old vines plots (55+ years old) that was mineral, unfiltered (texture), and elegant.

The dry, Sancerre wines from sauvignon blanc have made this little corner of France famous the world over. Before phylloxera devastated the grapevines, Sancerre was pinot noir country, and red wines were mainly produced. After phylloxera, sauvignon blanc was planted to replace the lost vines, and this grape thrives in the variety of soils (terroirs) that surround the town. Limestone, clay, and flintstone (silex) all contribute to the aromas and flavors. The area, which includes many of the surrounding hamlets, not only produces its famous white wines, but it is also home to some very good red wines crafted from the pinot noir grape and some delightful, savory rosé wines. If you do not wish to splurge on Burgundy, explore pinot noir wines from areas surrounding Chablis, Burgundy, and Sancerre. You will be pleasantly surprised (as will your wallet).

Next, we tasted at Alphonse Mellot, a fantastic producer and world-renowned vintner of both sauvignon blanc and pinot noir. We tasted seven whites and six reds, playing charades as I speak no French, and our host spoke no English. It was great fun using our phones to interpret, and we all enjoyed the challenge. Luckily, it was a slow afternoon, and the proprietor could focus on our visit. While I absolutely loved the whites, I must say Alphonse Mellot has truly mastered and

perfected pinot noir. His wines were indeed spectacular.

Next, we went on a merry chase to locate Domaine Vacheron, another stellar producer. As he is building a new tasting room in town, we were like lost sheep with our inability to ask for directions (no French), complicated by the twisty roads and losing sight of which direction we were heading. We were finally successful and had a lovely tasting of both white and red wines. They also had an amazing display of fossils found in the vineyards which highlight the limestone and sedimentary soils and deposits. It is amazing what nature has created over the years and left behind as treasures!

Looking for a place to rest our feet and have a beverage, we stopped at La Banque, an upscale watering hole with stellar service and an expanded offering of wines and cocktails. Our dinner reservation was at La Pomme d'Or, and like so many other fantastic French restaurants, it was a prix fixe menu with the ability to select the number of courses desired. Small and intimate, notable local wine list, fresh and savory ingredients, warm bread, all shared with good friends on this adventure with us. Highly recommended cuisine with great attention to every detail.

It is a charming town, the people are friendly and accommodating, the wine is fantastic, the food creative and gourmet, and the narrow, cobbled streets a delight to explore. I went for the wine and fell in love with the town. Savor the French countryside with a trip to Sancerre and do not forget to allow a bit of time to explore the surrounding areas! 🍷

TASTING SERIES: COGNAC

By Neal Vitale, Hollywood Branch



Cognac is a drink that dates back to the 16th century, when the Dutch brought the techniques of distillation to the wine industry along the banks of the river Charente, north of Bordeaux in southwestern France. Many IW&FS members had the good fortune to learn about Cognac's history, production, and classifications from France's Cognac Expert. In our first-ever Sunday Virtual Tasting, we were joined by Max von Olfers, a co-founder of this online Cognac retailer, and his colleague Taylor Coffman for an entertaining and insightful presentation.

Cognac has Appellation d'Origine Contrôlée (AOC) status; to be called Cognac, it must come from that specific geography. It is made from white wine that is low in abv (8-10%) and high in acidity. The typical grape used is ugni blanc, but others, such as colombard, folle blanche (picpoul), and semillon, may be included. American rootstock dominates plantings, after a phylloxera epidemic around 1875 decimated the vineyards in Cognac.

The wine is double-distilled in an Alambic Charentais, a pot still featuring distinctive tulip-shaped copper domes. The resulting spirit is then aged in oak, with considerations similar to what vintners weigh-type of oak, new or old, toast (chauffe) level, etc.-and cellar conditions. Unlike with wine, though, Cognac does not age once it is put in glass.

The tasting package for IW&FS (four custom 200ml bottles) was designed to highlight factors with profound impact on a Cognac's flavor. The first is the Cru designation (AOC), which typically reflects terroir:

- Grand Champagne (Campanian chalk)
- Petite Champagne (Santonian chalk)
- Borderies (clay, chalk, flint, gypsum)
- Fins Bois (clay, stone, limestone, sand)
- Bons Bois (sand, clay, limestone)
- Bois Ordinaires (sand)

The second is age designation (minimum aging):

- VS: 2 years
- VSOP: 4 years
- XO: 10 years
- XXO: 14 years

Many of us lined up our tasting array for the Zoom. We were advised to have a "control" Cognac that would "prep" our palate, along with our tulip glasses and pairings for the four samples. I was fortunate to have a little left in a bottle of Audry Mémorial, so I set my bar high with this brilliant Cognac! I put out a platter with a few slices of salmon sashimi, a block of aged cheddar, some 24-month jamón Ibérico, a wedge of creamy blue Cambozola, and chunks of Auro 70% Dark Chocolate Saloy Single-Estate from the Philippines.

MANY IW&FS MEMBERS HAD THE GOOD FORTUNE TO LEARN ABOUT COGNAC'S HISTORY, PRODUCTION, AND CLASSIFICATIONS FROM FRANCE'S COGNAC EXPERT. IN OUR FIRST-EVER SUNDAY VIRTUAL TASTING, WE WERE JOINED BY MAX VON OLFERS, A CO-FOUNDER OF THIS ONLINE COGNAC RETAILER, AND HIS COLLEAGUE TAYLOR COFFMAN FOR AN ENTERTAINING AND INSIGHTFUL PRESENTATION.

First to be tasted was the Contes & Filles Petite Champagne, five years old. This Cognac was a revelation to me, as I had never tried one this young. It was suggested that it be served chilled-another surprise! Flavors that I don't usually associate with Cognac-green apple and saline-were in my notes. The sashimi pairing didn't offer much to me, though a

few drops of tamari pulled things together. But a memorable tasting, nonetheless.

Next up was the Francois Voyer XO Gold, a Grande Champagne Cognac, 20-30 years old, paired with cheddar and ham. Flavors moved into a range more familiar to me for Cognac-sweet caramelized fruit, spice-and the pairings were a nice complement.

Lavenat XO, a 30-year-old Fins Bois, was third. I had paired it with a creamy blue cheese, but other suggestions were the buttery pastry Kouign Amann or paté en croute. It's a lovely Cognac, the favorite of many on the Zoom. You could taste how the additional aging increased the Cognac's complexity and length.

Vallein Tercinier's Hors d'Age was the last of the quartet-a Fine Champagne (a blend of Grande and Petite Champagne), 40 years old, paired with dark chocolate. This was my personal favorite of the tasting-both the Cognac and combination with food-but I'm a sucker for Cognac with chocolate. One could appreciate the impact of another 10 years of aging, notably on the nose and on the length of the finish. Maybe not up to the standard of my Audry Mémorial, but awfully close!

I'm in the Hollywood branch of the Society, and I was introduced to Cognac Expert through my friend and fellow member, Rob Goodchild. We now have worked with Taylor and his team for the last two years, preparing unique and exclusive Cognacs for the Society, Trilogie and Trilogie Vol.2. Vallein Tercinier was our partner on the latter, this season's bottling, and the fourth of the samples in ourtasting echoed the flavor profile of Trilogie Vol.2.

A recording of this excellent Virtual Tasting is available on the IW&FS website, along with the presentation slides. 🍷

TASTING SERIES: MARTINELLI VINYARDS

By Neal Vitale, Hollywood Branch

Tasting Series: November 11, 2023, Martinelli Vineyards by Neal Vitale, Hollywood Branch

Our November Virtual Tasting gave us the opportunity to meet Courtney Robinett Wagoner, winemaker at the iconic Sonoma producer, Martinelli Winery. She walked us through the history of the Martinelli family and the role that the zinfandel grape played in the development of both the winery and the California wine industry. By the end of the 19th century, zinfandel was the most widely-planted varietal in the state.

In the 1880s, at the respective ages of 19 and 16, Giuseppe Martinelli and Luisa Vellutini eloped from Lucca in Tuscany and moved to Sonoma County. They started growing grapes and making wine, planting what was later known as the legendary Jackass Hill Vineyard. They were familiar with primitivo grapes in Italy, so zinfandel, the American equivalent of primitivo, was a natural choice. A few years later, Paulo and Gemma Bondi also arrived from Italy. Their daughter Alma married Giuseppe and Luisa's son, Leno Martinelli. Alma and Leno's son, Lee, Sr., became the driving force in building the Martinelli brand and made their first commercial release in 1986: a zinfandel. Today, the fifth generation of the family is involved with running the winery.

Zinfandel represents about 30% of Martinelli's current offerings. Courtney noted that it is not an easy grape to grow, but it does produce a versatile wine that can pair well with a wide variety of foods. Her approach to growing zinfandel is to get uniform ripeness in their grape clusters. The clusters are large, so this process means pushing the sugar, and, hence, alcohol, levels. The resulting wines are big and fruity, and alcohol levels are quite high (our wines in the tasting all had an ABV of 16% or more). But she stressed that balance is what's important in wine, and that the Martinelli zins have enough acidity, thanks to the use of many heritage clones, to keep the alcohol in check.

We started with the 2020 Vignetto di Evo. It is a barrel-blend of grapes from four of Martinelli's Russian River Valley vineyards. These cooler-region vineyards are thought to produce grapes that emphasize deep, dark flavors, as opposed to spice and pepper in warmer areas. I got that: a lot of black cherry on both the nose and palate. The extra year of aging versus the others in the tasting was noticeable, adding more dried fruit flavor. [Note: 2020 was a year of numerous wildfires in Napa and Sonoma. Martinelli's zinfandel grapes were harvested before these fires, but the winery wasn't as lucky with their pinot noir. The winery neither made pinot noir in 2020 nor sold grapes to other producers.]

The second wine tasted was the 2021 Giuseppe & Luisa, featuring grapes from the winery's original Jackass Hill plantings. When I first smelled this one, I was worried that I had a corked bottle. The nose was a little vegetal and brambly. But, on the palate, it seemed fine - a big, rich, fruity wine, showing red fruit and echoing vanilla flavors picked up from its 11 months in French oak.

The final wine of the tasting was the most restrained and elegant, the 2021 Vellutini Ranch. Again, rich black fruit flavors. A touch of mint on the nose, a bit of spice and earth on the palate. Courtney described the Vellutini as "a pinot drinker's zin." It was my favorite of the three, but I would happily enjoy any of these wines.

The Martinelli story is of a multi-generational family and a nearly 150-year history of growing grapes and making wine. A tasting that took us back to their roots in zinfandel seems like the perfect celebration of that legacy! 🍷

(If you weren't able to participate in the Martinelli tasting last fall, a recording of it and all Virtual Tastings is available on the IWFS website.)



Giuseppe & Luisa Martinelli and children



Leno Martinelli, plowing on Jackass Hill



Lee Martinelli Sr. on a tractor



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!"

This event is sold out. To learn more and join the wait list go to www.iwfs.org/festivals/new_orleans#neworleans.



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, the Netherlands, 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.

www.iwfs.org/festivals/swiss_alps#swiss

What's Cooking?

CLUB EVENTS ACROSS THE AMERICAS

AIKEN

An Evening In Italy

John and Patty Oakland hosted the Aiken Branch at the Sage Valley Gun Club with wines selected by Charles Combier, Philippe Combier, and John Oakland. The annual fall dinner at Sage Valley is a tradition for the Aiken Branch. John and Sage Valley Executive Chef Trace Weitz presented an Italian feast that was a culinary masterpiece.

October 14, 2023: An Evening In Italy, Sage Valley Gun Club, Aiken, South Carolina. 🍷 *Santa Margherita Pinot Grigio* × Acini di Pepe tossed with Roasted Garlic, Snipped Chives and King Oyster Mushrooms served with Grilled Local Prawns. Baby Spinach, Fava Beans and White Asparagus tossed with a lite Vinaigrette and served with Grilled Semolina Bread with Honey and melted Gorgonzola. 🍷 *2015 Casanuova della Gerbaie Montalcino Vintage, 2016 Ettore Germano Piedmont Vintage* × Ossobuco—slowly braised Veal Shank served with Creamy Polenta and Baby Vegetables served with Gremolata and Oliva Focaccia. 🍷 *Bellini Vin Santo* × Vanilla Bean Panna Cotta served with Fresh Berries. Amaretto Cookies for the table.

