



FALL 2019

Wine, Food & Friends



**CELEBRATE
JOYOUSLY WITH
SPARKLING WINES**

**WOMEN
WINEMAKERS ARE
LEAVING THEIR
IMPRINT ON RIOJA**

**TORONTO
BRANCH AGM &
AWARDS NIGHT**

THE INTERNATIONAL
WINE & FOOD SOCIETY
THE AMERICAS QUARTERLY
ISSUE 130 FALL 2019
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CHAIRMAN'S LETTER

By Mike Donohoe



Dear Fellow Members and Friends,

Fall is upon us, and I hope the season finds you well as you prepare for the upcoming holiday season and its attendant celebrations with friends and family. I find myself two years into my term as your chairman and note with glee that I haven't run us aground. It has been a pleasure thus far, and I can say that it is all because of you—as members who care and participate; as branch leaders who nurture; and as Americas directors who plot our future. Thank you.

We had a bit of a weather scare recently, when Category 5 Hurricane Dorian rumbled through Puerto Rico, pummeled the Bahamas, and then took aim on the Carolinas. Hopefully you and yours were not impacted, though many were, and our thoughts remain with them. As I write this, I was fearful that our Charleston Great Weekend might get washed out. You would not have wanted that to happen, if by chance you were with us in Portugal in June on the Lisbon City Experience & Douro Cruise, which was a huge hit. By the time you receive this edition of *Wine, Food & Friends*, the weekend may have passed. If you attended, I hope you had a wonderful experience and are looking forward to many more. As you peruse this magazine, you will doubtless share the delight in experiencing vicariously the unique and special dinners put on by our 79 branches. They provide inspiration to us all as we plan for 2020.

My life seems to feature difficult days when it's one step forward and two steps back, offset by days with two steps forward and one step back. Sometimes I feel as though I careen from feeling like the engine of efficiency to feeling like the engine of deficiency. One might call this regress vs progress. When it's working

well, one plus one equals three, and life is a breeze. When not, it's like pushing a boulder uphill. Such is life; I think we can all relate to the two sides of this coin.

Thankfully, in the Americas we make progress more often than we regress. As evidence, I invite you to log in to the Americas website and look at the list of award recipients. They are a special group of our members and friends. Longtime Awards Committee chairman José R. "Joe" Garrigó and his team of Dave Felton and Antonio Escudero-Viera have processed nearly 100 Certificates of Appreciation, Americas Silver or Gold medals, and André Simon Medals in the last two-plus years. There has been an upward trend in recent years, and I expect it to continue.

When the Americas issues an award to an individual, on the surface it appears that the individual is being singled out. That may be true, but you can't help but notice that it's really about recognizing someone who has brought people together. That is what the IWFS does. The group as a whole is the beneficiary of this selflessness and generosity. Not unlike the growth magic of compound interest, aggregated achievement buoys the Americas. We must all recognize that.

Many years ago, baseball slugger Reggie Jackson of the World Series winning New York Yankees arrogantly stated the he was the "straw that stirs the drink." One straw, one drink. More straws would be better. It could be said that our award honorees are our "straws that stir a bigger drink."

Recently I played very poorly at a game of golf, a sport I used to routinely excel at. Rather than being dismayed by my per-

formance that day, I turned my attention to having benefited greatly by the banter among the competitors as we talked of business, family and friends. I left the golf course smiling at another iteration of refreshing of relationships; the golf being secondary. Isn't it wonderful that as some skills erode there are others at which we can improve? It's the people skills that matter, and it is always an important work in progress.

I recently listened to a podcast on civility, which mentioned the 10-5 rule and how its adoption could dramatically improve the mood of any group. It suggests that if you are within 10 feet of someone, you should look them in the eye and smile. If you're within 5 feet of a co-worker, saying hello is appropriate. Amazingly simple, but effective.

When the weather outside is inclement, and you wonder if it's ever going to improve, isn't it soothing that your own internal weather is sunny and warm. That's because you put the emphasis on what matters; People not Things.

As the great poet and rock and roller Bruce Springsteen said, "Unless everybody wins, no one wins." At the end of the day, that's what we all want.

Be well, do good things, and stay in touch. We are in this together.

All the Best, 🍷

Mike Donohoe

Chairman

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Women Winemakers are Leaving Their Imprint on Rioja

ON THE COVER
Photo by Wayne Markus,
IWFS Omaha Branch



NEWS FROM THE OFFICE OF THE INTERNATIONAL SECRETARIAT, LONDON

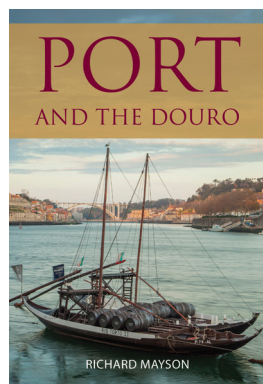
Andrea Warren, *IWFS Executive Administrator*

DEAR MEMBERS,

Just as the holiday season begins, my “to do” list in the International Secretariat remains pretty long with a number of the projects needing a final push to completion. The **2019/20 Directory** and the latest **monograph “Spices of the World”** are now on their way to you, and the **branded Champagne stoppers** have been posted to all branch contacts. As I write, I am finalising next year’s **Vintage Card** (2020 Membership Card). Excellent vintages have been reported for a number of regions, including: 2018 Bordeaux, English sparkling wines, Alsace, Champagne, Hungary (Tokaji), Napa, Central Coast, Sierra Foothills, and Oregon. Moving south for the 2019 vintage, there is good news in regions such as Tasmania, Hawkes Bay and Martinborough. A couple of amends have been made to the card to make it more focussed in certain areas. For the Rhône Valley, white wine assessments are now specifically from the ‘North’ (covering Condrieu and Château Grillet). The other amend is for New Zealand. The North Island reference now covers ‘White’ wines only—providing two white regions—in better balance with the three red wine regions. I have included vintage news provided by some of our consultants, giving you an insight to the reasons for

the quality ratings in some of the regions.

As summer draws to a close, we look ahead to the festive season, and we have secured a “**Seasonal Book Offer**” for IWFS members. The Classic Wine



Library—which comprises some 20 titles (plus two more due later this year)—are offering a 30% discount on each of the titles. Authors include Konstantinos Lazarakis



MW, member of our Wines Committee, and two of our Wine Consultants—Richard Mayson and Michael Garner. See the details on page 6. We hope you enjoy exploring the titles offered, or possibly purchasing it as a gift for someone you know who may appreciate them.

I have also been learning firsthand about a newish wine region. I had a holi-



day in Galicia, Spain, on the Atlantic coast. This is home to the Rías Baixas wine region, which obtained full DO status in 1988 and is really making a name for itself. The Galicians are very proud of their region, and as a result, most of their wines are enjoyed locally—which I was fortunate to do. However, some wines are exported to the U.S., including the wines of Terras Gauda, in O Rosal to the South. They are a highly regarded producer of the region, focussing on top-quality wines made from local grapes such as albarino (being the lead production), loureiro, and caiño blanco. I visited their winery when the coastal rains came in, but it was a great opportunity to go inside and enjoy their new winery tour experience. I tasted three of their wines—Abadia, made from 100% albarino, producing a light, fresh wine with some delicious citrus and pineapple flavours; O Rosal, made from 70% albarino, giving a wine of more complexity; and La Mar—their premium bottling—made from 70% caiño blanco and a native to the northwest of Spain but not as widely grown. The Terras Gauda research team has worked with this, and the estate has been increasing their plantings. The La Mar wine is a deeper golden colour with a touch of minerality and saltiness. If you spot the wines on a restaurant list or in your local store, I highly recommend giving them a try as an apéritif or paired with a lighter dish.

I have one more holiday planned to Provence this summer, so I am looking forward to sampling some of the local rosés and maybe hunting for more unusual wines.

Until next time. 🍷

Andrea Warren

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IWFS VINTAGE CARD CONSULTANTS

Latest News



RODERICK SMITH MW
PROVENCE 2018

2018 was another tough year (and actually also had problems with mildew during the wet Spring, exactly as Bordeaux, but to less of a degree). Mildew only really affected the size of the crop, and was less of an issue in the high quality coastal red wine areas where breezes helped ameliorate. The long hot dry summer was perfect for reds, especially those from mourvèdre, syrah and cabernet. There was a small amount of isolated hail in September, no more than usual. Should be a great red wine vintage, marred—if at all—by a touch of occasional raisining.



DAVID LING
ALSACE 2018

The 2018 Alsace vintage is brilliant, so for once nobody can find anything to complain about (have you ever seen a happy farmer?)...For the first time in four years we had a normal size crop, the weather was absolutely perfect all year, followed by a glorious Indian summer for late-harvest wines. The wines have ideal acidity, perfect balance, fine aromatic complexity, and great ageing potential. Above all, they are superbly drinkable...and prices remain reasonable, so what more can we ask?



MICHAEL GARNER
ITALY 2018

PIEMONTE: Unlike the previous few years, good levels of rainfall in the spring and early summer meant that the vintage was not bedevilled by drought. Warm temperatures throughout most of the summer ensured good ripening and despite some late summer rain, the period leading up to and around harvest time was warm and dry so picking took place in pretty much ideal conditions. Early indications are promising on the strength of the earlier drinking varieties which are well-balanced and elegant wines. **VERONA:** 2018 is shaping up to be a very successful vintage in Valpolicella. Following good levels of rainfall through until late Spring, favourable growing conditions from mid summer onwards continued into a fine early autumn which favoured the later ripening varieties like corvina and corvinone (the mainstays of Amarone production). Initial signs are for wines of good colour, body and concentration.