The Aiken Branch at the Sage Valley Gun Club.



ARKANSAS

Alsace!

Arkansas members and guests enjoyed an evening of poolside dining at the home of Brian and Shelli Henehan. Bev McClendon and John Trickett collaborated on Alsatian-themed courses. Though France's northernmost wine region produces some red wines, our meal featured only whites. The Don Bailey Jazz Duo played as we arrived and enjoyed glasses of cremant. Once seated, we settled in for a delicious dinner. A highlight was the Caramelized Onion Tart, which paired beautifully with a crisp Riesling. A sudden rainstorm chased us from our seats just as we finished dessert. Thank goodness it waited and didn't dilute our Gewürztraminer!

September 23, 2023: Alsace!, Home of Brian & Shelli Henehan, Fort Smith, Arkansas. 🍷 *Brut Cremant Pierre Sparr NV* × Parmesan Crisps and Cured Salmon Bites. 🍷 *Pinot Blanc Dom. Weinbach 2020* × Cream of Mushroom Soup, Roasted Potato/Leek Soup. 🍷 *Reserve Pinot Gris Gustave Lorentz 2021* × Charcuterie, 3 Salami, Prosciutto, Assorted Cheeses, Dried and Fresh Fruits and Condiments. 🍷 *Reserve Riesling Lucien Albrecht 2021* × Caramelized Onion Tart a la Andre Soltner. 🍷 *Gewürztraminer Maison Trimbach 2018* × Alsatian-style Cheesecake with Fresh Cherries.

Members and guests enjoying Alsatian food and wine.



AUSTIN

August 10, 2023: Sushi Extravaganza, Uchiko Restaurant, Austin, Texas.

The August Austin IWFS dinner was held at Uchiko, one of the highly acclaimed restaurants of Hai Hospitality. In 2003, Chef Tyson Cole opened his first restaurant, Uchi, in a modest red house located in Austin, Texas. Uchi was a way for Chef Cole to re-interpret traditional Japanese food and bring the sushi bar into the entire restaurant. By 2005, he was named Best New Chef by Food & Wine magazine and in 2011, Chef Cole was awarded the James Beard award for Best Chef, South-west, one of the only sushi chefs to ever receive the distinction. Uchiko, an offshoot the original Uchi, matches its forebear-er's dedication to food, design, and service but brings fire to the fore weaving together robust flavors with hints of smoke and char alongside the fresh and clean flavors that define Uchi Restaurants. Five wines were paired with two to three small plates complementing each wine. Servings ranged from sushi to lobster ceviche, katsu pork belly and short ribs with a truly phenomenal jasmine cream dessert. No one left hungry and there were many comments that this was the year's "best" so far.

BALTIMORE

Finding Italy

Finding Italy Wine Dinners, each featuring one of the 20 unique regions of Italy, was conceived by longtime member and Italophile Ernie Kovacs and assisted by Livio Broccolini and Brent Trostle. Livio and Brent speak Italian, a help in arranging authentic wine and food menus. The first dinner showcased Sardinia, prepared by chef/owner Daniela, a true Sarda. Sicily followed, where the chef learned the art of Sicilian cooking from her nonna.

Featured here is our visit to Abruzzo, via Cafe Campli, opened by a couple with family links to a small Abruzzese town. The menu and wine pairing show the pleasures of Finding Italy. Good news for the Branch: Seventeen regions remain to be discovered. Viva Italia!

October 25-26 2023: Finding Italy, Cafe Campli, Baltimore, Maryland. ♣ 2021 *Torre dei Beati Vintage, Pecorino Vintage*, 2020 *Torre dei Beati, Trebbiano d'Abruzzo* ✕ *Selezione Mista, Pecorino Abruzzese + Orange Blossom Honey House-made Rosemary Focaccia + Tomato Jam Pumpkin Crostini*. ♣ 2021 *Torre dei Beati, Cerasuolo d'Abruzzo* ✕ *Sunday Gravy, Rigatoni with Oxtail + Sausage Ragu*. ♣ 2020 *Tenuta Ulisse, Montepulciano d'Abruzzo Vintage* ✕ *Porchetta Complese, Slow-roasted Pork Shoulder with Parsley Chimichurri*. ♣ *Enrico Toro, Centerba 72 Forte Liqueur* ✕ *Torta di Nocciole e Cioccolato, Hazelnut + Chocolate Cake (gluten-free), Espresso*.

Branch President Brent Trostle, Sam and Paul Mincarelli, Event Chair & Past President Ernie Kovacs.



BURLINGTON

Italian Dinner at Via Allegro

Gourmet Italian Dinner at Via Allegro Ristorante

WOW ... What a meal! Via Allegro Ristorante outdid themselves, both with the food and the wine. And it's no wonder with a slew of awards to their name including Dine Toronto's Best Italian Restaurant; the Glenfiddich Award for Culinary Excellence; The Wine Spectator Magazine - NY Grand Award - the highest wine award in the world and many many others. The food lived up to their reputation. We started with fresh hot focaccia and a selection of antipastos followed by homemade gnocchi and a choice of main courses - something to please everyone.

Wendy Votto, the winner of the Toronto Life's Best Sommelier in Toronto award, was with us throughout the evening. With 30 years of Sommelier experience, Wendy was able to regale us with fascinating stories, tell the history of, and share viticulture tips about each of the wines we enjoyed. Did you know that primitivo, the Italian grape in one of our dinner wines is a clone of zinfandel

BURLINGTON *continued...*

from California and originated in Croatia of all places? DNA testing from UC Davis in California showed that the grape we call zinfandel, and the grape Italians call primitivo, are both Crljenak Kastelanski. In Northern Italy, the Piemonte region is known for the famous barolo and barbaresco. However, there are a number of other grapes that, because they are lesser known, also command a lesser price, despite their good quality. We had a lovely white wine made from the arneis grape (Langhe Arneis Sibilla Agricola Molino) from this region and it paired very well with the Chilean Sea Bass.

Chapter members and guests not only enjoyed the food and wine but another opportunity to break bread with good friends and new acquaintances celebrating the true IWFS Spirit of Wine, Food and Friends. As a memento of the evening, all attendees were gifted with a locally made specialty olive oil.

September 9, 2023: Italian Dinner, Vai Allegro, Toronto, Ontario. 🍷 NV Prosecco Brut 'Extra Dry', 'Rosalia', Giusti Dal Col X Grilled Octopus, Caprese, Caesar, Speducci, Arancini, Tuna Tartare. Gnocchi Pomodoro. 🍷 Langhe Arneis 'Sibilla', Agricola Molino & Primitivo-Sangiovese montepulciano, 'Quattro', Fontamara X Duo of Beef: Braised Short Rib, Tenderloin, Celery Root Puree, Cipollini, Wilted Escarole, Chilean Sea Bass with Corn Risotto, Saffron Citrus, Truffled Mushroom Risotto with Wild Mushrooms, Truffled Porcini Cream, Fontina Fonduta. 🍷 2020 Moscato D'asti, Azienda Agricola Ghiga Vintage (Semi-Sweet) X Passionfruit & Mascarpone Cheesecake, Tiramisu, & Crème Brûlée.

Attendees



CAYMAN ISLANDS

French With A Modern Twist

Chef Jonathan Rivard, whose restaurant, Steak Social, recently won the Certified Angus Beef award for Best New International Restaurant, designed this innovative menu for the Cayman Islands branch this October. Billed as French "with a modern twist," this five-course menu showcased these classic French dishes with both unique variations from the chef and exceptional wines from the society's cellar.

October 4, 2023: French With A Modern Twist, Steak Social, Grand Cayman, Cayman Islands. 🍷 Dom Ruinart "R", Belle Brise "Les Cedres" 2009, Francois Parent Volnay Fremiets 2009, Vidal Fleury Cote Blonde Chatillonne 2010 X Passed Canapes, Caviar Croque Madame, French Onion Toast, Foie Gras. Carpaccio De Bison, Red Wine Reduction, Extra Virgin Olive Oil, Capers, Comté. Ris De Veau: Crispy Veal Sweetbreads, Truffled Cauliflower, Sweet Peas. Confit De Canard: Slow Cooked Duck Leg, Sweet Potato Puree, Maraschino Jus. Navarin: Crispy Braised Lamb In A Classic Navarin Broth. Mille-Feuille, Hazelnut & Chocolate.

Steak Social welcomes members of the IWFS Cayman Islands branch to its classic French dinner with a modern twist.



FOOD FACTOID | Navarin Broth

Navarin Broth began as a dish for peasants in France, but its true beginnings are still contested by historians. There are two theories regarding the origin of navarin. One says it was created to mark to the victory of the French navy over the Egyptians and Turks at Navarino Bay in 1827, while the other claims the name of the dish comes from the turnip, or navet in French.

CENTRAL MASS

50th Anniversary Celebration

Central Mass members and guests gathered to celebrate the 50th Anniversary of the Branch. Member chefs, Jay Livernois and Marie Paule Marthe were assisted by member chef Stephen Halley in preparing an extraordinary French themed meal. Food and wine chairs, Mark Bibeau and Ken Bibeau worked with Sommelier Dena Haberbosch to select the wines. A jazz ensemble provided entertainment. The original charter and 50th anniversary plaque were displayed throughout the evening. Past branch presidents traveled from far and near to join the celebration! A wonderful celebratory evening was had by all with lively conversation, music, and dancing accompanied by delicious food and wine!

September 27, 2023: 50th Anniversary Celebration, Maqui's, Southbridge, Massachusetts. 🍷 *Cuvee Laurent Brut Rose* × Social Hour: Mousse Pâté On Crackers, Charcuterie, Sliced Pork Roast With Black Truffle Salt, Tartine Of Goat Cheese, Onions, Tomatoes, Olive Oil. 🍷 *Barton & Guestier Sauterne* × First Course: Foie Gras and Mixed Greens. 🍷 *2019 Ch. Beauchene Grand Reserve Côtes du Rhône Vintage* × Second Course: Saint Hubert Soup, Quail and Chestnuts. 🍷 *2019 Ch. Sansonnet Grand Cru Classe, Saint-Emilion Grand Cru Vintage* × Third Course: Duck Confit with Mashed Potato and Chestnut Puree, Carrots, Peas, Ragout De Porc Aux Figues. 🍷 *2018 Dom. des Cellier Alchimie Chateaufort-du-Pape Vintage* × Fourth Course: Snail Bordelaise. 🍷 *White Port version 1* × Fifth Course: Cheese Course. 🍷 *White port version 2* × Sixth Course: Mrs. Cheney's Apple Knobby Cake.

Past Presidents Celebrate, seated; Don Raymond, Maureen Stelmach, Frank Stelmach, standing; Charles Hixon, Dr. Mike Bradbury, Barbara Melanson.



CHICAGO

884th Dinner of the Society - Rose Mary

Rose Mary welcomed the IWFS for our season opening dinner. Our dinner was an immersion into "Adriatic Drinking Food". Highly acclaimed Chef/owner Joe Flamm opened his first restaurant to honor both his Italian and Croatian heritage. The restaurant is named after his two grandmothers, Rose and Mary. His inspiration is not only from Italy, but with the bold, bright flavors and cuisine of Croatia. Nine dishes were served family-style in three courses plus dessert, each paired with a number of wines. A great beginning to the Chicago Branch's 90th year.