ADAM LAZARRE
CENTRAL COAST 2018

The 2017/2018 winter saw rains that brought California's worst drought in recorded history to an end. This brought essential minerals into the vines during dormancy, and washed away the debilitating

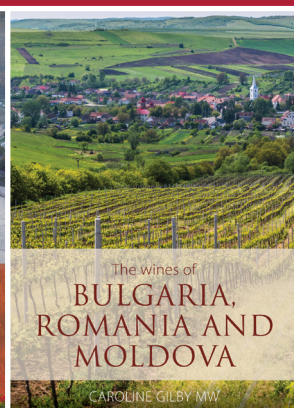
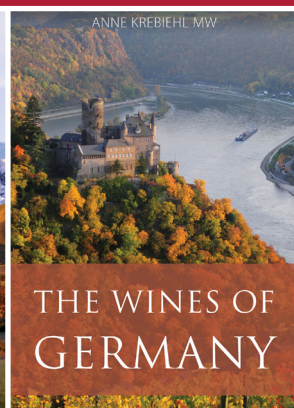
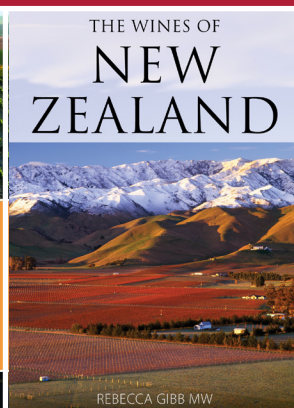
accumulation of toxic salts and minerals from the roots that provided healthy vines. Ideal temperatures and moderate rainfall during budbreak and flowering allowed the vines to literally explode during the growing season. Three weeks of high temperatures meant the vines shut down in early August, rather than driving the sugars up. Ideal temperatures and little precipitation then followed. All grapes took anywhere from an extra three to six weeks—beyond “traditional” harvest times—to mature. As a result, the flavors, tannins, and colour were fully mature with remarkably low pH and sugar levels. Pinot noir looked like petite sirah or tannat out of the fermenters. It was truly exciting for myself and all of my colleagues for what we quietly thought to ourselves was the perfect harvest. And the most exciting part? It was also the LARGEST crop we've ever seen—evidence that crop yield does not necessarily correlate to quality in a year when the vines are extremely healthy and vigorous.



ALEX SOKOL BLOSSER
OREGON 2018

The 2018 vintage was quite good for pinot noir in Oregon. An average August of heat accumulation and a cooler than average September really helped keep the acid in the grapes, which allowed for longer hang time to fully develop flavor. You are going to see some wonderful pinot noirs coming out of this vintage that will rival the 2012 vintage in both intensity and acidity.

continued on next page ➤



SEASONAL BOOK OFFER FOR IWFS MEMBERS

◀ We are pleased to bring our members a seasonal offer on the Classic Wine Library books, which cover a wide range of classic wine regions and spirits. Aimed at serious wine enthusiasts, these books radiate authors' love of their subject and provide insights into the history, production, and appreciation of the wine or spirit under review.

Written with a light, readable touch by internationally acknowledged experts, the Classic Wine Library aims to entertain and educate with books that are fresh and zesty, rather than cloying or crusted. The series is edited and curated by an editorial board—James Tidwell MS, Sarah Jane Evans MW, and Richard Mayson (our wine consultant for Port and Portuguese wines)—who are well-known in the wine industry and widely respected for their expertise and opinions. Each manuscript is assessed thoroughly by one or more of the editorial board before being published. They believe their rigorous editorial approach makes their wine books uniquely authoritative. In a world of dubious information, the Classic Wine Library is one resource serious wine lovers can really trust.

THE TITLES:

Amarone and the Fine Wines of Verona
Michael Garner
Biodynamic Wine, Monty Waldin
Cognac: The Story of the World's Greatest Brandy, Nicholas Faith
Côte d'Or: The Wines and Winemakers of the Heart of Burgundy, Raymond Blake
Madeira: The Islands and Their Wines, Richard Mayson
Port and the Douro, Richard Mayson
Rosé: Understanding the Pink Wine Revolution, Elizabeth Gabay MW
Sake and the Wines of Japan, Anthony Rose
Sherry, Julian Jeffs
The Story of Champagne, Nicholas Faith
The Wines of Austria, Stephen Brook (New Edition 25 November)
The Wines of Bulgaria, Romania and Moldova, Caroline Gilby MW
The Wines of Canada, Rod Phillips
The Wines of Chablis and the Grand Auxerrois, Rosemary George MW
The Wines of Faugères, Rosemary George MW
The Wines of Great Britain, Stephen Skelton MW

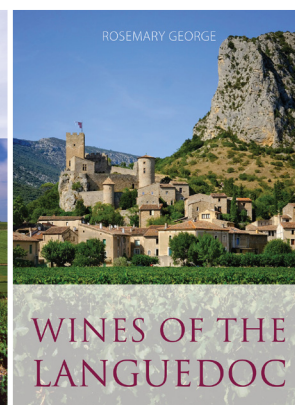
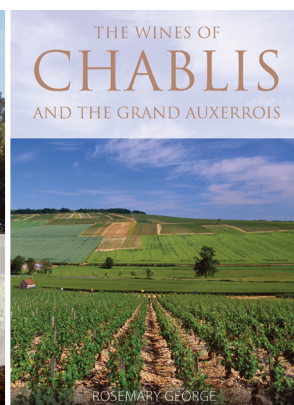
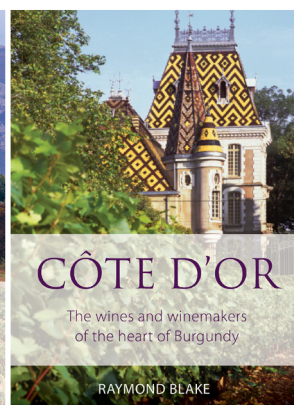
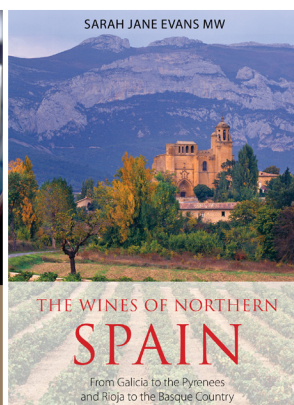
The Wines of Greece,
Konstantinos Lazarakis MW
The Wines of New Zealand,
Rebecca Gibb MW
The Wines of Northern Spain,
Sarah Jane Evans MW
Wines of the Languedoc,
Rosemary George MW

COMING SOON:

The wines of Germany, Anne Krebiehl MW
(Publishes on 23 September)
The wines of Georgia, Lisa Granik MW
(Publishes on 25 November)

The offer—30% discount* on all titles currently released and those to be released during the period of the offer. To place your order, visit www.infiniteideas.directfrom-publisher.com/ and enter the coupon code: iwfsseasonaloffer at checkout. A fee for postage will be charged dependent on the shipping option. 📦

*Discount applies to the title's list price. Available to IWFS members until 31 December 2019.





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2019



PRE-CRUISE LISBON TOUR & DOURO RIVER CRUISE

By **Connie & Gary Martin**, *Omaha & Council Bluff Branches*

Photos by **Wayne Markus**, *Omaha Branch*





This June, IWFS travelled once again to Lisbon, Portugal and then on to the Douro River Cruise! Our culinary adventure began with a three-day experience highlighting the best of Lisbon. Built on seven hills and with three million people in the metropolitan area, Lisbon is the second oldest capital city in Europe, having been ruled by the Romans, Germans, and Arabs until Portuguese crusaders finally conquered it. Today, it is the economic, political and cultural center of Portugal. Serving as our home base while in the capital, The Four Seasons Hotel Ritz Lisbon offered a beautiful backdrop for the welcome reception and dinner.

During our first full day, we started with a tram ride through old Lisbon. This ride highlighted the beautiful architecture that featured many hand-painted tile-covered buildings and wonderful limestone mosaic streets and plazas. Our first stop was the Colares Winery, located in the picturesque village bearing the same name. Lunch showcased local seafood paired with

fabulous Colares wines, complimented by the magnificent view of Lisbon, River Tagus and our next tour stop, Sintra.

Sintra is a popular site chosen by the Lisbon elite to escape the summer heat. Traveling only a short distance from the capital into the hills of the Serra de Sintra, one finds extravagant palaces, opulent mansions, and even the ruins of an ancient castle. The crowning glory and a “must see” is the Palacio de Pena with its colorful architecture and extensive gardens. While in Sintra, many tried the traditional red cherry liqueur called Ginjinha. Made from the Morella cherry which is infused with alcohol, it is often served with a piece of fruit at the bottom.

The highlight of the day was dinner at one of two Michelin Star restaurants. Restaurant Eleven located high above the Lisbon business district offered a spectacular view of the entire city. Chef Koerper offered a tantalizing menu using locally sourced products. The 2014 Murganheira Tavora-Varosa DOC Brut greeted us upon arrival and was enjoyed on Eleven’s balcony. The courses included a “Tuna Tonato” paired with a 2016 Alentejo Procura

followed by fresh local lobster in pumpkin cream with 2017 Lisboa Quinta do Monte D’Oiro Reserva. The final entrée course offered a filet mignon with mashed potatoes, black truffle and madeira sauce paired with a 2014 Douro Quinta do Noval. As the ending of our meal, Chef offered a selection of chocolate delights.

A day for free time started our second day in Lisbon. The obvious highlight was dinner at Restaurant Feitoria, another Michelin Star restaurant. Entering Feitoria, one of the first features we noticed is a wine cellar stretching across the entire width of the restaurant protected by glass and golden metallic mesh, demonstrating the importance wines have at Feitoria. Chef Rodrigues designed our experience as an introduction to the various wine regions of Portugal while highlighting the local seafood and produce.

Traveling through lush green valleys, we arrived in the quaint picturesque city of Porto on the Douro River to board the Queen Isabel, our home for the next week. As the second largest metropolitan area in Portugal, Porto is also the epicenter for the port wine industry.

continued on page 13 ➤





KODEN



◀ A variety of tours offered a chance to experience the city more closely. Sites of particular note included the old town, the São Bento train station, the 14th-century São Francisco church, and the local port wine cellars, mostly located across the Douro at Vila Nova de Gaia.

While in Porto, we enjoyed two spectacular dinners. The first evening began with local shrimp cocktail paired with 2017 Verdelho Terroir Vulcanico Pico-Acores followed by a creamy cauliflower soup alongside a 2016 Malvasia de Colares Arenae Colares-Lisbon. An in-between course of saffron mushroom risotto paired with a 2012 Vinhao Alvarinho Cainho Pardusco Private Minho was a lovely respite prior to the entrée course of beef tenderloin and shrimp paired with 2016 Wine & Soul Quinta Da Manoella VV. A cheese course followed with a perfect 2004 Taylor's Quinta de Vargellas Vintage Port.

The second evening's dinner started with a melon carpaccio with Soalheiro Alvarinho Primeiras Vinhas. Entrée courses included black cod with a 2016 Filipa Pato Nossa Calcario and black pork tenderloin paired with a 2015 Niepoort Poeirinho Bairrada. The evening concluded with a Fado music presentation, the traditional music of Portugal played often on a guitar.

One of the stars of the Douro River cruise was guest speaker, Richard Mayson. Mr. Mayson is a world renowned expert and author on Portuguese wines, having published five award winning books. Each evening, he shared his insights by highlighting the wines paired with our dinner selections. Particularly enjoyable were his comedic experiences and stories. During the Queen Isabel sailings, Mr. Mayson was often up on deck talking with cruise participants and autographing the copy of his most recent book *Port and the Douro* which all cruise participants received.

Traveling the Douro River was conducted during daylight hours as parts of the river are quite narrow with only a few feet on either side of the Queen Isabel. At times when the Douro was so narrow, only one ship could pass. The scenery is breathtaking with vineyards and olive tree groves running in all directions up the steep slopes. Such a peaceful, serene experience cruising on the Douro.

Ports of call along the Douro River included Regua, Pinhao, Vega de Terron and Baca d'Alva. While in Regua, a visit to the Mateus Palace offered a view of one of the finest representations of the Baroque style. Built by Nasoni, known for the construction of the Tower of Clerics in Porto, the palace includes a spectacular main house, chapel, winery and gardens. As the evening began, owner and winemaker Rupert Symington shared his experiences and insights into the Douro wine region.

Dinner started with a roast beef bruschetta paired with a 2015 Quinta do Ataíde followed by Mrs. Beatrice Tollman's broccoli coleslaw paired with 2017 Altano White. Entrée courses included chicken paired with 2016 Pombal do Vesuvio and beef striploin paired with 2015 Quinta do Vesuvio. Chocolate cake mousse with 1994 Dow's Vintage Porto was the perfect finish to the evening.

While in Vega de Terron, an excursion to Quinta do Seixo included a tour of the winery, which continues to crush grapes *by foot*. A traditional Portuguese dinner offered in the evening on board the Queen Isabel included baked octopus fritters paired with a Meandro Branco. Entrees included salmon paired with Vinha Grande Branco and a black pork confit paired with Quinta do Vale Mean & Quinta da Leda. A lovely light sponge cake with Ramos Pinto 20-year-old Tawny concluded the evening.

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◀ While in Baca d'Alva, a day was spent touring Salamanca, a UNESCO World Heritage site known as the "Golden City" for its tawny sandstone buildings. Dinner aboard ship included a cauliflower panacotta paired with 2017 Prazo de Roriz. A shrimp stroganoff paired with 2016 Post Scriptum was followed by an entrée of sautéed duck breast paired with 2016 Chryseia. Dessert included the ice cream of the day paired with a 2003 Quinta de Roriz.

While in Pinhao, a visit to Castelo Rodrigo which dates back to the 12th century was arranged with a chance to try the local honey, olive oil and cheese. Next was the visit to the Archaeological Park of Co'a Valley, considered the world's most important Paleolithic open-air rock art sites. Dinner included a starter of tuna rolls paired with 2018 Luis Seabra Xisto Ilimitado Branco followed by the Captain's

salad with 2017 Luis Seabra Granito Cru. A slow roasted beef tenderloin was an exceptional entrée paired with the 2016 Luis Seabra Xisto Cru Tinto. One highlight of the evening was the attendance of winemaker Luis Seabra who shared his vision and experience of wines.

Back in Porto for our last day, attendees took time to explore their favorite part of the city. Evening dinner included a pumpkin crème soup paired with 2016 Niepoort Coche. A Vol-au-Vent (wild mushroom ragout) paired with a 2013 Dona Berta Reserva Tinto provided a respite before the entrée of braised leg of lamb paired with Quinta do Crasto, Vinha da Ponte. Baked Alaska, our dessert for that night was paired with a 2014 Quinta do Noval Vintage Port. The evening ended with a live Fado musical performance.

As our experiences from Lisbon, Porto and all along the Douro came to a close, we continued to reflect back on a statement made by Andrew Jones, Chairman of the IWFS International Council of Management: "Today, Portugal is being described as a viticultural island with a treasure trove of indigenous grape varieties from which some really interesting and good wines are being made." Andrew could not have been more correct; Portugal is an exceptional place to experience. Thank you to the International Wine and Food Society for offering such a fabulous experience. And thank you to all of those who worked to make this such an exceptional experience, especially Mike Donohoe, Andrew Jones, Dwight Catherwood and Steve Hipple. Additionally, thank you to Steve Greenwald who missed this cruise using an excuse of his wife having to deliver a baby soon.

And on to Bordeaux! 🍷



CELEBRATE JOYOUSLY WITH SPARKLING WINES

By Ron Fenolio, *CEO/Proprietor Veedercrest Wines*

The holidays are fast approaching! And what would Thanksgiving, Hanukkah, Christmas, or New Years be without that quintessential bottle of sparkling wine? Traditionally served as an apéritif before dinner, sparkling wines are an immensely popular beverage—and rightly so. They have seen huge growth in the beverage industry, with sales of certain sparkling wines such as prosecco growing more than 36% last year. In part, that's because a dry sparkling wine is often seen as the perfect “food wine” that can be paired with fine cuisine throughout a meal. This includes many difficult pairing items such as peppers, artichokes, asparagus, ginger, and spicy foods.

While “bubbly” is commonly referred to as Champagne, it is important to note that not all sparkling wines are Champagne. The name “Champagne” is protected by French and international laws, and relates only to sparkling wines produced within a specific region in Northern France. Fizz made in other parts of the country is usually denominated by the

“CHAMPAGNE” IS PROTECTED BY FRENCH AND INTERNATIONAL LAWS, AND RELATES ONLY TO SPARKLING WINES PRODUCED WITHIN A SPECIFIC REGION IN NORTHERN FRANCE.

term “Crémant,” as in “Crémant de Bourgogne” and “Crémant de Loire.” In Spain, sparkling wines are called “Cavas,” while Italy has its “Prosecco.”

The base grapes for champagnes are usually from the pinot family, specifically pinot noir, pinot meunier, and chardonnay. In the Loire, Crémants are primarily sparkling wines from the chenin blanc grape. In Italy, Prosecco is produced by fermenting mostly the juice of the glera

grape. Cavas from Spain are primarily produced from the macabeo, xarello, and parellada grapes, although more and more Cava vineyards are being replanted with chardonnay. German Sekt, used during the christening of the Suez Canal, is made from Riesling. Last but not least, there is always Moscato—a sparkling sweet wine from the Piemonte region of Italy.

Sparkling wines are often defined by their color. “Blanc de Blanc” means white sparkling wine from white grapes, while “Blanc de Noir” means white sparkling wine from red grapes (which can still be “white” in color due to early removal of the skins). Of course everyone is familiar with sparkling Rosé. But how many have tasted a dark red sparkling pinot noir? There are wonderful dark red Champagnes that go very well with foods such as grilled duck breast.

Sparkling wines are classified by the degree of sweetness. The correct names for different kinds of sparkling wines linked to their sweetness are as follows:



“

TRADITIONALLY SERVED AS AN APÉRITIF BEFORE DINNER, SPARKLING WINES ARE AN IMMENSELY POPULAR BEVERAGE—AND RIGHTLY SO. THEY HAVE SEEN HUGE GROWTH IN THE BEVERAGE INDUSTRY, WITH SALES OF CERTAIN SPARKLING WINES SUCH AS PROSECCO GROWING MORE THAN 36% LAST YEAR.

BRUT NATURAL (i.e. Brut Zero)—0 to 3 grams of sugar per liter of wine
EXTRA BRUT—up to 6 grams per liter
BRUT—up to 12 grams per liter
EXTRA DRY—12 to 17 grams per liter
DRY—17 to 32 grams per liter
DEMI-SEC (“Half Dry”)—32 to 50 grams of sugar per liter of wine
DOUX—more than 50 grams of sugar per liter of wine (very sweet)

These levels of sugar can be expressed another way:

BRUT NATURAL—less than 1/6 teaspoon of sugar per 5-ounce serving
EXTRA BRUT—less than 1/4 teaspoon of sugar per 5-ounce serving
BRUT—1/2 teaspoon
EXTRA DRY—3/4 teaspoon
DRY—3/4 to 1 teaspoon
DEMI-SEC—1 to 2 teaspoons
DOUX—anything above 2 teaspoons of sugar per 5-ounce serving

Of course the calorie content goes up as the sugar levels rise. There are also sparkling products that result from “arrested

fermentation”—these are more like soft drinks than wine. They are usually much lower in alcohol (¼ to ½ of the alcohol content at 3% to 7% alcohol) and much sweeter—75 grams to 125 grams residual sugar per liter or the equivalent of 3 to 4 teaspoons of sugar per five ounces of beverage. Compared to mixed drinks, sparkling wines have fewer calories and less sugar. A Starbucks drink made with 2% milk or a Margarita cocktail each could have up to 15 to 20 grams of sugar. Different regional markets and consumer groups prefer different degrees of sweetness in their beverages. Americans tend to drink a little “sweeter” than the Europeans.

The degree of sugar is determined during the second fermentation. There are two ways to cause the secondary fermentation. One is done in the bottle—called the “Traditional method” (*méthode traditionnelle*) or “Champagne method”—where the dosage (sugar and yeast) are added to the wine after bottling. The secondary fermentation occurs in the bottle. The alternative is to add the dosage to wine in large, temperature controlled stainless steel tanks, and have the secondary fermenta-

tion take place there before bottling. The wine is then bottled in “sparkling” form rather than as still wine. This is called the “Charmat process”—which is how Prosecco is made.

The comment is often made by consumers that they avoid sparkling wines because of headaches. This can usually be controlled or eliminated by safe drinking practices. First “drier” beverages such as Brut sparkling wine rather than Demi-Sec for example; or Vodka Tonic versus Margarita, as another example. Also understand that sparkling beverages are usually consumed faster than still beverages. They go down so easily with the result that we drink a larger volume of sparkling, including beer. So, slow down the rate of consumption. Lastly, drink a glass of water for each alcoholic beverage to avoid becoming dehydrated.

Choose the sparkling wine of your preference for your celebratory events this year, and ENJOY! 🍷

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CEO/Proprietor Veedercrest Estates

*María Barúa, Winemaker
for Bodegas LAN,
Photo by Juan Marin*





WOMEN WINEMAKERS ARE LEAVING THEIR IMPRINT ON RIOJA

Bodegas LAN is Case in Point

By José R. “Joe” Garrigó, *Miami Branch*



My first visit to the Rioja region in Spain was over 40 years ago, after which I have been back a number of times. In those days, many of its wineries were investing in the vineyards and production facilities in order to continue improving the quality of their product. Notably, the winemakers then were men. Women, if any, were in marketing, visitor services, and office positions. Things now are different. Today, more than a handful of the major producers have women as enologists and winemakers. One of those is Bodegas LAN, located in the village of Fuenmayor, where María Barúa runs the job for the group's four wineries. "When I started all the winemakers were men," she told me. "Now the majority of enologists in Rioja are women." The other three wineries are Bodegas Aura in Rueda, Santiago Ruiz in Galicia, and Marqués de Burgos in Ribera del Duero. *Bodegas* is the Spanish word for "winery."