September 13, 2023: 884th Dinner, Rose Mary, Chicago, Illinois. 🍷 *Friuliano Mitja Sirk Friuli Venezia Giulia, Italy 2021 Vernaccia Di San Gimignano Montenedoli Tuscany, Italy 2021 Chardonnay Evening Land Seven Springs Estate "La Source" Eola-Amity Hills, Willamette Valley, Oregon 2018* × Eggplant Parmesan, Pomodoro, Caponata, Provolone Picante Tuna Crudo, Crispy Capers, Shallot-Beef Fat Vinaigrette, Veal Aioli, Baby Octopus, 'Peka Style' Garlic, Potatoes, Peppers. 🍷 *Plavac Mali Saint Hills "St. Roko" Dalmatia, Croatia 2016, Refoška Korenika & Moškon "Kortinca" Istria, Slovenia 2011* × Gnocchi, Beef Cheek, Paštica, Paški Sir, Basil, Gemelli, Lamb Sausage, Pesto Genovese, Pecorino Crni Squid Ink, Lobster Brodo, Confit Squid, Tarragon. 🍷 *Chianti Classico Riserva Castello Di Monsanto "Il Poggio" Tuscany, Italy 1997, Barolo Ceretto Bricco Rocche Brunate Piemonte, Italy 1997* × Duck, Peach Jus, Grilled Peach, Fennel Pollen, 24-Oz Bone-In Strip Loin, King Trumpet Mushrooms, Fontina Truffle Fonduta, Roasted Leeks. 🍷 *Vintage Port Quinta Do Noval Late Bottled, Oporto, Portugal 2014* × Chocolate and Honey Madarica, Chocolate Cream, Honey Mascarpone Cream, Rum Soaked Biscuit, Crispy Chocolate Crunch, Chocolate Gelato.



FOOD FACTOID | Gnocchi

The first official gnocchi recipe is attributed to Roman gourmet Marcus Gavius Apicius, dating back to the 1st century AD; a mix of semolina flour and water (or milk), fried, seasoned with honey and black pepper.

CHICAGO

885th Dinner of the Society - George Trois

This dinner was a unique experience enjoyed only by members of IWFS Chicago. Chef Michael Lachowicz has been celebrating his culinary history this year at George Trois with menus that are homages to famous restaurants he worked at in his early days. His menu for us was a tribute to Maxime Ribera of Maxime's Restaurant Francais in New York. Chef Lachowicz says of Chef Ribera "He was the finest palate of any chef I've ever worked with, a true master." IWFS Chicago members were the only people to experience this special menu, as George Trois has recently moved away from seven-course menus. The dinner was a masterpiece!

October 11, 2023: 885th Dinner, George Trois, Winnetka, Illinois. 🍷 2006 *Veuve Clicquot La Grande Dame Vintage* ✕ Smoked Salmon Mousse with Smoked Trout Roe, Tiny Warm Pizzettes, Petite Pâté en Croûte. 🍷 2020 *Bouchard Meursault Les Clous Vintage* ✕ Tian of Scallops & Melted Fennel in a Saffron Gratinée. 🍷 2001 *Ch. Clos Haut-Peyraguey Vintage* ✕ Duo Of Seared Medallion of Foie Gras & Tarte de Pomme with Caramel Apple Cider Gastrique. 🍷 1990 *Leoville Barton St. Julien Vintage, France* 1990 *Pichon Longueville Baron Pauillac, France Vintage* ✕ Panache of Roast Loin & Rack of Australian Lamb, Goat Cheese-Ratatouille "Purse," Rosemary-Roasted Garlic Lamb Jus. 🍷 *Veuve Clicquot La Grande Dame Rosé Champagne 2006* ✕ Petite Salade of Baby Frisée & Roasted Root Vegetables in Red Wine Vinaigrette. 🍷 1970 *Fonseca Vintage Porto Vintage, 1970 Taylor Fladgate Vintage Porto Vintage* ✕ Warm Brie De Meaux Candied Marcona Almonds, Pickled Spiced Figs, Toasted Brioche Soufflé Framboise Chambord Crème Anglaise, Grand Marnier Chocolate Truffles.

FORT WORTH

Autumn Reunion

The Fort Worth Chapter held an Annual Autumn Reunion at Paris 7th Restaurant Francais. Owners Chris Salvador and Mark Hitri, also the chef, hosted IWFS - FW for an evening of classic French dining.

September 22, 2023: Autumn Reunion, Paris 7th Restaurant, Fort Worth, Texas. 🍷 2015 *Dom. Huet Vouvray Petillant Brut Vintage* ✕ House Pâté on Crostini, Salmon Fumé, French Onion Gougères. 🍷 2021 *Joost De Villebois Sancerre Vintage* ✕ Champagne Brie Soup with Prosciutto Crisp. 🍷 *Ch. Rieussec R* ✕ Filet of Turbot in a Sauce Veronique, Haricot Verte Almondine. 🍷 2012 *Ch. Lassegue Vintage, 2014 Dom. de la Vieille Julienne Chateaufort-Pape Les Trois Sources Vintage* ✕ Roulade of Braised Lamb Shoulder with Rosemary Puréed Potatoes, Heirloom Carrots, Red Wine Dijon Demi-Glacé. Grand Marnier Ice Cream with Orange Supreme and Grand Marnier Drizzle.

L to R Larry Keilberg, Kevin Ingram, Taylor Featherstone, Taylor Featherstone, Laura Berlin, Charles Berlin, Mary Anne Polson, Richard Polson.



GREATER OMAHA

Indian Cuisine and Wine

The recently opened Saffron Urban Indian Kitchen in the Aksarben Village (Nebraska spelled backward) piqued Jackie Taylor and Terry Matuska's interest as a venue to match wine with Indian cuisine. Chef Diwesh Bhattarai, originally from Nepal, is a graduate of the Institute for the Culinary Arts in Omaha and has worked in and managed other restaurants in Omaha. He and his very capable staff, expecting naive taste buds, toned down the spices but retained the wonderful flavors of Indian food. The variety of wines went very well with the cuisine. The ambiance, interesting Asian artwork, and friendly staff contributed to a very enjoyable evening.

L to R Tony Taylor, Travis Taylor, Jackie Taylor, Terry Matuska, and Mary Kay Young.



GREATER OMAHA *continued...*

July 25, 2023: Indian Cuisine and Wine, Saffron Urban Indian Kitchen, Omaha, Nebraska. ♣ *2020 Loveblock Pinot Noir Vintage, Central Otago, New Zealand* × Sweet Chili Pork: Pork Belly, Bell Peppers, Onions, Tomato Sauce and Sweet Chili Sauce. ♣ *2021 Chalk Hill Chardonnay Vintage, Russian River Valley, California* × Pani Puri: AP Flour, Potatoes, Peas, Yogurt, Mint Lemon, Tamarind and Cilantro. ♣ *2021 Groth Sauvignon Blanc Vintage, Napa Valley, California* × Sweet Curried Corn Soup: Corn, Cream, Cumin and Coriander. ♣ *2021 Groth Sauvignon Blanc Vintage, Napa Valley, California* × Grilled Salmon, Spinach and Masala Sauce. ♣ *2018 Silverado Cabernet Sauvignon Vintage, Napa Valley, California* × Lamb with Vegetable Biryani and Mint Chutney: Lamb, Basmati Rice, Onions, Potatoes, Cauliflower, Bell Peppers, Peas, Cashews, Garam Masala and Mint Chutney. ♣ *Lucien Albrecht Brut Rose, Alsace France* × Falooda: Vanilla Ice Cream, Roasted Vermicelli, Strawberry Sauce, and Chia Seeds.

GREATER OMAHA

Fall Fantasy at Happy Hollow

Fall in Nebraska is very unpredictable but some of the nicest days of the year are in the autumn. It is the perfect time to gather with wine, food and friends for a Fall Fantasy, and that we did. Mary Mitchell worked with Chef planning a remarkable dinner utilizing many local food products that are at their peak and pairing them with wines. While gathering and dining we took advantage of the view of the wooded area and golf course. There were numerous guests and it was an evening to enjoy the fine art of conversation.

September 5, 2023: Fall Fantasy, Happy Hollow Club, Omaha, Nebraska. ♣ *Guinigi Prosecco, Italy, Lucca, NV* × Warm Heirloom Tomato Basil Bruschetta, Fresh Mozzarella, 25-year Aged Balsamic, Beet Cured Salmon Cones. ♣ *Ch. de Cruzeau Blanc, 2020, France, Graves, Pessac Leognan* × Late Season Local Melon Crudit , Tajin Compress Watermelon, Oil Cured Muskmelons, Cucumber, Petite Carrots, Feta Custard, Mint Pistou, Chive. ♣ *Dom. Christian Moreau Chablis, 2016, Burgundy* × Smoked Shrimp Corn Chowder, Cold Smoked Gulf Coast Prawns, Bergers Double Smoked Bacon, Nebraska Sweet Corn, Leeks, Celery, Fine Herbs. ♣ *Vineyard 29 Cru, 2019, Napa Valley* × Nebraska Raised 100% Angus Beef, Cast Iron Roasted Creamer Potatoes, Spiced Glazed, Carrots, HHC Garden Golden Beets, Buttered Asparagus, Chestnut Mushroom Sauce. ♣ *Coffee* × Trio of Fall Desserts, Apple Tarte Tatin, Pumpkin Creme Caramel and Quince Tart with White Chocolate and Bourbon, Malted Ice Cream on Cinnamon Pastry and Bourbon and Calvados Caviar.

L to R Lenore Deeths,
Jackie Taylor



HOLLYWOOD

70th Anniversary Dinner

The Wine & Food Society of Hollywood pulled out all the stops to celebrate its 70th Anniversary, with an extravagant outdoor 8-course dinner and a line-up of spectacular wines. Executive Chef Sal Marino and Owner Mario Marino of Marino Ristorante executed a flawless evening of food and drink. Our casual SoCal members even dressed up for the occasion!

October 16, 2023: 70th Anniversary Dinner, Marino Ristorante, Los Angeles, California. ♣ *2008 Krug Champagne Vintage* × Snacks using a variety of ingredients - Caviar, Crudo, Guanciale, Pistachios, Goat Cheese, "Veggies". ♣ *2012 Pierre-Yves Colin-Morey Meursault Charmes Vintage* × First Yellowtail Tuna of the season, prepared three ways, garnished with Caviar and Black Watercress. ♣ *2001 Giacomo Conterno Barolo Cascina Vintage* × "Cassonetti" Pasta - Little Ravioli stuffed with Celeriac Puree and topped with early-season White Truffles. ♣ *2001 Il Caberlot Vintage (3L)* × Rabbit prepared in the style of Porchetta - stuffed, rolled, and sliced. ♣ *1982 Stag's Leap Petite Syrah Vintage (6L)* × Roasted Squab with Kurobuta Squash Puree. ♣ *1989 Leoville Barton Vintage* × Seared Lamb Loin and a crisp "Italian Potato Pancake" featuring Mixed-In Greens. ♣ *1991 Diamond Creek Red Rock Terrace Vintage (3L)* × Wagyu Beef Cheeks served over Truffled Mashed Potatoes. ♣ *2001 Rieussec Vintage* × Poached Pear drizzled with Pear Mostarda and tiny pieces of Candied Fruit.

Wines.



HOUSTON

Artisans “The Closing Night”

Executive Chef/ Owner Jacques Fox is no stranger to our Houston IWFS chapter having hosted many wonderful dinners at Artisans. Chef Jacques demonstrated an early aptitude for cooking and moved to Paris where he completed his training. He is a Chevalier de l'Ordre National du Merité Agricole de la Republique Francaise. and was Knighted as Chevalier of the Agricole National Order of Merit from the French Republic. Our chapter hosts for this event were Dallam Masterson, outgoing chapter president, and Kellie Elder Halbert, our incoming chapter president. Chef Fox prepared a special menu to memorialize the last night that Artisans was open at this location. We are looking forward to his new place now under construction.

August 19, 2023: Artisans “The Closing Night”, Artisans Restaurant, Houston, Texas. 🍷 *Champagne Nicolas Feuillatte, France* ✕ Seared Tuna, Cilantro & Miso Aioli, Foie Gras Grilled Cheese, Goat Cheese, Marinated Tomatoes. 🍷 *Pouilly-Fuisse Vincent Girardin 2020* ✕ Une Vichyssoise aux Truffes Noires et sa Noix de Saint Jacques: Pan-seared Scallop, Cold Truffle Potato Soup Crispy Potatoes, Charred Green Onion. 🍷 *Volnay Nicolas Rossignol 2014* ✕ Le Canard Confit Maison Sauce aux Cerises: Artisans Duck Confit, Pommes Sarladaise, Poêlée d’Epinards Cherry Reduction. 🍷 *Pomerol Ch. La Pointe 2015* ✕ La Venaison Du Texas Rôtie: Pan-Seared Backstrap Venison, Parmesan Risotto, Crunchy Broccolini, Black Trumpettes Mushrooms Demi-Glace. 🍷 *Sandeman, Porto Wine Portugal* ✕ Le Gâteau au Chocolat Chaud et son Fromage Bleu D’Auvergne: Molten Chocolate Cake, Bleu Auvergne Cheese, Brown Butter Ice Cream, Salted Caramel Ganache.

Every person in this photo has hosted an IWFS dinner at this restaurant. On the last night before a move to a new location we honored Chef Jacques Fox. He is the one waiving in the blue shirt.



HOUSTON

Cocina y Vino de España

Chef Greg Martin is a native Houstonian and a staple of the local restaurant community for over twenty-five years. In 2014 he realized his lifelong goal of opening Bistro Menil. Greg developed the concept for Bistro Menil over decades of international travel, enjoying outstanding regional food and wine in Spain, France, and Italy. His visits to authentic bistros inspired him to share his experiences. His menus feature European-inspired, American fare paired with select wines.

Our hosts, Jackie Macha & Brian Faulkner, chose the food and wine of Spain as their first hosted IWFS dinner. Chef Greg prepared an exquisite four-course meal designed specifically for our cellar wines.

August 19, 2023: Artisans “The Closing Night,” Artisans Restaurant, Houston, Texas. 🍷 *Champagne Nicolas Feuillatte, France* ✕ Seared Tuna, Cilantro & Miso Aioli, Foie Gras Grilled Cheese, Goat Cheese, Marinated Tomatoes. 🍷 *Pouilly-Fuisse Vincent Girardin 2020* ✕ Une Vichyssoise aux Truffes Noires et sa Noix de Saint Jacques: Pan-seared Scallop, Cold Truffle Potato Soup Crispy Potatoes, Charred Green Onion. 🍷 *Volnay Nicolas Rossignol 2014* ✕ Le Canard Confit Maison Sauce aux Cerises: Artisans Duck Confit, Pommes Sarladaise, Poêlée d’Epinards Cherry Reduction. 🍷 *Pomerol Ch. La Pointe 2015* ✕ La Venaison Du Texas Rôtie: Pan-Seared Backstrap Venison, Parmesan Risotto, Crunchy Broccolini, Black Trumpettes Mushrooms Demi-Glace. 🍷 *Sandeman, Porto Wine Portugal* ✕ Le Gâteau au Chocolat Chaud et son Fromage Bleu D’Auvergne: Molten Chocolate Cake, Bleu Auvergne Cheese, Brown Butter Ice Cream, Salted Caramel Ganache.

Past President and current Kitchener Preston Towber and his friend Jane Chavana wait to be served as Keith Huber looks on.



INDIANAPOLIS

A Taste of Argentina

Neither heavy rain nor rush hour traffic would stop 22 members of IWFS-Indiana on their journey to The Prewitt in Plainfield, IN. Executive Chef, Chad Miller, excited our eyes and palates with his homage to Argentine cuisine. A big thank you to TJ Cole for arranging this spectacular dinner and Malbec Wine education. His stories of the families that took risks with cuttings brought to Argentina from France in 1868 were enlightening and informative.

INDIANAPOLIS *continued...*

August 9, 2023: A Taste of Argentina, The Prewitt, Plainfield, Indiana. 🍷 *NV Piattelli Vineyards Methode Champenoise Brut Vintage* × Caramelized Provoleta on Grilled Bread. 🍷 *2019 Catena Zapata Malbec Lunlunta Vintage* × Lamb Empanada with Cilantro Crème. 🍷 *2019 Tinto Negro Finca la Escuela Malbec Paraje Altamira Vintage* × Glazed Pork Belly with Chili Sauce & Cilantro Salad. 🍷 *2019 Luca Malbec Old Vine Uco Valley Vintage* × Grilled Strip Steak with Chimichurri. 🍷 *2019 Clos De Los Siete Uco Valley Vintage* × Crepes with Marcona Almonds and Dulce de Leche.



JACKSONVILLE

Grand Opening Dinner

Members of The Wine & Food Society of Jacksonville enjoyed a wonderful black-tie dinner at the beautiful ocean-front resort, The Lodge & Club at Ponte Vedra on September 30, 2023. Our dinner opened the Branch season by celebrating the 90th Anniversary of The International Wine & Food Society. The spectacular view added to the enjoyment of seeing some of our old friends while enjoying the creations of Chefs Jay Norris and Phillip Brown.

September 30, 2023: Grand Opening Dinner, The Lodge at Ponte Vedra, Ponte Vedra, Florida. 🍷 *Pol Roger NV Reserve Brut Champagne* × Crispy Duck Breast and Rhubarb Jam Croustade, Grilled Maine Lobster with Ginger Scallions, Phyllo Purse. 🍷 *La Galatin Bandol Rose 2022* × First Coast Bouillabaisse, Littleneck Clams, Calamari, Shrimp, Rock Lobster, Oysters. 🍷 *2022 Pascal Thomas A Chavignol Sancerre Vintage* × Limestone Salad: Baby Greens, Ruby Red Grapefruit, Goat Cheese, Grilled Asparagus. 🍷 *1995 Pavillon Rouge Du Chateau Margaux Vintage* × Grilled Filet Mignon, Golden Potato and Celery Root Gratin, Snap Peas, Julienne Mushroom, Green Peppercorn Cognac Sauce. 🍷 *Grahams Vintage Porto 1991* × Valrhona Chocolate Tart, Brandy Cherries, Tangerine Ice Cream.

Dotti Cahill, Tom Marsland, Joan Harmon, Marilyn Mass, Karen Bernhardt. Standing Alan Harmon, Chris Bernhardt.



KANSAS CITY

Dinner At Wandering Vine

Dairy farmer Remigius 'Remi' Achille Caenen immigrated from Belgium to the Shawnee area at the turn of the 20th century and decided to settle on land located at 12401 Johnson Drive. Completed in 1907, the total cost of the home was \$10,000. Members of the Caenen family lived in the castle until 1925 when it was turned into a nursing home for the mentally ill. Through the years, the building has been used as a night club, a restaurant, and a haunted house Halloween attraction. It was added to the Register of Historic Kansas Places in 2006.

Daniel & Carla Dyer acquired the property at auction in the fall of 2019, with the dream of bringing the wandering world of wine to the heart of the Midwest. Food is prepared from scratch and the wine list is diverse and intentionally selected. Wandering Vine has both a full-time executive chef and sommelier on staff who work together to ensure a high quality and unique wining and dining experience for all guests. We feel like the castle belongs to the community and we are its curators. It is up to us to make something the community enjoys and is proud of.

L to R Deanna Diebolt, Sue Batterson Furla, Lynn McIntosh, Susan Newsam, Ping Lee, Anita Robb



KANSAS CITY *continued...*

September 12, 2023: September Dinner, Wandering Vine, Shawnee, Kansas. 🍷 *Castello di Luzzano Bonarda dell'Oltrepo Pavese, Tiziano Chianti Classico* ✕ Beef Carpaccio, Fennel, Castelvetro Olives, Artichokes, Focaccia. 🍷 *Marcarini Barbera D'Alba 'Diablo Camerano'* ✕ Saffron Tagliatelle, Sage, Walnuts, Parmesan, Brown Butter. 🍷 *Simone Capecci 'Ciprea' Pecorino* ✕ Grilled Branzino, Roasted Lemon, Anchovy, Couscous, Red Peppers. 🍷 *Mottura 'Stilio' Primitivo di Manduria* ✕ Abbacchio al Forno alla Romana: Roast Lamb Roman-Style. 🍷 *Sgroppino* ✕ Chocolate Budino Cake, Hazelnut, Cherry Semifreddo.

KANSAS CITY

Dinner At The Farm

IWFS Kansas City branch met on October 28th at Ivan and Karla Batlle's farm in Windsor, Missouri. The Antler Room restaurant in Kansas City, Missouri, owned and operated by Leslie and Nick Goellner, created the luncheon. Nick, head chef, was at the farm that day overseeing the luncheon.

October 28, 2023: October Dinner, Ivan and Karla Batlle's Farm, Windsor, Missouri. Conch Fritters and Mushroom Toast With Ricotta and Pistachio Dukkah. Roasted Tomato Bisque with Crushed Plantain Chips, Whole Roasted Local Pork in Caja China, Cabbage Slaw with Onion, Purple Daikon, Carrots, Jalapeño Curried Vegetable Pelau. Pineapple Salsa Mojo Tortilla.

KITCHENER-WATERLOO

A Balkan Feast

St. George Restaurant is an intimate place operated by Serbian immigrants Slavica & Radoje Radović. Our members and guests gathered for a Balkan Feast featuring typical dishes served family-style on huge platters.

Julien Hradecky selected an array of intriguing wines from Slovenia, Bulgaria, Serbia, Croatia and Montenegro.

September 12, 2023: A Balkan Feast, St. George Restaurant, Waterloo, Ontario. 🍷 *2020 Gasper Penina Brut Chardonnay Vintage, Goriška Brda, Slovenia* ✕ Passed Hors d'Oeuvres, Prosciutto, Smoked Sausage, Pork Neck Dimljeni Vrat, Cherry Tomatoes, Feta, Urnebes, Olives. 🍷 *2021 Kutjevo Graševina, Danube-Kutjevo Vineyard Vintage, Croatia, 2019 Gasper Palamida Dry Red (Bordeaux blend) Vintage, Goriška Brda, Slovenia, 2018 Plantaže Vintage, Monte Cheval, Vranac, Podgorica, Montenegro, 2018 Rizman Brime Vintage, Plavac Mali, Dalmatian Coast, Croatia, 2019 Navip Cabernet Sauvignon Vintage, Central Serbia, 2021 Dom. Boyar, Cabernet Sauvignon Vintage, Thracian Valley, Bulgaria* ✕ Čevapčići, Karadjordjeva, Pljeskavica, Wiener Schnitzel, Chicken Ražnjići, Potatoes, Grilled Vegetables, Šopska Salad.

LA JOLLA

An Occasion To Savor The Flavors Of Summer In Style!

As the sun gracefully descended, the exquisitely remodeled La Jolla residence of David & Lisa Casey blossomed into a verdant outdoor haven, inviting members of the La Jolla Wine and Food Society (LWFS) to bask in the season's warmth. Amidst the gentle ambiance, friends and esteemed guests reveled in an enchanting evening of culinary masterpieces artfully crafted by the renowned Chef Giuseppe Ciuffa, thoughtfully paired with the elegant wines of DuMol Winery. The meticulously designed garden and patio served as the perfect backdrop for this delightful gathering, ensuring an unforgettable soirée blending the finest epicurean delights, engaging conversation, and the serene embrace of a summer night. DuMol Winery's very own Reed Renaudin, Partner & CEO, graced us with his presence, providing intricate insights into the world of fine wine, and enriching the experience for all in attendance.

August 19, 2023: An Occasion To Savor The Flavors Of Summer In Style!, Home of David & Lisa Casey, La Jolla, California. 🍷 *DuMol Rose, Chardonnay, Syrah, Pinot Noir* ✕ Tray Passed Teasers. Maine Lobster Salad in Savory Tuile Cones, Petite Celery Leaf Savory Tuile Cones, Miniature Yorkshire Pudding with Horseradish

Jeff Burgener, David & Lisa Casey.