I recently met María Barúa, who shared her views of what was going on in Rioja while we tasted some of the recent LAN releases. She said she knew what she wanted to be from an early age. It was her wine-loving father who helped her discover what has become her passion. "He taught me to appreciate the great classics of Rioja, and choosing the wine that we could serve for Sunday lunch was a highlight of the week." After studying Chemistry and Enology, she continued at the Rioja Government Enological School. The color of red wine and how it changed through barrel-ageing was a subject that fascinated her. When LAN offered her a job in 2002, she had the opportunity to start applying all her findings in school. According to María, oak treatment must be tailor-made for each wine, depending on its origin. She is emphatic in that "the balance between the fruit and the oak [flavors from the barrels] is a must." In 2007, she was named Technical Director, the Rioja equivalent of Executive Winemaker.

Like most winemakers today, María insists that winemaking starts at the vineyard. LAN owns Viña Lanciano (*Viña* means "vineyard" in English) and buys grapes (never wine) from selected growers



**LIKE MOST
WINEMAKERS TODAY,
MARÍA INSISTS THAT
WINEMAKING STARTS
AT THE VINEYARD.**

in Rioja Alta and Rioja Alavesa—the two sub-regions where many affirm the best grapes are grown. They control over 400 hectares (989 acres) from growers/suppliers, and she explained how they supervise those vineyards—especially in late August—by tasting and analyzing the grapes from the different plots to determine the thinning, optimum time of ripeness and the harvest date. Viña Lanciano's soils are composed of pebbles, gravel, and sand—comprising 72 hectares (178 acres)—in which 50 are tempranillo (the main Rioja grape) 12 are graciano and 10 mazuelo. The reds are hand-harvested during the day because “it is difficult to machine-harvest at night and preserve the grape quality we demand.” The white grapes can be machine-harvested at night.

Tempranillo (named that way because it is harvested “*temprano*” which means “early” in Spanish) is the backbone grape of Rioja red wines. It is an indigenous variety which produces the typical soft style of Riojas, with moderate tannins and alcohol. María explained that tempranillo in Rioja Alavesa has less acidity, and the aromas are more reminiscent of ripe fruit. Alternatively, Rioja Alta's aromas are more of a fresh red fruit due to a more Atlantic climate. Graciano adds color, aromatics, hints of lavender, earth, spices and acidity, all of which compliments tempranillo. Mazuelo, also known as cariñena (carignane) in other Spanish regions, adds acidity and flowering tones. LAN does not use any garnacha (grenache) grapes, which are grown mostly in the warmer areas of the Rioja Baja sub-region.

After malolactic fermentation, the wines are separated according to their origin. At that point María determines which type of oak is best for each wine: French, American, Russian, or hybrid (American oak staves with French oak heads, which LAN pioneered for use in their Crianza and Reserva wines). Rioja wines have been traditionally aged in American oak. In my visits to the region, I was always told that it is the perfect match for tempranillo—giving its typical coconut, coffee, and vanilla flavors as well as imparting softer tannins. It is less tightly grained than French oak. Russian oak, María explained, has a tighter grain than French—which makes it less odoriferous and more respectful to the original grape aromas. French oak, she stated, imparts balsamic flavors, spices, cinnamon, and stronger tannins than American oak. In the early 2000s, there was a revolution in Rioja and many winemakers started to try oak from different countries, as well as different toast intensities in the barrels, and, consequently, made different styles of wine. A handful of wineries still maintain the traditional style, while others have changed to a modern one to some degree. That “revolution” has sparked diverse opinions from many Rioja wine lovers in our country who prefer the traditional style instead of the “modern” one.

Always a concern of mine is why many winemakers in different areas of the world are abandoning the style and personality of their own regional wines to adopt a more “international” one. Sometimes I find it difficult to taste the difference in a chardonnay or cabernet sauvignon from different countries. I asked María why some Rioja producers were not preserving the traditional style of their wines, and are now producing fruitier, bolder ones, while other European regions are committed to keeping the character and personality of their wines. Are we losing that regional uniqueness because many are standardizing their wines to appeal to a broader market, and what they believe is the “international” taste preference? It's what many call “the California wine syndrome,” or the belief that French oak ageing is a selling point among many wine consumers.

María mentioned that “local people in Rioja tend to drink younger wines.” That is true in many European countries, probably due to the lower cost of young wines for daily consumption and their preference of fruit over more tannic and complex wines.

continued on next page ➤

Coincident to José R. “Joe” Garrigó’s article, Mitsuko and I happened to be in Barcelona in July. The city of Barcelona remains a huge draw for us. I’m a lover of everything Antoni Gaudí, and forever fascinated with the architectural dream that is Gaudí’s “Basílica de la Sagrada Família.” We love the broad swath of flavors making up Catalan cuisine—which requires us to indulge in our favorite Spanish wines.

Wines to which we always return are those from Bodegas LAN, situated in the center of La Rioja. Their wines are either blends of up to three of the great red grapes of Spain—tempranillo, mazuelo and graciano—or they are 100% tempranillo. The wines capture the vivacity of the region with their complex notes of kirsch and currants, as well as its southern European sun and heat with black pepper and dry tannins. Do seek them out. 🍷

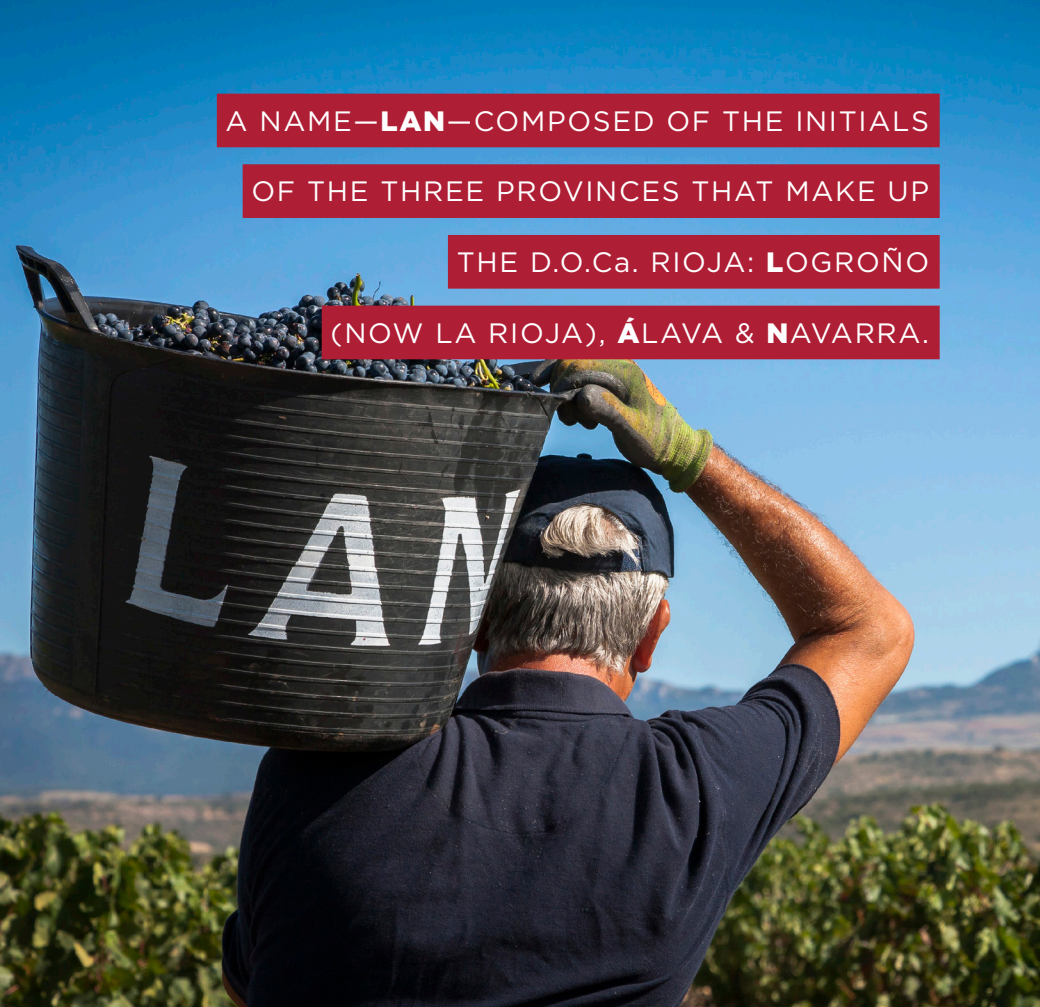


— Dave Felton,
IWFS Honorary President

◀ She agreed that “traditional versus modern style is a subject not easy to answer.” “Traditionally, if a family owns a vineyard,” she explains, “they harvest, ferment and drink the young wine without any cask aging. In the past not many wineries exported but now we are more than 500 wineries in Rioja and there are many different winemaking styles. The evolution and change are a constant in every aspect of life.” She encourages everyone, “to have an open mind and try... the different possibilities.”

Some of the wines tasted and discussed were:

LAN D-12, 2015: Starts with a shy nose, black fruits and liquorice, coconut, rich mouth, rich mouth, smooth and silky tannins, mellows in a lingering finish. This wine is 100% tempranillo from different vineyards in Rioja Alta. It received a long maceration to maximize color extraction and more contact with the lees to balance the tannins. According to María, “LAN D-12 wines are the most classical expression of tempranillo.” Historically in LAN, the wines that show great aromatic intensity are assigned to “Vat number 12” which is defined as the winemakers’ favorite.



A NAME—**LAN**—COMPOSED OF THE INITIALS
OF THE THREE PROVINCES THAT MAKE UP
THE D.O.Ca. RIOJA: **LOGROÑO**
(NOW LA RIOJA), **ÁLAVA** & **NAVARRA**.

LAN D-12, 2016: Fruit that expresses with more youth compared with the 2015, floral notes, great acidity backbone, silky, freshness, cocoa, lingering.

Viña Lanciano, Reserva 2010: Red fruits, a wine that does not show its age, well balanced with persistent fruit, hints of mint, elegant, obvious French oak, sweet tannins, showing finesse and still years to go. According to María, 2010 was one of their best harvests in the last 20 years. LAN has owned the Lanciano Vineyard from its beginning. She explains that it has a unique terroir and is located in a plateau over the Ebro River with its own microclimate and low yields.

Viña Lanciano, Reserva 2012: Nice garnet color, red cherries, plums, silky, round and elegant to the aftertaste.

LAN Edición Limitada 2013: Intense garnet color, blackberries, cinnamon, coffee, pleasant earthiness, nice tannin extraction, lingering in the aftertaste. The first vintage of this wine was

2000 and María said “it is a good example of how tempranillo can also result in bolder, structured, fruit forward, concentrated wines.”