LA JOLLA *continued...*

Crème and snipped Chives, Summer Corn Croquette. Amuse Bouche: Local Stone Fruit Gazpacho with Watermelon Brunoise, Coriander Oil, Micro Greens. To Begin. Summer Vegetable & Foraged Mushroom Risotto Thyme, Caramelized Shallots, Curled Parsley Garniture In Between. Prime Flat Iron Steak, Vincotto & Giuseppe's Olive Oil, Chino Farms Corn, Puree, Petite Green Peas & Fennel, Truffle Vinaigrette, shaved Reggiano. Dessert: Black Mission Figs & Whipped Ricotta with Salt-Roasted Marcona Almonds.

LAKE TAHOE

Fabulous Italian Dinner With Fantastic Italian Wines

The International Wine and Food Society of Lake Tahoe learned a long time ago not to throw stones in a glass house but serving Italian wines at an Italian dinner is absolutely acceptable. The beautiful Lake Front Home of Ron and Maureen Ashley gave us a setting only Tahoe can provide but when your setting is a glass arboretum, it simply takes your Italian dinner to the next level. Chef Chris Baldwin gave members an outstanding dinner taking us to Italy with Sudsy's choice of Italian wines making it a real Italian experience.

August 20, 2023: Fabulous Italian Dinner With Fantastic Italian Wines, Home of Ron & Maureen Ashley, Lake Tahoe, Nevada.

🍷 NV *Berlucchi Franciacorta '61 Extra Brut DOCG-Province of Brescia, Lombardy Italy, 2021 Argiolas Costamolino Vermentino di Sardinia DOC, Island of Sardinia Italy* 🍷 Selection of 'End of Bin' Red Wines
✕ *Passato Aperitivo: Meatball Skewers with Nonni, Basil & Parmesan Prosciutto & Melon with Lemon Honey & Tarragon Vinaigrette, Fried Gnocchi with Lemon, Garlic Butter, Shaved Grana Padano.*
🍷 *Vintage 2021 Pieropan Soave Classico, Garganega. Soave, Veneto, Italy* ✕ *Primo Corso: Heirloom Tomato Caprese with Romaine, Basil, Fresh Mozzarella & Balsamic Reduction. Anti Pasto Platter: Smoked Provolone, Marinated Artichoke Hearts, Selections of Liberty Artisan Salami & Charcuterie, Pimento & Kalamata Olives - Crostini & Focaccia.* 🍷 *Vintage 2017 Marchesi Antinori Tenuta Guado al Tasso Bruciato Il Bolgheri DOC, Tuscany, Vintage Italy; 2013 Altesino Brunello di Montalcino DOCG, Montalcino, Italy* ✕ *Portata Principale: Chicken Cacciatore, Borda Ranch Lamb Sugo, House Made Rigatoni, Parsley Gremolata, Shaved Pecorino, Lemon Scented Broccolini.* 🍷 *Vintage 2012/2013 Felsina Vin Santo del Chianti Classico, DOC Felsina, Castelnuova, Berardenga, Italy* ✕ *Dolce: Lemon Blueberry Tiramisu.*

Lake Tahoe Members Enjoying The Lake Front Glass House.



LAKE TAHOE

September 17, 2023: Roaming The Rhone In Montreux, Home of Leanard & Sara Lafrance, Montreux, Reno, Nevada.

On the golf course in Montreux the setting was impressive. Sara and Leanard hosted a fantastic dinner with wine from the Rhone Valley. Chef Mark Estee and his braised Burgundy wine short ribs made it a five-star dinner. Wines selected by Sudsy were paired perfectly and the evening was exquisite.

The dinner started with Hors d'oeuvre, Olive Tapenade on Crusty Bread and Smoked Trout with Dill Cream Cheese on Brioche. Wine Selections: *2015 E. Guigal White Rhone Blend Vintage, Saint Joseph, France, 2022 Chateau Aqueria Tavel Rose Vintage, France. 2012 Michel Gassier GSM Nimes Vintage, France.*

The Premier Course consisted of Pear Salad with Baby Arugula, Shaved Fennel, Goat Cheese Fritter, Toasted Hazelnuts, French Bread

Janet Pahl, Warren Kocmond, Sudsy & Dan Torbeck, Michael & Cindy Chamberlain, Guest Trudy & Willy Krussell.



LAKE TAHOE *continued...*

Croutons, Olive Oil, Thyme, Rosemary, Marsanne Wine Vinaigrette. Wine: *2017 Les Pallieres* Vintage, *Gigondas, France*.

The Principal Course was Burgundy Wine Braised Short Ribs, Potato Aligot, Roasted Heirloom Carrots with Herbs, Garlic and Shallots. Wine: *2010 du Vieux Lazaret* Vintage, *Chateauneuf du Pape, France*.

The evening ended with Dessert, Almond Tart with Crème Fraiche & Charred Grape. Wine: *2010 du Vieux Lazaret* Vintage, *Chateauneuf du Pape, France*.

MEMPHIS

90th Anniversary IWFS Celebration

The Memphis branch celebrated the 90th Anniversary of the International Wine and Food Society with a special dinner held at the acclaimed Erling Jensen restaurant. Dinner chairmen, Dr. Keith Anderson delivered an in-depth history regarding the development of Super Tuscan wines and reviewed the 2006 Sassicaia paired with the buffalo tenderloin. A special toast was made to “absent friends” who of course included long time branch president Leo Bearman. Leo loved the quail at Erlings and his only critique would be “why only one and not two?” Tremendous turnout for this event which featured wonderful food paired with outstanding wines from the cellar.

September 11, 2023: 90th Anniversary Dinner, Erling Jensen's, Memphis, Tennessee. ♣ *2016 Leuwin Estate Artist Series Chardonnay* Vintage × Pacific Halibut, Rock Shrimp, Citrus Beurre Blanc. ♣ *2015 Marcel Lapiere Morgan Beaujolais* Vintage × Leo's Quail (Roasted Stuffed Quail). ♣ *1999 Tenuta San Guido Sassicaia 2006 Dalle Valle Maya in 6.0 L* Vintage × Buffalo Tenderloin, Chantrelle Demi Glace. ♣ *2013 Bouard-Bonnefoy Chassagne Montrachet 1er Cru Morgeot Les Petit Clos* Vintage × Assorted Cheese Selections.

Dinner Chair Dr. Keith Anderson



MEMPHIS

American Steakhouse Dinner

Fleming's Prime Steakhouse was the venue for the Memphis Wine and Food Society's October event. Dinner Chairmen Bradley Rice and Blanchard Tual working with Chef Devin Jones created a terrific fine dining event. While all the wine selections were notable, the 2001 Joseph Phelps Backus Cabernet was stunning and paired nicely with prime beef, well received with acclaim by all. Working with corporate restaurants can yield challenges for dinner chairmen, however, Bradley and Blanchard masterfully orchestrated the evening.

October 10, 2023: American Steakhouse Dinner, Fleming's Prime Steakhouse, Memphis, Tennessee. ♣ *2019 Hyde de Villaine "Hyde Vineyard" Chardonnay* Vintage × Seared Scallops, Miso Butter, Shitake, Scallions, Ginger Verde. ♣ *2013 Patricia Green Cellars, "Balcombe Vineyards", Pinot Noir* Vintage × Roasted Chicken Breast, White Wine, Mushrooms, Leek & Thyme Sauce, Sauteed Spinach. ♣ *2001 Joseph Phelps, "Backus Vineyard"* Vintage, *Cabernet Sauvignon 2006 Rubicon Estate "Rubicon"* Vintage × Petite Filet Mignon, Mashed Potatoes. ♣ *1985 Taylor Fladgate, Vintage Porto* Vintage × Chocolate Goopy Butter Cale, A La Mode.

Mike Williams discusses the Champagne and Aperiitif Wines.



MONTEREY PENINSULA

An Alsatian Lunch

Alsatian Luncheon to Remember!

On October 29, 2023, members and guests met at Monterey Peninsula Country Club's famous beach house where the Pacific Ocean and Monterey Bay meet and to which a poet once referred to as the greatest meeting of land and sea in the world. On a sun-filled afternoon with pelicans playing in the waves, our branch held its 278th event and annual meeting to elect the branch's new officers and board members for the upcoming year.

Board member, Jim Luscombe and his wife, Lisa, served as gracious hosts and worked with Executive Chef Dan Furey to create a very special Alsatian-inspired menu. Chef Furey has worked in many wonderful kitchens, including Chicago's Everest, a Michelin-starred French restaurant specializing in Alsatian cuisine. Sheila Tansill and her sommelier husband, Peter, traveled to eastern France earlier this year and procured many wines there for this unique and flawlessly prepared five-course lunch.

Members enjoyed Crémant d'Alsace and passed hors d'Oeuvres on the patio of the beach house followed by lunch with the ocean and its beauty as our magnificent backdrop to the Alsatian cuisine and wines.

At the end of the afternoon, Jim and Lisa presented a certificate of appreciation to Chef Furey and the entire culinary team for a perfectly executed and memorable event.

October 29, 2023: An Alsatian Lunch, Monterey Peninsula Country Club, Pebble Beach, California. 🍷 *Crémant d'Alsace and Crémant Rosé - Methode Traditionnelle* • *Stintzi Domain in Husseren-les-Châteaux* ✕ Passed hors d'oeuvres, Tarte Flambe, Bretzel Gratinee Robluchon Cheese & Caraway, Smoked Salmon on Rosti Potato with Hersedradish Crème and Dill. 🍷 *2019 Pinot Blanc* • *Albert Boxler Vintage* ✕ Warm Lobster Salad; Sautéed Romaine, Tokay Pinot Gris and Pickled Ginger Emulsion. 🍷 *2015 Riesling Grand Cru Pfsigberg Vintage* • *Stintzi Domain in Husseren-les-Châteaux* ✕ Wild Mushroom Vol-Au-Vent; Framage Blanc, Pinot Noir Sauce. 🍷 *2020 Pinot Noir Expression* • *Stintzi Domain in Husseren-les-Châteaux* ✕ Wild Mushroom Vol-Au-Vent; Framage Blanc, Pinot Noir Sauce. 🍷 *2000 Châteauneuf-du-Pape* • *Xavier Vignon* Vintage ✕ Pain d'espice Crusted Venison Loin; Spaetzle, Chestnuts and Brussel Leaves, Marchand de vin. 🍷 *2017 Gewurztraminer Vendanges Tardives* • *Stintzi Domain in Husseren-les-Châteaux* ✕ Raspberry and Vanilla Vacherin.

Members enjoying a glass of Crémant d'Alsace before lunch.



MONTREAL

Classic Italian Alfresco Lunch

IWFS Montreal Branch has a tradition of finding an "away venue" during the summer or early fall each year. Raymond Landry has taken on this effort over the last many years and found Amato. So, on a beautiful sunny afternoon in September, members and guests drove to Restaurant Amato in St Rose, Quebec (just North of Montreal off Island) and enjoyed a Classic Italian Alfresco Lunch especially prepared for us by Chef Domenico Amato, as you would experience in Tuscany, at Restaurant Amato in Ste Rose, Laval. This was prepared for us by the Chef Domenico Amato outdoors, at a family style long covered table, as we would experience in Northern Italy, and as enjoyed by so many families outdoors on Sundays.

Chef Amato worked with our Cellar Master Earl Eichenbaum to provide a great dining experience and Great Italian wines.

Our Primo was a classic antipasto carne topped with pickled eggplant and an oversized shrimp. We then proceeded in great fashion with a Penne Secundo and a full Ensalada. There was a choice of Veal Osso Bucco or Branzino for the main. During the meal, as is our Montreal IWFS Custom, various members stand and discuss the wines we are enjoying - the history of the vineyard, the Traits of the wine and why it was chosen as a pairing. We finished the Dolce with a special choice by Earl of a soft and delicious Bottega Crema Limoncello - a perfect pairing with the Cannolli con Tartufo and an Espresso .

Il Pranzo Della Domenica - Alfresco Lunch



MONTREAL *continued...*

There were cross table conversations and a wonderful Sunday afternoon was had by all.

September 10, 2023: Classic Italian Alfresco Lunch, Restaurant Amato, St. Rose, Quebec. ♣ *Ca di Rajo Lemoss Frizzante, Veneto, Trevenezie* ✕ Antipasto. ♣ *Monte Zovo Oltremonte Sauvignon Verona 2021* ✕ Penne rigate aux tomates fraîches et basilic. ♣ *Gros-jean Pinot Noir Vallée d'Aoste 2020* ✕ Panachée de laitue à l'huile d'olive extra-vierge et au vinaigre de vin rouge. ♣ *Castello di Volpaia Chianti Classico Riserva, Tuscany, Kelleri Cantina Terlan Pinot Grigio Alto Adige 2022* ✕ Osso buco servi avec risotto, Escalope de veau de lait du Québec au vin Marsala (like butter), Branzino ou poisson selon l'arrivage. ♣ *Bottega Crema di Limoncino* ✕ Cannoli con tartufo.

MONTREAL

A Cinq A Sept Of Fine Wines, Dinner And Carole King Musical "Beautiful"

The IWFS Montreal Branch tried something a little different this October. We partnered with The Segal Centre for Performing Arts to create a catered early evening event followed by the Carole King Broadway Musical "Beautiful." It was a "Cinq a Sept" of fine wines selected by Earl Eichenbaum and dinner planned by Suzan Pridham and Marty Peletz with the catering arm of Petros Westmount headed by Chefs Theo and Tasso.

Suzan and Marty created a light and unique Mediterranean pre-theatre tasting menu. We arrived to the passing of great dips of fresh tzatziki, taramosalata and kopanisti with crisp warm Pita for dipping. This was followed by the passing of canapés of spanakopita, tiropita, dolmades, fava bean and mini Greek meatballs. The main was a plated Dinatoire which included both fresh salmon and a delicious lamb chop with greek salad. Of course the finish had to be a great dessert bar containing the usual favorites of fruit, Greek yogurt w/cherry, baklava and galaktoboureko.

We had 40 members and guests enjoy this 5 to 7 and then we moved upstairs to theatre. There was ample time for everyone to mingle, meet and chat.

Carole King BEAUTIFUL is light and fun and if you did not think you knew her music - her songs are everywhere and the audience finished the evening in great spirits. A most successful event.

October 23, 2023: A Cinq A Sept Of Fine Wines, Dinner And Carole King Musical "Beautiful", Segal Centre, Monreal, Quebec. A trio of dips (Tzatziki, Taramosalata and Kopanisti) with Pita. ♣ *Domaines Landron Atmosphères, Vin mousseux, France* ✕ Assorted canapés of Spanakopita, Tiropita, Dolmades, Fava Bean and Mini Greek Meatballs. ♣ *Pierre Gaillard Condrieu 2021, France, Vallée du Rhône, Lan Edicion Limitada 2020, Vallée de l'Ebre, Spain* ✕ Salmon Filet, Lamb Chop, Greek Salad, Potato Croquette and Zucchini Galette. ♣ *Coffee* ✕ Assorted Greek treats of Fruit, Greek Yogurt w/Cherry, Baklava and Galaktoboureko.

Steve Proulx, Linda Legault, Suzan Pridham.



NAPA VALLEY/SONOMA COUNTY

Members' Annual Meeting

The IW&FS Napa Valley/Sonoma County Branch met on October 14th at Brix Restaurant in Yountville for its annual get-together to discuss membership & branch matters as well as future plans, goals, and events. Breathtaking weather, extraordinarily delicious food, and elegant wines from the branch cellar resulted in a wonderful culinary experience for all attendees.

October 14, 2023: Member's Annual Meeting, Brix Restaurant, Yountville, California. ♣ *2014 Dom. Carneros Ultra Brut Vintage, 2017 Dom. Vacheron Sancerre Vintage* ✕ Wood Grilled Salmon With Fregola Pasta, Sundried Tomatoes, Olives and Tomato Beurre Blanc. ♣ *2005 Shafer Stag's Leap 1.5 Cabernet Sauvignon Vintage, 2005 Whitehall Lane Reserve Cabernet Sauvignon Vintage* ✕ Grilled Hanger Steak with Steakhouse Mushroom, French Fries and Truffle Aioli. ♣ *Interesting Side Tasting Comparison: 2012 Dom. Cristia Chateaufneuf du Pape Vintage & 2012 McPhail Sonoma Coast Pinot Noir Vintage*

Branch President Gerald Robertson announcing upcoming events and Cellar Wine selections



NEW YORK

October 16, 2023: Grace Family Wines, Quality Meats Event #1311, New York City, New York.

On October 16, NY Branch Past President, Bob Coven, hosted a special dinner featuring seven different bottlings of five vintages from his personal cellar of the original California cult wine: Grace Family Vineyards. These are rare and extremely small production wines available only to the select few lucky enough to be on the winery's mailing list. The famed Estate Cabernet Sauvignon was poured alongside wine from its sister property, Blank Family Vineyards. That wine is also made from the Grace Family clone. The NY branch last tasted these wines fifteen years ago at Del Frisco's with owners Ann and Dick Grace in attendance. This time we were joined by the new owner Kathryn Green, and the Estate's director, Shawn De Martino. We re-tasted some wines and explored new ones, all paired with quality meats and modern steakhouse cuisine. With dinner, we revisited the 2003 and 2004 Grace Family Vineyards Cabernet Sauvignon and 2004 Blank Cabernet Sauvignon, all of which we tasted in 2007. In addition, we tasted the 2002 and 2005 Blank and the 2005 and 2006 Grace. To end the evening, we were treated to the unreleased first vintage of Grace's newest effort, Cornelius Grove Cabernet Sauvignon (2018) served in magnum, a generous gift from the winery. In between courses, we were enlightened by the commentary of Kathryn Green and Shawn De Martino who shared their tasting observations and historical perspectives on each wine.

L to R Shawn DeMartino, Kathryn Green, Jack Gordon, Bob Coven.



NEW YORK

October 26, 2023: Dom Pérignon Dinner, Aquavit, New York City, New York

In late October of 2023, the New York branch hosted Dom Perignon's head winemaker Daniel Carvajal-Perez, at two-Michelin-starred Aquavit. He guided us through the 2013 DP as well as the 2008 and 2009 DP Rose's. The highlights of the evening included 2004 Dom Perignon Plenitude 2 (aka the P2) and the ability to purchase several vintages of both the P2s and the P3s.

The evening began with passed canapés and Dom Perignon 2013, before we sat for more DP 13 and yellowtail tuna crudo. Our next course was cod and tomato accompanied by the 2004 P2. With our rainbow trout we had the 2009 Rose's and with the duck and aprium we enjoyed the 2008 Rose's. The meal concluded with a dessert composed of peaches over biscuits baked in brown butter.

From L to R Chapter President, Jack A. Gordon; Dom Pérignon's head winemaker, Daniel Carvajal-Pérez; and Mahesh Lekkala, President of our retail partner for the event, Wine Legend.



NORFOLK

October 5, 2023: A Big Fat Greek Experience, Norfolk Country Club, Norfolk, Nebraska.

In an effort to broaden our cultural horizons, our chapter was fortunate to experience Greek cuisine and wine, which we thoroughly enjoyed. At the outset, an Ouzo (Sambuca) Lemonade cocktail started us in the right direction with flavors which, when blended together, were surprisingly light and refreshing. This was served with a duet of appetizers: An olive oil and smoked paprika hummus on grilled pita along with Saganaki, a flaming grilled cheese also served on pita. What a start! Our salad course was, of course, a Greek salad which included tomato, red onion, Kalamata olives and feta cheese

Event Committee - L to R Jim & Renee Albin, Bob & Michelle Dudley, Tim Brogan, Jill & Chuck Sintek and Julie & Karl Morgan.



NORFOLK *continued...*

with roasted lemon vinaigrette on a bed of greens. This was served with a 2022 Zoe white wine blending 70% Roditis and 30% Moscofilero grapes, with a citrus, crisp acidity and a medium finish. Our main course was marinated lamb skewers with Tzatziki, and Grecian shrimp, served with lemon & herb roasted potatoes. This was paired with a 2019 Skouras Megas Oenas red blend of 80% Agiorgitiko and 20% Cabernet Sauvignon. This was a perfect match! We finished with classic Baklava paired with a 2021 Lamarca Prosecco. Our evening concluded with a traditional “Opa!” shout, without the plate smashing, of course!

OAKVILLE

President's Choice

In 2023, Nicole Faucher began serving as the Oakville Chapter's President and Chair. Nicole and her husband Alain Careau opened their home for an intimate event with the simple goal of sharing their personal favourite wines. This wine-tasting event was like a family affair with everyone shoulder-to-shoulder (in a warm & pleasing way!) around their big dinner table.

The President's Choices (Canadian supermarket shoppers will appreciate the pun), had no specific region or varietal or age. In all, 8 wines were poured - 4 white and 4 red. Catering provided by Acqua Fine Foods of Toronto created plentiful portions of delicious food to pair with every wine. Each wine was also accompanied by information about the winery and personal anecdotes from when Nicole and Alain had enjoyed these wines in the past. For example, it was said that “The Paua Sauvignon Blanc from the Wairau Valley, New Zealand is a perfect Monday night wine!” Overall, it was a great experience to taste the best wines from different regions around the world back-to-back. Many thanks to Nicole, Alain, and Nicole and Alain, who were ably assisted by their friends Martin and Dianne.

September 25, 2023: President's Choice, Home of Nicole Faucher & Alain Careau, Oakville, Ontario.
 ♣ Whites: Pinot Grigio, 921, Collevento, Italy, Verdejo, Carramimbre, Spain, Sauvignon, Paua, New Zealand, Petit Chablis, Domaine de Perdrycourt, France. Reds: Dom. de l'Amandine, Cuvee Mathilde, Rhone, France, Pinot Noir, Walnut Block, New Zealand, Toscana Rosso, Tuscany, Ch. de la Cour, St-Emilion Grand Cru, Bordeaux, France.

A toast from Oakville Chapter President Nicole Faucher.



OMAHA

America (Napa Valley) vs. Italy

Dante Ristorante Pizzeria is a great place for rustic Italian food. Mark Stokes produced this event with a wine theme that compared Italian wines to Napa Valley wines. He had the assistance of Adam Weber, who is the only Nebraskan certified as an Italian Wine Professional from the Napa Valley Wine Academy. In general, we found that all the Napa wines were fruitier, richer, and higher in alcohol than the Italian, whose dryer style always seemed to taste better with food. But we came to the right place for Italian cuisine and Dante's wood-fired grill added flavor to our meat courses. Dante's is much more than a spaghetti and meatballs restaurant that serves more northern than southern Italian cuisine.

April 27, 2023: America (Napa Valley) vs. Italy, Dante Ristorante Pizzeria, Omaha, Nebraska. ♣ Assorted wines from cellar ✕ Zucchini Fritti, Salumi e Formaggi, Breads. ♣ Mondavi Private Reserve 2012 vs. Antinori 'Tignanello' Rosso Toscan 2019, Hall Winery 1873 vs. Demarie Barolo Riserva 2013 ♣ Elena Walch Pinot Grigio 'Castel Rindberg' Cru 2021 ✕ Farm Greens (harvested daily by Nishnabotona Naturals, Lemon & Thyme, Grana Padano & Pistachio). ♣ La Sala Chianti Classico Riserva 2018 ✕ Campanelle & Wood Oven-Braised Pork Roasted Mushrooms, Fennel and Hazelnut Gremolata Conchiglie & Kale Pesto English Peas. ♣ Duckhorn Three Palms Merlot 2016 ✕ Wood-Roasted, Bone-In, Nebraska Imperial Wagyu Ribeye, Smoked Maitake Mushroom, Roasted Broccolini & Beef Jus. ♣ Myrat Sauternes 2009 ✕ Hazelnut Blondie (Caramelized White Chocolate Gelato & Graham Cracker Crumble).

General Mgr. & Sommelier Adam Weber, Event Producer Mark Stokes, Donelle Stokes.