LAN Edición Limitada 2016: Deep red color with purple rims, showing its vibrant youth, intense aromas of black fruits, tobacco, spices, minerality, tannic, long life ahead. The grapes for this and the 2013 wine come from 35-40 year old vines.

Viña Lanciano and Edición Limitada wines are made with about 85% tempranillo and the rest with graciano and mazuelo.

I am not one of those who describe wines as masculine or feminine. Elegant, medium or full body are, among others, better descriptors. I also tend to agree with María Barúa that wine should be approached with an open mind and that we should try different possibilities. In the case of Rioja, there is no doubt that women winemakers are leaving a positive imprint on its wines. 🍷

T O R O N T O

Branch Report

AGM & AWARDS NIGHT

It was a little cool to dine out on the lush grounds of the Toronto Hunt Club, but we managed to have our canapés and bubbly (*Ferrari Méthode Champenoise*) in the late afternoon breeze, looking out on Lake Ontario. We had just concluded our Annual General Meeting—ably presided by our President Brad Daniels—and the green expanse of the golf course beckoned. But no, no golf on the agenda. Dinner was waiting. What a sacrifice!

The meal was, as expected, superb—and the wines, well, even better. The fading sun filtering through the large window panes of the dining room—not quite Tuscan, but almost, maybe?...brightened a series of dishes that hearkened traditional Italy with a twist. Homage was done to Tuscany with a crab and bean salad that lightened its buttery taste with citrus undertones, nicely accompanied with a pinot grigio (*Luigi Righetti Pinot Grigio '14*). However, the core of the meal was in its pasta and meat dishes. The chef stuffed his ravioli with wild boar—a simple but noble combination, served with grilled mushrooms, which let the ingredients speak for themselves. The chef's light but sure hand was also evident in the beef tenderloin, so tender as to eschew steak knives. That said, the highlights for many of us were the Brunello (*Pieve di Santa Restituta (Gaja) "Sugarille" Brunello di Montalcino 1999*) and the Barolo (*Giacomo Borgogno & Figli Barolo Classico Riserva, Nebbiolo '98*) accompanying these dishes. As usual, our excellent sommelier Marcel Bregstein



Billy Yong-Bannayan,
Professional Sommelier Award Winner



Melisa Banuelos Arizaga,
Culinary Arts Award Winner

provided explanatory notes which did nothing but enhance our enjoyment of these mature, balanced wines.

Finally, the event served as a fitting setting for the presentation of the two awards, presented yearly by the Toronto Branch of the International Wine and Food Foundation of Canada. The Foundation presented a \$500 cheque, the Foundation's Medal, and a framed Scholarship certificate to **Melisa Banuelos Arizaga**—the top graduate in the Culinary Management Course at George Brown College in Toronto—and to **Billy Yong-Bannayan**—the top graduate in the Toronto course of the Canadian Association of Professional Sommeliers.

June 24, 2019: AGM & Awards Night, Toronto Hunt Club, Toronto, Ontario. ♡ *Ferrari Méthode Champenoise* × Canapés du Chef ♡ *Luigi Righetti Pinot Grigio 2014* × Crab and Tuscan Bean Salad, Butter Lettuce, Citrus, Parsley, Artichoke. ♡ *Pieve di Santa Restituta (Gaja) "Sugarille" Brunello di Montalcino 1999* × Wild Boar Ravioli, Served with Grilled Mushrooms and Micro Basil. ♡ *Giacomo Borgogno & Figli Barolo Classico Riserva, Nebbiolo 1998* × Beef Tenderloin, Roasted Ling Potato, Grilled Asparagus, Peppercorn Jus. ♡ *Domenico Fraccaroli Grotta del Ninfeo Amarone della Valpolicella 2010* × Taleggio, Pine Nuts and Pears. ♡ *RAW Clerck Erbaluce Passito* × Tiramisu. 🍷



what's cooking?

Club Events Across the Americas

AIKEN

IWFS Dinner at the Green Boundary Club

The Aiken Branch enjoyed a lovely dinner in the main dining room at the Green Boundary Club. The dinner was hosted by Nancy Francis, Janet Bransome, and Kit Bryant, who also selected the wines to accompany each course. The culinary surprise of the night was the Fried Crêpe-Battered Parsley, which was suggested by Janet Bransome and perfectly executed by the Green Boundary crew.

May 18, 2019: IWFS Dinner, Green Boundary Club, Aiken, South Carolina. 🍷 *Langlois Ch. Crémant de Loire Brut—Loire Valley, France* ✕ *Bite-Sized Quiche Lorraine, Apricot-Glazed Salmon Canapé, Citrus Crème Fraîche, Caviar.* 🍷 *Franco Serra Barbaresco—Piedmont, Italy* ✕ *South Carolina She-Crab Soup, Egg Yolk, Paprika Cream.* 🍷 *Telmo Rodriguez “La Social” Rioja—Lanciego de Alva Spain* ✕ *Roasted Lamb Loin, Juniper Berry & Mint Lamb Demi-Glacé, English*



FOOD FACTOID *She-Crab Soup*

She-crab soup is a rich soup, similar to bisque, made of milk or heavy cream, crab or fish stock, Atlantic blue crab meat, and (traditionally) crab roe, and a small amount of dry sherry added as it is plated. The soup is named for the “she-crab”, or female crab, originally a gravid (roe-carrying) crab, as the orange crab roe comprise a chief ingredient in traditional she-crab soup.

Roasted Lamb Loin, Juniper Berry & Mint Lamb Demi-Glacé, English Peas, Scalloped Potatoes, Fried Crêpe-Battered Parsley



Peas, Scalloped Potatoes, Fried Crêpe-Battered Parsley. 🍷 *Provenance Merlot—Napa Valley, California* ✕ *Gorgonzola, Aged White Cheddar, Dried Fruit, Walnuts, Crackers, Torn Baguette Baskets.* 🍷 *Piper Heidsieck Brut—Champagne, France* ✕ *Chiffon Cake with Raspberry Cream.* 🍷

Spring Dinner

On Sunday, June 9, 2019, the Atlanta Branch had the Spring Dinner at **Bar Mercado** in Atlanta, Georgia. Bar Mercado is a casual, multi-regional Spanish tapas restaurant and bar located in the Krog Street Market, a food hall on the east side of Atlanta. The name “Bar Mercado” is derived from Madrid’s Mercado de San Miguel. In Madrid, this market is open daily and features stalls occupied by purveyors from around the country selling the best products and prepared food items; it looks and tastes like a melting pot of regional specialties. Bar Mercado, named appropriately for its location inside of a market and for its menu which features the greatest hits of Spanish cuisine, served family-style.

The reception started with assorted charcuterie and cheese accompanied with a Sherry Cocktail: Bodegas Yuste Aurora Manzanilla Sherry, Amaro di Angostura, lime, lemon, and orange tonic. We then sat down for an extensive small-plates menu from Chef John Castellucci, a take on the varied offerings commonly found at the tapas bars of Madrid.

Lisa Bonet and Alice Coker hosted the dinner and selected the wines.

June 9, 2019: Spring Dinner, Bar Mercado, Atlanta, Georgia. 🍷 Sherry Cocktail; Huguet Can Feixes Blanc Seleccio 2017, Penendes ✕ Embutidos y Queso: Charcuterie and Cheese. 🍷 Bodegas Campante Viña Reboreda Godello 2017, Ribeiro ✕ Pulpo: Octopus, Cannellini Bean, Crème Fraîche, Chorizo Ensalada: Local Greens, Shaved Brussels, Spiced Pecan, Manchego, Tarragon Vinaigrette. 🍷 Familia Montana Reserva 2014, Rioja ✕ Tortilla Española: Spanish Omelette, Charcuterie Crumble Pimientos del Piquillo con Salsa Vizcaína: Piquillo Peppers, Chèvre-Stuffed, Smoky Sweet Red Pepper Sauce. 🍷 Bodegas Aalto 2010, Ribera del Duero ✕ La Carne: Hanger Steak, Demi-glace El Pescado: Whole

L TO R: Hosts Lisa Bonet & Alice Coker



Branzino, Chimichurri, **Espinacas a la Catalana**, Setas: Catalan Spinach, Mushrooms. 🍷 Bodegas Yuste Aurora Pedro Ximenez Sherry, Jerez ✕ Churros con Chocolate. 🍷



FOOD FACTOID

Espinacas a la Catalana

Catalonian spinach, also known as spinach with raisins and pine nuts, is a way to cook spinach sautéed in a pan with a little oil, garlic, raisins and pine nuts—typical in Catalonia and in Spain in general.

AUSTIN

Old World vs. New World Wines

Old World vs. New World? Which wines do you prefer? Instead of a multi-course dinner with paired wines, Vince DiLoreto—Austin Chapter’s Maître de Cuisine and Wine Educator—led a tasting of wines carefully matched for style, varietal, rating, and price. There were two each of four varietals: Sauvignon Blanc from the Loire Valley and from New Zealand; Chenin Blanc from the Loire Valley and from South Africa; Zinfandel/Primitivo from Lodi, California, and from Puglia, Italy; and Shirah/Shiraz from the Northern Rhône and from Australia. The general consensus after tasting all eight wines was that most members preferred Old World red wines and New World white wines.

June 5, 2019: Old World vs. New World, Total Wine, Austin, Texas. 🍷 Grey Rock ‘Te Mana’ Sauvignon Blanc 2017, Marlborough, New Zealand; Reverdy La Reine Sancerre 2018, Loire, France; Spier Vintage Selection Chenin Blanc 2017, Stellenbosch, South Africa; Alexandre Monmousseau ‘Clos le Vigneau’ Vouvray 2016, Loire, France; Forte Incanto Primitivo 2017, Salento, Italy; Macchia ‘Mischievous’ Old Vine Zinfandel 2016, Lodi, California; Davey Family ‘D Block’ Reserve Shiraz 2014, McLaren Vale, Australia; Maison Denuzière Côte-Rôtie Les Hauts Lieux, 2014, Rhône, France. 🍷

Vince DiLoreto Leads a Wine Tasting of Carefully Matched New World vs. Old World Wines



May 18, 2019: Annual Black Tie Gala, The Center Club, Baltimore, Maryland. 🍷 *Laurent-Perrier Brut Champagne N.V.* ✕ *Raw Seafood Bar.* 🍷 *Domaine Louis Michel & Fils Vaulorent, Chablis Premier Cru, France* ✕ *Little Gem* Wedge Salad, Sweet Corn, Cherry Tomatoes, Applewood Bacon, Avocado. 🍷 *Rochioli Estate Pinot Noir 2016* ✕ *Crisfield Maryland Soft Shell Crab*, Grainy Mustard Sauce. 🍷 *Château Haut-Brion 2004 Pessac-Léognan, Château Lafite Rothschild, Pauillac, Bordeaux, 2004* ✕ *Black Angus Tournedos*, Cylinder Cheese Risotto, Shiitake Mushroom Beignets. 🍷 *Taylor Fladgate Vintage Port 2003* ✕ *Flourless Chocolate Soufflé Cake.*

Steak House Night at Schola

Every dinner at Schola Cooking School with owners Chef Jerry Pellegrino and Chef Amy von Lange feels like a special, intimate dinner in your best friend's kitchen. A Schola Dinner surrounded by your friends in the Wine and Food Society of Baltimore is even better.