OMAHA METRO

Bastille Day Celebration - Lefty vs. Righty

We had an unusual theme, a variation on the ubiquitous Right Bank vs. Left Bank Bordeaux idea. This time it was Left Bank vs. Right Bank, but the wines came from Napa Valley. This was a sit down tasting of 4 wines, but only two were served blind. Our mission was to determine which wines were predominantly Merlot-based (Right Bank) and which were cabernet sauvignon-based (Left Bank).

From the known two wines, we came to the realization that these Bordeaux blends could taste quite similar. The blind wines were both from Shafer's TD9 vineyard. They vary the blend based on the vintage. The 2019 was a Left Bank blend of 55% cabernet sauvignon, while the 2016 was a Right Bank blend of 58% merlot. Of course, the other Bordeaux varietals filled in the blend on both wines.

July 14, 2023: Bastille Day Celebration – Lefty vs. Righty, Fleming's Steakhouse and Wine Bar, Omaha, Nebraska. 🍷 *Assorted fine quaffing wines* ✕ Fleming's "Beef Wellington" Bites. 🍷 *Left Bank vs. Right Bank Tasting: Seavey Vineyard Merlot 2018, Materra Diamond Mountain Reserve Cabernet Sauvignon 2018, Vintage#1 Shafer, Vintage#2 Shafer, Amici Olema Cote de Provence Rose 2021* ✕ Pickled Nectarine & Smoky Corn Salad, Arugula, Fresh Roasted Corn, Blue Cheese Crumbles, Red Onion, And Agave Lime Vinaigrette. 🍷 *Bergstrom Cumberland Reserve Pinot Noir 2018* ✕, French Onion Soup, Baked with Gruyere & Parmesan Cheeses. 🍷 *Chappellet Signature Cabernet Sauvignon 2015* ✕ "Chateaubriand" Tenderloin roasted with Fresh Herbs and Red Wine Demi, served family-style Alongside Cracked Potatoes in Truffle Oil, and Creamed Corn topped with Pecorino and Fresno Chili Oil. 🍷 *2009 Ch. Guiraud Sauternes Vintage* ✕ Orange Olive Oil Cake served with Crème Anglaise, Orange Segments, and Orange Chantilly Whipped Cream.

Our four event producers. L to R Hasan and Michelle Hyder, Jill and Joe Goldstein.



PARADISE VALLEY

September 24, 2023: Fall Membership Meeting, Home of Dan and Cheryl Peters, Scottsdale, Arizona.

The Paradise Valley, Arizona branch honored two of its longtime members this fall, presenting them with BDA Silver Medals from the International Wine and Food Society. Lisa Riley and Martha Wagoner have been IWFS members for over 15 years and serve on our branch's board - Lisa as Vice President and Martha as Membership Chair. These wine lovers have organized numerous events, encouraged and welcomed new members, and fostered communication amongst their fellow branch members. Branch President Dan Peters thanked them for their excellent service and expressed his gratitude and appreciation for their tireless work on behalf of the Paradise Valley branch.

L to R Martha Wagoner, Dan Peters, and Lisa Riley.



PUERTO RICO

60th Anniversary Jubilee

On August 12, 2023, members of the Puerto Rico Branch celebrated our 60th Anniversary Jubilee by honoring three chefs who have hosted our members for many years in their restaurants: Augusto Schreiner, considered the premier chef of Puerto Rico, Ariel Rodriguez, his sous chef for many years and now proprietor of his own restaurant, Ariel Restaurant and Daniel Vasse, an icon of French cuisine in Puerto Rico. The dinner menu was prepared by the three chefs and our Sommelier, I. Fracinetti, paired the food with wines from our cellar. He selected the likes of a Krug Grande Cuvee 170eme Edition and a 1999 Chateau Lafite Rothschild, 1er Premier Cru Classe (in magnum). It was also the perfect opportunity to honor Pedro Piquer, our Branch President, and present him with the IWFS Americas Silver Medallion for his leadership and service during his first term as President. All in all, this gala hosted by our Board of Directors was a memorable night.

Ivan Fracinetti, Pedro Piquer, Walter Tischer, Antonio Escudero Viera.



PUERTO RICO *continued...*

August 12, 2023: 60th Anniversary Jubilee, Restaurante Ariel, San Juan, Puerto Rico. ♣ *Krug Grande Cuvee 170eme Edition Brut Champagne NV* × Russian Osetra Karat Black Caviar. ♣ *Ch. Carbonnieux Blanc, Grand Cru 2014, Pessac-Leognan Paupiette de Sole Alexandra, Clos des Mouches Blanc, 1er Cru 2015, J. Drouhin, Cote de Beaune* × Lobster Gelée with Seafood Assiette, Sea Urchin Froth. ♣ *Ch. Leoville Poyferre, 2nd Grand Cru 2005, St. Julien Elderflower and Vodka Granita* × Quail and Foie Gras Pithivier, Madeira Reduction. ♣ *Ch. Lafite Rothschild, 1er Grand Cru 1999 (magnum), Pauillac* × Beef Filet with Bearnaise Sauce, Celeriac Pavé and Onion Farci. ♣ *Gevrey-Chambertin, Clos Saint Jacques, 1er Cru 2008, B. Clair, Cote de Nuits* × Cheese Soufflé. ♣ *Ch. de Fargues 2005, Lur Saluces, Sauternes* × Summer Berries, Coffee & Migdarnise.

SAN FERNANDO VALLEY

329th Dinner

Dinner Chair Hal Lampert and noted Chef Craig Strong (Laguna Beach, CA) coordinated a spectacular dinner served in Hal's private wine cellar. Wines from the Chapter's cellar blended with the creative talent of Strong's culinary skills to provide a wonderful evening to be remembered.

August 8, 2023: 329th Dinner, Home of Sharon & Hal Lampert, Sherman Oaks, California. ♣ *2002 Bollinger R.D. Vintage* × Hors D'Oeuvres. ♣ *Ch. D'Yquem 1989* × Seared Foie Gras with Poached Kumquats, Onion Marmalade and Star Anise Broth. ♣ *Dom. Bonneau du Martray Corton-Charlemagne 2012* × Sautéed John Dory with Confit Potatoes, Artichokes and Lemon Butter Sauce. ♣ *Paul Jaboulet Aine Hermitage La Chapelle 2000* × Ricotta Cavatelli Pasta with English Peas, Spinach and Fresh Truffles. ♣ *Ch. Cheval Blanc 1989* × Roasted Veal Ribeye with Basil Polenta, Swiss Chard, Carrots and Veal Jus. ♣ *Warre's Vintage Port 1977* × Selection of Cheeses.

SFV Members.



SANTA FE

The Right Glass!

Forty-five members of the Santa Fe chapter joined together at the Santa Fe School of Cooking to learn how the style of glass one uses brings out the true character of a particular wine variety. Each attendee had four distinctly different glasses set up in front of them with four different wine samples (Frank Family Chardonnay, Matua Sauvignon Blanc, Etude Pinot Noir, and Beringer Knights Valley Cabernet Sauvignon.) Doug Reed from Riedel USA had each of our members taste each wine in different styles of glass wear to see how the nose and the taste varied between the glasses. It was amazing how the correct style of glass paired perfectly with the right wine.

The evening ended with a three-course dinner. To top it off, we each took home the four Riedel glasses we used in the sampling!

August 3, 2023: The Right Glass!, Santa Fe School of Cooking, Santa Fe, New Mexico. ♣ *Frank Family Chardonnay, Matua Sauvignon Blanc, Etude Pinot Noir, and Beringer Knights Valley Cabernet Sauvignon* × Chilled Avocado Soup, Seared Scallops, Red Chile Crisp. Smoked Pork Tenderloin, Piñon Apple Chutney, Red Chile Glaze. Corn Flan, Sautéed Spinach. Pinon Shortbread, Passion Fruit Mousse.

L to R Stock Colt, Chuck Turnbull, Karen Freeman, Linda Turnbull, and Margaret Hoban.



SANTA FE/DENVER

Denver/Santa Fe Weekend!

Over the August 25-26 weekend, the Denver and Santa Fe Branches shared a Fun Food and Wine Extravaganza. It started on Friday in Santa Fe with a reception held at the home of Jerry & Robin Ward. The menu consisted of a New Mexican theme of appetizers, and homemade margaritas. S Fe activities were planned by Scott (president of Denver) and Margie Morris. The weekend culminated with a wine dinner at Osteria d'Assisi-owned by S Fe member Lino Pertusini. Both branches had such a good time, that it was agreed that Denver would reciprocate and host the Santa Fe members in Denver in the future.

August 25-26, 2023: Denver/Santa Fe Weekend, Osteria d'Assisi Restaurant/Ward Home, Santa Fe, New Mexico. 🍷 *Arnes Tintero 2022* × Tris di Antipasti, Zucchini Blossoms filled with Burrata and Goat Cheese, Tomato Coulis, Spinach Stuffed Cremini Mushroom Caps and Mornay Sauce, Figs, Gorgonzola and Prosciutto. 🍷 *Dolcetto D'Alba Marcarin, Fontanazza 2021* × Cannelloni Bosco e Mare, Fresh Spinach Pasta Filled with Shrimp, Lobster, Porcini Mixed Mushrooms, Shallots, Tarragon, Thyme, Lobster Cognac Sauce and Dried Pancetta. 🍷 *Nebbiolo d'Alba Roe, Renzo Seghesio 2021* × Mignon di Vitello Osso Buco Gremolata, Slow Braised deboned Veal Osso Buco reconstructed, Bone Marrow Croquette, Carrots, Onions and Celery with Soft Polenta. 🍷 *Moscato D'Asti, Tintero Sori Gramella 2022* × Capuccino al Tiramisu al Chocolate.

Osteria d'Assisi Wine Dinner for the combined Denver/Santa Fe Branches.



SPOKANE

Celebrating the 90th Anniversary of IWFS

Cheers from Spokane. We enjoyed a lovely evening with beautiful fall weather celebrating the 90th Anniversary of IWFS.

October 7, 2023: October Dinner, Hayden Lake Country Club, Hayden Lake, Idaho. 🍷 *Piper-Heidsieck Champagne Cuvée 1785 NV* × Fresh Pear, Blue Cheese Mousse, Crispy Prosciutto, Brie Crostini with Candied Walnut and Rhubarb Ginger Balsamic, Smoked Salmon and Dill Phyllo Cup. 🍷 *J. Moreau & Fils Chablis 2014* × Hamachi Sashimi with Jalapeño, Compressed Apple, Grapefruit Segments, Fine Herbs, Creamy Vinaigrette. 🍷 *Ch. de Beaucastel Côtes du Rhône Coudoulet de Beaucastel 2014* × Duck Confit Ravioli, Poached Currants, Roasted Mushrooms, Mustard Thyme Cream, Crispy Brussel Leaves. 🍷 *Leonetti Cellar Merlot Columbia Valley 2004* × Gold Label Sirloin, Foie Mousse, Herb Dutchess Potatoes, Broccolini, Dark Cherry Essence. 🍷 *Ch. D'Yquem 1988* × Chocolate, Infused Honey, Castelvetrano Olives, Spiced Nuts, Grapes, Wanderlust Cheese, Earl Grey Shortbread Cookie.

L to R Joe Conaty, Tim Lawlor, Bob Conroy, Emily Williams, Tom Fawcett, Amanda Affleck, Jay Affleck.



FOOD FACTOID | *Castelvetrano Olives*

The Castelvetrano olive, also known as Nocellara del Belice, is an olive varietal from the Valle del Belice region of Sicily. Castelvetrano olives have a mild, irresistibly buttery flavor and a meaty texture, making them the perfect olive for both new olive fans and experienced olive connoisseurs alike.

TECATE

Fourth Dinner Event Of The Year

The event was held in Puerta Norte restaurant, located in Rancho Tecate resort and winery. This is a place with 175 years of history, in a region where some of the first winemakers started in Baja back in the late 1800s.

October 25, 2023: Fourth Dinner, Puerta Norte, Baja, Mexico.

🍷 *Champagne Billecart-Salmon Brut Rose Frances, cepas Chardonnay y Pinot Meunier, Francia, Rudi Pichler, cepa Gruner Veltliner, 2016 Austria* × Barbajuan (Empanada rellena de jamon serrano, calabaza, queso parmesano y yema de huevo curada), Pincho de lengua de res con laca oriental en hoja de shiso. 🍷 *La Crema, Russian River Valley, cepa Chardonnay 2021, California* × Calabaza horneada en aceite de oliva, coronada con cebollin del huerto, polvo de aceituna, reduccion de vinagre de manzana hecho en casa y zest de citricos. 🍷 *Beau 1er Cru 2018 le Toussaints, Borgona Francia, cepa Pinot Noir* × Creme de queso ricota, cebolla perla glaseada con mantequilla y miel, gel de pizzaladier, tropezos de fuet de pimienta verde. 🍷 *Cabernet Sauvignon 2018, Encino de Piedra, Baja California* × Magret de pato, rostizado con polen, demi de vegetales, brocolini a las brazas con polvo de jamaica, col frita. 🍷 *Tokaji Cuvee Ilona, casa Kiralyudvar, cepas Harsvelu y Furmint, 2016, Hungria* × Wagyu australiano sobre cama de hongos de temporada, coronado con trufa negra, caviar royal con ceniza de pimiento y jus de champiñones fermentados. Falso callo de manzana en tacha con velo de kombu y miel de abeja, mousse de nori, espuma de aonori y rocio de jengibre.

The Tecate Branch.



FOOD FACTOID | Scallops

There are two main classifications of scallops: sea scallops and bay scallops. Sea scallops typically reach 1 1/2 to 2 inches in diameter, whereas bay scallops generally range in size between 1/2 inch and 3/4 inch. Sea scallops are ideal for pan searing while bay scallops are suited for deep frying.

TORONTO

Wine Tasting At Restaurant Lucie

The gastronomic enjoyment of Toronto IW&FS members soared to new heights via an elegant French fine-dining experience (with exquisite wine pairings) at Yannick Bigourdan's newest creation, Restaurant Lucie. Of note was the first course with its pairing of Champagne Cuperly Grand Cru Brut. Called L'Oeuf, this was a departure from the traditional devil's egg with its deconstruction and multi-sensory adornment of caviar and crunchy gold flecks. La Saint Jacques (scallops with braised endive and citrus emulsion), the second course, was beautifully paired with a 2016 Eric Louis Sancerre. The evening ended with lively debates regarding preferences for Right or Left Bank Bordeaux after tastings of the 2006 Chateau Pontet-Canet and 2005 Clos de L'Oratoire.

October 16, 2023: Wine Tasting, Restaurant Lucie, Toronto, Ontario.

🍷 *Coopery Grand Cru Reserve Brut NV* × L'oeuf- Homestead Farm Egg Mimosa, Ossetra Caviar, Watercress Gel, Champagne Cream. 🍷 *Eric Louis Sancerre 2016* × La Saint Jacques -Atlantic Scallop, Black Truffle, Parsnip Cream, Red Wine Butter Sauce. 🍷 *Bordeaux L/R bank taste-off - Chateau Pontet-Canet Pauillac 2006 vs. Clos de l'Oratoire Grand Cru Saint Emilion 2005* × Le Veau Quebec - Milk Fed Veal, Roast Sweetbreads, Carrot Confit, Veal Demi-Glace, Non-Red Meat Alt: Le Cabillaud, Lingcod, Paris Mushrooms, Chayote, Spinach, Lime Broth. 🍷 *Ch. Roumieu Sauternes 2012* × Le Pecan, Pecan Mousse, Pear Marmalade, Pear Sorbet.

IWFS Toronto members enjoy dinner at Restaurant Lucie.



TUCSON

South American 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 organized by Ventana's VP of Clubhouse Operations, Clayton Robideau and Chef Wendy Gauthier. Members Penny and Otto Melchoir did an outstanding job of organizing the evening for the Tucson Chapter.

April 21, 2023: South American Dinner, Lodge at Ventana Canyon, Tucson, Arizona. 🍷 *Piattelli Brut Nature, 2017 Zuccardi Tempranillo* × 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 Crème Brulee.

VANCOUVER

October 12, 2023: A Feast For The Senses, Yasma, Vancouver, British Columbia.

Our members enjoyed a completely different dining experience at Yasma, a restaurant offering a delicious Lebanese/Syrian menu. Our specially selected menu included cold mezzes Hummus, Muhammera, Eggplant Mutabbel, Pita bread, Fattoush, and Yfalanji blends followed by hot Fried Kibbeh and Sambousak. After enjoying the mezzes we shared a platter of Cherry Kebabs, a tasty specialty of Aleppo. Then Shish Tawouk, Aleppo Kebab and Mushroom Kebab and a tasty, sweet piece of Baklava for dessert.

Throughout the evening, we drank the wines from the Lebanese producer, Chateau Musar. The Jeune white, rosé and red blends, followed by a taste of 2016 Chateau Musar Red blend and also a tasting of the mature 1996 and 1998 Chateau Musar Red blend in magnum. The wines were courtesy of Jack Segal, a member and proprietor of the Musar wine agent Seacove Premium Wine and Spirits. This event showed how beautifully the premium Chateau Musar wines can age.

Our thanks go to Jack Segal for his presentation of the wines and the donation of the mature magnums, to our Yasma hosts Sami and Kristina, and as always, to Milena for her photographic record of a very fine dinner.

Selection of wines from the Lebanese producer, Chateau Musar.



WASHINGTON DC

Nina May Dinner

Nina May is a New American restaurant in the Shaw neighborhood of NW DC that opened in 2018. It is the brainchild of Co-Owners Executive Chef Colin McClimans and Restaurateur Danilo Simic. The pair have also opened the restaurant Opal on Connecticut Avenue in Chevy Chase, DC. Chef McClimans, a Native Washingtonian, is an extremely talented and creative chef. He previously was Chef de Cuisine of Equinox Restaurant and helped IWFS longtime friend Chef Todd Gray, open projects including Salamander Resort, Manna, and Milk + Honey. Chef Colin was named in Zagat's 30 under 30 in 2015 for his work in the industry. For the Chapter's September Season Opening event, the Chef prepared a unique, delicious, interesting, one-of-a-kind dinner using fresh local ingredients. The event courses were creative and delicious accompanied by outstanding wines including the 2004 Insignia and 2004 Opus One!

R to L Member, Steven Snider and Guest Kathy Baruch.



September 12, 2023: September Dinner, Nina May, Washington DC. 🍷 *Charles de Cazanove Champagne Stradivarius 2007* × Passed Canapes: Virginia Ham Wrapped Grilled Peaches and Basil, Balsamic Pan Con Tomate Heirloom Tomatoes, Confit Garlic, Thyme, Dry Aged Beef Tartare, Cured Egg Yolk, Shallots, Chives Burrata with Minted Peas Crostini, Marigolds, Maldon. 🍷 *Adegas Gran Vinum Albarino 2021* × Maryland Blue Crab and Scallop Stuffed Squash Blossom Béarnaise, Herb Salad, Tarragon Oil. 🍷 *Podere Poggio Scalette Il Carbonaione Alta Valle della Greve 2010* × Smoked Eggplant and Tomato Lasagna, Provolone Cheese, Basil Pesto, Garlic Crumble. 🍷 *Side by side tastings of Joseph Phelps Insignia 2004 and Opus One 2004* × Crusted Pastrami Prime Rib Au Poivre, Onion Rings, Charred Broccoli. 🍷 *Coutet Barsac 1975* × Blueberry Cheesecake, Pickled Blueberries, Almond Clusters, 18-Month-Aged Comte.

WASHINGTON DC

Ocean Treasures

This year's Seafood dinner was held in the Fitzgerald's space of the 1789 Restaurant in Georgetown, Washington, D.C. Named for the year Georgetown University was founded, 1789 Restaurant is the quintessential Washington, D.C. dining experience.

While the dinner was slated to be the Chapter's annual Seafood Dinner, the Dinner Chairman, Jeff Pearlman, and his Committee decided to add an exciting twist as they called this dinner a 'Study in Caviar'. Carolina Ambrosini from Caviar & Caviar who is the producer of Sasanian Caviar, guided us through this culinary journey to educate us on all things caviar!

During our dinner we set out to not only pair wines with each of Chef Charles Kreiser's dishes but also pairing a different variety of caviar for each course! As one can imagine, it was a fabulous event!

The Society's favorite Fish Mongers, Congressional Seafood, worked directly with Chef Charles and his team to prepare a specially curated dinner featuring only the finest of seafood offerings.

Reception



October 10, 2023: Ocean Treasures, 1789 – Fitzgeralds, Washington DC. 🍷 *Pierre Moncuit Brut Blanc de Blancs Grand Cru NV* × Canapes Octopus Skewers – Chorizo, Fingerling, Olive- Trout Caviar Tuna Tataki – Crispy Sushi Rice, Sweet & Sour Sauce- Wasabi Tobiko Lobster Arancini – Saffron Aioli - Elite Osetra Black Caviar - Potato With Creme Fresh - California Sturgeon Caviar. 🍷 *Jean Claude Bessin GrandCru Valmur Chablis 2019* × Hamachi Crudo, Pickled Gooseberries, Gochujang Sauce, Salty Fingers, Hanguk Spice, Asian Pear - Siberian Caviar. 🍷 *Louis Latour Corton-Charemagne Grand Cru 2018* × Hand Selected New Bedford U8 Scallop, Trout Roe, Parsnip Puree, Smoked Pioppini Mushrooms - Smoked Trout Caviar. 🍷 *Dominus 2004, Dominus 2005* × Prime Strip Loin, Nigerian Prawn, Pomme Rosti, Sauce Meurette, Baby Leeks- Royal Osetra. 🍷 *Broadbent Colheita Madeira 1999* × Pecan Pie with Bourbon Ice Cream - Chocolate Caviar.



Wine, Food & Friends

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Festivals & Feasts

The following IWFS Festivals and other events are coming up in the next year. And yes, others may pop up from time to time. Check www.iwfs.org 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. 🌍



Rhine River



New Orleans

2024

FEBRUARY 29 - UK London (EAZ) Dinner at Windsor Castle - UK London is pleased to confirm that they are making plans for a second unsurprisingly popular dinner at Windsor Castle. Of you were unable to secure a place on the event in September, then please put the date in your diary. Information and registration can be found at www.iwfs.london/events/dinner-at-windsor-castle/.

MARCH 14-16 - A Spring Getaway to New Orleans (Americas) Join us at our Spring Festival where you'll spend 3 days in New Orleans, staying at the Windsor Court Hotel, ranked by Conde 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". Sign up for an optional "hands-on" cooking class. Enjoy America's most unique city and "Laissez les bon temps roulez"! This event is sold out but you may join a wait list. www.iwfs.org/festivals/new_orleans#neworleans

MAY 28-JUNE 1 - Loire Valley Festival (EAZ) At this Festival, 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 chateaus 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. This Festival is currently wait listed. More information can be found at 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. www.iwfs.org/festivals/swiss_alps#swiss

NOVEMBER 15-17 - Hong Kong Triennial Festival (APZ) The main festival will be held in the vibrant and exotic city of Hong Kong with a post-tour to historic Macau. There are only 80 spaces available so please be quick to book. Hong Kong offers a unique blend of Chinese and Western cultures offering an extraordinary experience in one of the world's most fascinating cities. The adventure begins with a sail on a junk, based on an ocean-faring Chinese vessel from the Song Dynasty. After an exhilarating day, dinner will feature award-winning Northern Chinese cuisine paired with extraordinary wines. The days to follow include a visit to the West Kowloon Cultural District, dim sum lunch, a tour of a prestigious colonial mansion and dinner at the Regent and the AGM. An optional tour of Macau follows November 17th to 19th. Go to www.iwfs.org/festivals/hong-kong-festival-2024 for more information and to sign up.