Date Night Steak House Night has long been one of the most popular cooking classes at Schola. The Wine and Food Society of Baltimore now gets to put their own spin on Steak House Night with special recipes and selection of all California wines, including some Magnums of Cabernet Sauvignon from Dominus Estate in Yountville, Napa Valley.

June 25-26, 2019: Steak House Night, Schola Cooking School, Baltimore, Maryland. 🍷 *Mumm Napa Brut Prestige N.V., Napa Valley* ✕ *Chef's Selection of Cheese.* 🍷 *A Selection of Pinot Noir from California Wineries including: Williams Selyem, Dutton Goldfield, Joseph Swan, Sonoma Sea Smoke, Sta. Rita Hills, Santa Barbara* ✕ *Roasted Beet and Bacon Salad with Goat Cheese and Dijon Mustard Vinaigrette.* 🍷 *Dominus Estate, Napanook Vineyard Proprietary Red Wine 1996, Yountville, Napa Valley* ✕ *Lobster-Stuffed Baked Potato*, Secret Family Recipe Cast Iron-Roasted Bone-in Ribeye, Pescatarian Option: Not-so-Secret Salmon. 🍷 *Terra d'Oro, Zinfandel Port N.V., Amador, Sierra Foothills* ✕ *Flourless Chocolate Cake.* 🍷



FOOD FACTOID

Little Gem

Little Gem is a small lettuce often described as 'a combination of Butter lettuce and Romaine'. It is crisp, like Romaine, and sweet, like Butter lettuce, but the texture and the flavor are still its own. While Romaine has a heavy very crunchy central stalk and thin crisp leaves, classic Little Gem has a thinner stalk and thicker leaves which seem juicier and more substantial than any part of Romaine.

BIRMINGHAM

June 22, 2019: Annual Picnic, The Club, Birmingham, Alabama

The Birmingham Branch held its Annual Picnic at The Club, located on the top of Red Mountain, overlooking all of downtown Birmingham in the valley floor below with a splendid view over 20 miles in east, north, west directions. The dining room has floor to ceiling windows and a door to the large, covered patio outside. It was a perfect day and place for a picnic. Past President, Brad McGiboney was Event Chair.

✕ The Club prepared all the food, which included Strawberry Salad, Smoked Brisket, Chicken Piccata, Grilled Jumbo Asparagus, French Green Beans with Roasted Red Peppers, Parmesan Risotto, White Truffle Mashed Potatoes, Rustic Peach Cobbler, and Warm Chocolate S'mores Marshmallow Bake.

🍷 Members brought their own wines, which were placed on a long table for all to share. There was more good wine "than you could shake a stick at!" 🍷











Some of the attendees enjoying the wines.



845th Dinner

Our 845th dinner was held at Avec, a highly acclaimed restaurant in Chicago that typically features family-style delivery, which is out of the ordinary for a restaurant of this caliber. However, service of the dishes was all through traditional plating. Chef Perry Hendrix features Midwest ingredients from local purveyors and producers and in all is no stranger to the IWFS and fine dining.

Wines were selected by Kitchener Jamie Garard, all sourced from the branch's wine cellar. A couple of side-by-side pairings allowed the attendees to compare how similar new world and old world wines had developed and paired with the dishes.

May 14, 2019: 845th Dinner, Avec, Chicago, Illinois.  *Charles Heidsieck Blanc des Millenaires 1995*  Salt Cod Brandade with Chives on Garlic Crostini, Chicken Liver Crostini with Rhubarb Mostarda and Fresh Mint.  *Franz Hirtzberger Grüner Veltliner Smaragd Axpoin—Austria 2012*  Smoked Whitefish Taramasalata with Grilled Asparagus, Pickled Lemons and Dill.  *Miguel Torres Cabernet Sauvignon Penedes Gran Coronas Reserva—Spain 1975*  Slow-Roasted Pork Shoulder with Pochas Beans, Pickled Nettles, Shrimp and Tangerine Aioli.  *Ridge Monte Bello 1992 - California side-by-side Ch. Clinet - Pomerol Bordeaux 1988*  Dry-Aged NY Strip Loin with Green Strawberry Tzatziki, Sunflower and Sumac.  *Taylor Vintage Port 1970*  St. Agur Cheese with Lavender Almonds.

846th Dinner

For June's season-ending differ and annual general meeting, we turned to an old friend, the Chicago Racquet Club. Tonight's dinner was the first for the branch with a new executive chef, Miguel Coronel. He's not actually new, having been in the kitchen at the Racquet Club for 33 years. Now that he has been named Executive Chef, this was the first time Chef Miguel was creating dishes for the branch. There was nothing to fear, as tonight's dinner was outstanding, showing the breadth of the Chef's experience. Wines were chosen by branch Oenologist, Augie Sievers III.

Tonight's AGM was the last of our long time Sir Bacchus, Donald Erickson. After decades of service to the branch at all officer levels up through President, Don retired from the presidency and turned the gavel over to Dr. Tom Wiedrich. The branch gave a standing ovation to Don for his leadership, and we look forward to Tom's steering the direction of the branch for years to come.

June 11, 2019: 846th Dinner, The Racquet Club of Chicago, Chicago, Illinois.  *Champagne Jean Laurent Blanc de Blancs N.V.*  Smoked Salmon Blini, Gougères.  *JJ Prum Wehlener Sonnen-heur Riesling Kabinett 2007*  Kona Kampachi Crudo, Carrot Juice, Ginger, Yuzu.  *Louis Jadot Bienvenues Batard-Montrachet 2009*  Roast Lobster, Truffle Linguine, Summer Truffle, Cream Sauce.  *Ch. Calon-Segur 1995*  Wagyu Beef Two Ways: Seared Zabuton and Red Wine-Braised Cheeks, Sunchoke, Pommes Purée, Morels.  *Dominique Laurent Vosne-Romanée 1996*  P'tit Basque, Humboldt Fog, Vacherousse D'Argental.  *Fonseca Vintage Port 1985*  Mignardises. 

COUNCIL BLUFFS**"Sake to Me"**

The Council Bluffs Branch enjoyed a very different event from our usual landlocked choices: A Sake tasting at a Sushi restaurant. After quaffing, we sat down to a tutored sake tasting paired with an appropriate sushi "snack." David B. Ward of Kobrand Fine Wine & Spirits was our guide. We learned that sake has more in common with beer than grape wine, and that fresher is better than aged. Premium sakes have had the rice polished which increases the expense. Besides the sake, we had many different Japanese ingredients during dinner, as well as some South American dishes, all making for an educational and delicious experience.

May 23, 2019: Sake to Me, Blue Sushi Sake Grille, Old Market, Omaha, Nebraska.  *I Giusti e Zanza "Dulcamara" Super Tuscan 2015, Dom. de la Petite Mairie Cabernet Franc Rosé 2018*  Tuna Tataki Kyoto: Peppered & Seared Bigeye Tuna, Daikon Momiji, Garlic Chips, Scallion, and Tataki Sauce; Cheese & Bread: Crostini, Buratta, Yuzu Marmalade, Maldon Sea Salt, and Micro Pea Shoots.  *Joto Daiginjo; Ban Ryu Honjozo; Yuki No Boshu*  Kona Kampachi Sashimi "New Style": Coconut & White Shoyu Ponzu, Pink Lady Apple, Red Curry Oil, Micro Cilantro; Sockeye Salmon Poke: Sweet Onion, Wakame, Avocado, Sesame Dressing, Cucumber Sunomono, Nori Crisps; Octopus Anticuchos: Skewer-Grilled Octopus, Aji Panca and Aji Amaillos Sauces.  *Joh. Jos. Prüm Graacher Himmelreich Riesling Spätlese 2016*  Little Gem Salad: Petite Romaine Lettuce, Watermelon Radish, Red Onion, Cucumber, Sunflower Seeds, Torn Bread Crouton, Ricotta Salata, Pomegran-

L TO R: Gary & Connie Martin, Martin Villanueva, Brian Warneking (Corporate Chef for Kitchen), Nestor Rebolledo (Corporate Chef for Sushi), Rocendo Rodriguez, Shelli & John Klemke



ate, and Ranchovy Dressing.  *Cascina Adelaide Barolo Canubi 2012, Lopez de Heredia Tondonia White Reservation 2005*  Choice of 1) Beef Fillet: All-Natural Angus Beef, Truffle Crispy Smashed Fingerling Potato, Asparagus, Preserved Shitake Mushrooms, and Au Poivre Sauce—or 2) Black Cod: Pan-Seared, Sweet Soy & Lime Glaze, Maitake Mushrooms, Shishito Peppers, Asparagus and Rosemary Bonito Butter.  *Madeira Vintners Madeira Fenix Seco*  Yuzu Cheesecake with Miso Caramel and Candied Walnuts. 



Reunion Ete

The International Wine and Food Society of Fort Worth returned to Ridglea Country Club after an absence of many years. Executive Chef Brent Ruggles prepared a memorable dinner with the grand finale of a flaming Baked Alaska.

May 31, 2019: Reunion Ete, Ridglea Country Club, Fort Worth, Texas. 🍷 *Quill Stagecoach Vineyard Viognier, Napa Valley 2013* ✂️ Soup: Provençal Garlic Soup, Tiny Rye Croutons, Sherry Cream, Black Garlic Chips, Extra-Virgin Olive Oil. 🍷 *Aubert Wines Sonoma Coast Chardonnay 2017* ✂️ Fish Course: Seared Scallops, Papaya Seed Vinaigrette, Papaya, Fennel Sabayon, Cilantro Oil. Intermezzo—Blood Orange “Lollipop” with Fresh Mint. 🍷 *Robert Foley Vineyards Charbono “Napa Valley” 2015; Gargiulo Vineyards ‘Aprile,’ Sangiovese, Oakville 2016* ✂️ Entrée: Veal Loin Roast, Morel Mushrooms and Garlic Stuffing, Veal Jus, Duck Fat, Roasted Fingerling Potatoes, Spring Asparagus. Salad: Berkshire Pork Belly “Croutons,” Local Baby Greens, Dallas Mozzarella, Watermelon Radish, White Balsamic Vinaigrette. 🍷 *Egelhoff Walton Tawny Port N.V.* ✂️ Dessert: Baked Alaska Flambé. 🍷

L TO R: Richard Polson, Ivan Thornton, Ben Matheson, and Charles Berlin



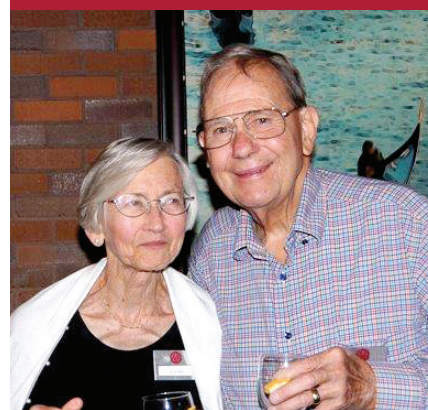
GREATER OMAHA

Springtime a La Spezia

Spezia has become one of our favorite venues through the years, not just due to it's innovative Italian food, but also because of their intimate spaces and attentive service. We had a nice patio to enjoy for quaffing, but a windy day made most of the ladies avoid it. Those at our table agreed that the scallops and risotto course was the star of the evening. We all agreed that the wines were well-matched with the exception of the Prosecco, which though very good, did not match totally with the dessert course. The Russian River Teresa Chardonnay was a particular favorite. Mr. Becker discussed the wines preceding each course and entertained questions and comments. We all agreed that this was a well-planned and delightful event.

June 9, 2019: Springtime a La Spezia, Spezia, Omaha, Nebraska. 🍷 *Gavel Bay Pinot Gris 2015, Antica Masseria del Sigillo Antico Sigillo Primitivo 2016* ✂️ Fruit and Various Italian Cheeses. 🍷 *Bivio Pinot Grigio 2017* ✂️ Strawberry Salad. 🍷 *Balletto Vineyards Chardonnay Teresa's Unoaked, Russian River Valley, USA 2017* ✂️ Scallop Risotto. 🍷 *Aia Vecchia Lagone Toscana 2016* ✂️ Roasted Top Sirloin, Mashed Potatoes and Asparagus with Béarnaise Sauce. 🍷 *Da Luca Prosecco N.V.* 🍷

Event Hosts Eva & Burt Jay



BALLETTO TERESA'S UNOAKED CHARDONNAY 2017 | WE 90, WS 89 Chardonnay from Russian River, Sonoma County, California

The 2017 Teresa's continues to define California's unoaked chardonnay category. Crisp and vibrant, yet amazingly luscious; it showcases how chardonnay does not need flashy oak or malolactic fermentation to be distinct and delicious. It's focused with intensely bright and lifted tropical aromas that are offset with slightly savory tones. Then comes the texture, balance and persistence. It's mouthwatering with refreshing acidity that contrasts its surprisingly robust and weighted mid-palate.



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HOUSTON

May 9-12, 2019: Road Trip, Sedona, Arizona

If I were asked to describe this trip in one word it would be WOW!!! The Houston Branch has taken a wine trip every summer and I have never missed one, but the summer of 2019 was over the top. Sedona, Arizona has been named several times as the most scenic place in the United States with its red rock views, world class hiking, fantastic restaurants, many world class galleries and shops as well as an emerging wine industry. Franciscan monks are considered to be the first people to plant vineyards in Arizona as early as the seventeenth century making wine for religious ceremonies. The vineyards and wineries began here in the 1880s but alas, ended with prohibition. More on wineries later...but first to La Aguilera, situated high overlooking Sedona, home of Bruce and Janet Misamore, members of the Houston Branch.

This "compound" consists of an upper house and a lower house where we were met by Chef Mercer Moore, a former resident of Houston and former Executive Chef at Inn on the Park and La Reserve. We started by enjoying "bubby" and appetizers while taking in the spectacular views from the veranda and the view deck. We also had the opportunity to explore the La Aguilera wine cellar which has been featured in Wine Spectator and Sedona Monthly. Another article should tell how it was built using fuel storage tanks. La Aguilera is the highest residential property in Sedona with great views of the Verde Valley, Sedona and many of the Sedona rock formations.

Chef Moore created a most special menu just for the IWFS paired with wines from the La Aguilera cellar. You would not believe the dinner that was prepared for us...unbelievable, perfectly presented with the most delicious wines. I do not believe there will ever be another dinner like this one. The pickled shrimp were the size of lobsters, the vegetables so very fresh and the rack of lamb scrumptious. I will not even try to describe the different trays of dessert delights. Then it was back to our hotel to prepare for the next day.

On Friday we toured Page Springs Cellars trying out their Rhone-style blends and varietals and hearing about Arizona grapes, wine and terroir. Next stop was Old Town Cottonwood for a tasting at Burning Tree cellars. Old Town has experienced a renaissance in the last few years and now boasts many shops, galleries, restaurants and tasting rooms. There is Arizona Stronghold, Merkin Vineyards (owned by alt rock star Maynard James Keenan), Pillsbury Wine Company (Sam Pillsbury of film director fame), Winery 101 and Carlson Creek Vineyards.

We then travelled up Mingus Mountain to mile high Jerome for lunch at the Haunted Hamburger, which has one of the best views of the Verde Valley in all of Jerome. Jerome is a former copper mining ghost town with the largest open pit copper mine in the U.S. It was known as the "Wickedest City in the West" for its many bars, gambling establishments and houses of ill repute to service the many miners who lived there.

The Whole Cru



Finishing lunch, we went to Caduceus Cellars (also owned by Maynard James Keenan) for a tasting. There are four other wine tasting rooms in Jerome, so clearly you can try many Arizona wines while in town.

Then it was off to dinner at Mariposa, a restaurant which has won the most restaurant awards in Northern Arizona and one of the best in all Arizona with its stunning décor and views of the red rock country. Mariposa has recently been named one of the top ten restaurants in the U.S. for its views. Chef Lisa Dahl was recently named the Best Chef in Arizona. Mariposa is "Latin-inspired", so naturally we enjoyed Latin wines with our dinner of Latin fusion food. Chef Dahl prepared a special menu that was out of this world highlighting the wine while we admired the beautiful red rocks. We could even look up to La Aguilera.

On Saturday we explored, took Pink Jeep tours or simply sat by the pool at our hotel, the Sedona Rouge. Lunch was at Rene at Tlacquepaque, a French themed restaurant which recently won the DiRhoNa Achievement of Distinction for Fine Dining Award. This small city within a city is built in the style of a small Mexican town. Here we found wonderful jewelry shops and galleries.

Dinner was at Arizona's most award-winning winery, Javelina Leap Vineyard and Winery (part owned by Bruce and Janet). We were treated to a tour of the winery and listened to co-owners Rod and Cynthia Snapp talk about Javelina Leap. A special dinner followed, prepared by Javelina Leap's chef, Michael Collier, paired with Javelina Leap wines and served in the winery's Arizona Room.

It's already Sunday and we must return to Houston today but not before brunch at the Sedona Rouge. The full buffet breakfast included an omelet station, smoked salmon, cocktail shrimp, pancake station, prime rib station, all the breakfast fixings and lunch sides. Sparkling wine, Mimosas and Bloody Marys provided our gourmet closing. This was a trip of a lifetime.

Bonnie Meine, Houston Branch 



Fast Track!

The fast track into May takes us not to the Indianapolis Motor Speedway, but to Hedge Row, an American Bistro. The event had a full-starting grid of 33 members including guests. The green flag dropped at 6 p.m., and we raced to devour real food from American farmers—cooked to perfection in a wood-fired oven. As we entered the third course, we refueled with a 1991 Château Thomas Cabernet Sauvignon (from a special 6L bottle), and raised our glass to remember and honor Dr. Charles Thomas, who passed away this year. When Charlie retired from his medical practice in 1994, he opened Château Thomas Winery and was instrumental in starting the wine scene in Indianapolis. Chef Brad Gates took the checkered flag to the winners' circle, sans the bottle of milk, but was awarded three bottles of wine. Thank you to the Hedge Row and IWFS chapter pit-crew, led by crew chief, T.J. Cole, who worked hard to deliver a winning event. All Indy IWFS members and guests were winners tonight without a single spin-out or DNF.

May 13, 2019: Fast Track, Hedge Row, Indianapolis, Indiana. 🍷 *Luxury Champagne Bar: Taittinger Brut la Française, Heidsieck Brut Monopole, Piper-Heidsieck Brut, Piper-Heidsieck Extra Dry* 🍴 *Lamb Meatball: Viking Lamb, Spiced Tomato Sauce, Feta; Twice-Baked Fingerling Potato: Black Truffle, Chives, Crème Fraîche; Tuna Tartare: Vidalia Onion, Avocado, Horseradish-Dijon Vinaigrette, Crispy Tortilla.* 🍷 *Trisaetum Vineyards Riesling Coast Range Estate Oregon 2016* 🍴 *First Course: Crispy Salmon Belly, Ramp & Gulf Shrimp Pancake, Mizuna, Bonito Vinaigrette.* 🍷 *Leemelson Vineyards Pinot Noir Willamette Valley 2015* 🍴 *Second Course: Pan-Roasted Alaskan Halibut, Crispy Jowl Bacon, Fava Beans, Morels, English Pea Nage.* 🍷 *Ch. Thomas Cabernet Sauvignon Napa Valley 1991* 🍴 *Third Course: Mole-Braised Beef Short Rib, Fischer Farms Beef, Grilled Eggplant, Aromatic Baby Vegetables.* 🍷 *Ch. Paveil de Luze Margaux 2005* 🍴 *Cheese Plate: Ludwig Farmstead Creamery Vermilion Blue, Capriole Farms Piper's Pyramide, 9-Month Manchego, Amelia's Bread, Lavosh, Orange-Raspberry Preserves.* 🍷 *Ch. Guiraud Sauternes 1er Grand Cru 2006* 🍴 *Dessert Course: Strawberry Napoleon, Fig & Lavender Semifreddo, Caramel Pastry Cream.*



FOOD FACTOID Jowl Bacon

Pork jowl is a cut of pork from the head of the pig's cheek. A cured and smoked meat in America is called jowl bacon or, especially in the Southern United States, hog jowl. It can be fried and eaten as a main course, similar to streaky bacon in a traditional full English breakfast. Often, it is used as a seasoning or cooked with leafy green vegetables in a traditional Southeastern meal.

L TO R: T.J. Cole, Holly Banta, and Dan Weisman



handcar to chase down the dining car. After boarding, with tickets punched, we settled into the dining car and wine service began as we headed up the track. Eating food and sipping the many wines during our journey, we talked with friends and enjoyed the countryside and a time gone by.

July 27, 2019: Dinner Aboard the Nickel Plate Express, Hamilton County, Indiana. 🍷 *Sparkling: Langlois-Château Crémant de Loire Brut N.V.; Whites: Adelsheim Vineyard Chardonnay Willamette Valley 2016; Dog Point Vineyard Sauvignon Blanc 2017, Marlborough, New Zealand; Dom. Chante Cigale Châteauneuf-du-Pape Blanc 2017; Reds: Colene Clemens "Margo" Pinot Noir 2014, Chehalem Mountains; d'Arenberg "The Laughing Magpie" Shiraz - Viognier, McLaren Vale 2013, Australia; Three Wine Company Zinfandel 2017, Contra Costa County; L'Ecole N. 41 Cabernet Sauvignon 2015, Columbia; Klein Constantia Red Blend Estate 2015, Constantia, South Africa; Ornellaia 'Le Volte dell'Ornellaia' Toscana IGT 2016, Tuscany, Italy.* 🍴 *Italian Fare from Dellulo's Trattoria (Cicero, Indiana), Summer Salad, Chicken Piccata, Roasted Garlic Potatoes, Haricots Verts, Gelato.* 🍷

L TO R: Juan F. De'leon Garcia, and Chef Joseph Heidenreich



All Aboard the Nickel Plate Express

Our train moved down the tracks through northern Hamilton County, Indiana, but our wines were a trip around the world! 10 wines were available to drink (Wait a minute—that can't be right. Let me check—yes, according to Conductor TJ, that is correct). All passengers arrived to the station on time; no one had to use the



An Italian Countryside Dinner

The Wine & Food Society of Jacksonville traveled to Southern Italy (via Epping Forest Yacht Club) to a farmhouse for an Italian Countryside Dinner. The updated culinary delights were accompanied by Italian wines from small but wonderful wineries. Planned by former Branch President Mike Mass, this casual dinner delighted all.

May 10, 2019: An Italian Countryside Dinner, Epping Forest, Jacksonville, Florida. 🍷 *Ca' del Bosco Cuvée Prestige Brut N.V.* ✂️ Whole-Fried Sardines, Parmigiana and Balsamic Cubes, Olives, Marinated Artichoke Hearts and Cremini Mushrooms, Bocconcini Mozzarella and Cherry Tomatoes in Basil and Olive Oil, Shaved Capicola, Prosciutto, Mortadella Crostinis, and Sliced Baguette. 🍷 *Cantina Mesa 'Giunco' Vermentino di Sardegna 2013* ✂️ "Orecchiette con Cavolfiore e Acciughe": Orecchiette Pasta and Cauliflower Florets, Agostino Recca Anchovies, Garlic Extra-Virgin Olive Oil and Green Pea Tendrils. 🍷 *Masi Costasera Amarone della Valpolicella Classico 2013* ✂️ "Cioppino": Simmered Littleneck Clams, Mussels, Calamari Tentacles, Snapper and Shrimp,



FOOD FACTOID Fennel Pollen

Fennel pollen is usually hand-collected from wild fennel, which grows rapidly in Italy and California (where it was planted by Italian immigrants), the two primary sources of fennel pollen. It doesn't taste like fennel seed or anise, so it truly adds a different flavor to food. It not only enhances savory dishes like meat and roasted vegetables, it is a wonderful secret ingredient to add to baking: think muffins, stone fruit pies, and breads.

San Marzano Tomato-Saffron Broth, **Fennel Pollen Toast**. 🍷 *Michele Chiarlo Moscato d'Asti Nivole N.V.* ✂️ "Ricetta Cassata al Forno": Baked Ricotta Cheesecake, Chocolate Chips, Orange Marmalade, Vanilla Cake Short Dough Lattice, Spring Berry Medley.

June 15, 2019: A Wine Cellar Picnic, The Kallaus House, Jacksonville, Florida

Back by popular demand! A Wine Cellar Picnic!

On June 15th, Wine & Food Society of Jacksonville's Cellarer raided the WFS cellar and opened odd lots of wines as well as those wines which had reached their peak. This event was free to our members—with the admission price being a dish to share. Seven guests were welcomed and joined

L TO R: Rick Waters, Food & Beverage Manager, member Mike Mass, Executive Chef Tim Turner



in the fun. Members were able to purchase remaining unopened bottles. During the evening medallions were presented to four new members and at the end of the evening, two guests had joined as well! ✂️ Members and guests indulged in smoked pork butt, chicken wings, Mayport shrimp, chicken satay skewers, roast chicken and almond tarragon salad, cheeses, broccoli salad, tossed salad, fruit salad, and other delights. Dessert included cappuccino cream cheese brownies, blonde brownies and blue cheese. 🍷 Wines included Gruet Brut Sparkling, Verget Chardonnay 2003, Château Canteemerle 1996, Château Clos du Marquis 1996, d'Arenberg The Dead Arm Shiraz 1999, Ferrari-Carano Trésor 2000, Château Berliquet Saint-Émilion Grand Cru (Grand Cru Classé) 1997, Marc Mondavi The Divining Rod Chardonnay 2010, Marc Mondavi The Divining Rod Cabernet Sauvignon 2010, Steele Late Harvest Steele Cuvée Chardonnay 1997, Ferdinand Pieroth Riesling Spätlese 1997, Prince Poniatowski Vouvray Clos Baudoin 1989, and Cave de Rasteau Vin Doux Naturel Rasteau Signature 2011. 🍷

L TO R: Marcy DeVault, Judy Ellis, Paula Gibson, Kathy & Mark Kallaus





Steak Tasting

Our May event was a denim casual dinner featuring a tasting of three very different steaks: the Tomahawk, the 60-day dry aged Ribeye, and the Kobe Striploin. These were matched with a blind tasting of three very different reds: a 2013 Syrah from Hawks Butte Yorkville Highlands, a 2016 California Cabernet blend from 689 Cellars, and a 2015 Saint-Émilion Grand Cru from Château Lassègue.

May 14, 2019: Steak Tasting, Bingemans' Commissary, Kitchener, Ontario. 🍷 *Cyatho Rueda Verdejo 2017, Bodegas Fernández de Piérola, S.L., Rioja/Navarra* ✂️ Passed Hors d'oeuvres 1) Cajun Shrimp and Cheddar Grits 2) BLT Macarons 3) King Oyster Mushroom Scallops. 🍷 *Cyatho Rueda Verdejo 2017, Bodegas Fernández de Piérola, S.L., Rioja/Navarra* ✂️ Avocado and Queso Fresco Salad with Pickled Red Onions and Cilantro-Lime Vinaigrette. 🍷 *Cyatho Rueda Verdejo 2017, Bodegas Fernández de Piérola, S.L., Rioja/Navarra* ✂️ House-Smoked Salmon with Sauce Gribiche, Tahini and Crostini. 🍷 *Blind Red Wine Tasting* 1) *Copain Wines Hawks Butte Vineyard Syrah 2013, Copain Wines, Sonoma* 2) *Submission Cabernet Sauvignon 2016, 689 Cellars, California* 3) *Ch. Lassègue, Les Cadrans de Lassègue, Saint-Émilion Grand Cru 2015* ✂️ Steak Tasting 1) Kobe Beef Striploin Steak 2) 60-Day Dry-Aged Ribeye Steak 3) Tomahawk Steak served with Roasted Chipotle Creamed Corn, Parmesan Basil Potato Tower and Wild Mushroom Ragout. 🍷 *Taylor Fladgate "Very Old Single Harvest" Tawny Port 1965 Limited Edition* ✂️ Deconstructed Strawberry Shortcake and Assorted Macarons.

Longing for Summer

On this "Welcome to Summer" event held at the teaching kitchen "Bloom" at Conestoga College's culinary school, we welcomed Event Hostess Christine Strassburger's son-in-law Andrew Beckford as guest chef. Entertaining us on the guitar for the evening was singer-songwriter Jesse Parent.

June 18, 2019: Longing for Summer, Bloom, Waterloo, Ontario. 🍷 *Lavender Mule Cocktail* ✂️ Passed Canapés. 🍷 *Gini La Frosca Soave Classico DOC, Veneto 2015* ✂️ Beef Cheek Terrine with Asparagus Salad, Horseradish Emulsion. 🍷 *Pearl Morissette Estate Winery Irrévérence, VQA Niagara Peninsula 2017* ✂️ Sweet Pea Soup

L TO R: Eric Schneider with New Branch Members Iveta Bradshaw & Bruce Seeley



Crème Fraîche. 🍷 *Hugh Hamilton 'Jekyll & Hyde' Shiraz-Viognier, McLaren Vale 2015* ✂️ Organic Grass-Fed Beef Ribeye. 🍷 *Acquesi Brachetto Piemonte d'Acqui DOCG, Piedmont, Italy* ✂️ Rhubarb Crumble with Riesling Whipped Cream. 🍷

L TO R: Event Hostess Christine Strassburger, Chef Andrew Beckford, and Sommelier Joanna Henderson



LA JOLLA

June 24, 2019: Summer Game Dinner, Et Voilà! French Bistro, San Diego, California

The La Jolla Wine & Food Society celebrated our annual Summer Game Dinner on June 24, 2019, at Et Voilà! French Bistro in the North Park area of San Diego, California. Co-Owner/Chef Vincent Viale planned a wonderful menu. Co-Owner Ludovic Mifsud made the arrangements. Twenty-Seven members were in attendance.

For many years, the hunter experts of our membership provided the protein for this meal. This year, however, they were not as fortunate in the field, though Vincent was able to source some terrific game to prepare our menu.

For the reception, Vincent served several different Canapés and the wines were a 🍷 *Lavert Freres Crémant de Bourgogne N.V.* and a 2016 chardonnay from Santa Rita Hills AOC in Santa Ynez called 🍷 *Levo E99 White No. 1*. The production of this winery is small, and only 126 cases were made of this vintage. We were lucky to find it.

✂️ For the first course, we were served a Black Truffle-Stuffed Quail with Baby Gems, Artichoke Mousseline and Banyuls Vinaigrette. 🍷 The wine was *Domaine des Malandes Chablis 1er Cru Montmains Vieilles Vignes 2014*.

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TREFETHEN FAMILY VINEYARDS

TASTE THE ESTATE



In the 1970s, Janet Trefethen began hosting the Napa Valley Cooking Class at the winery, where it continued for more than 20 years. This class brought renowned chefs such as Wolfgang Puck, Thomas Keller and Charlie Trotter to Napa to share recipes and cooking lessons with vintners in what was then “a culinary desert.”

Today, our expansive gardens feature everything from fava beans, blackberries and edible flowers, to tomatoes, corn and twelve varieties of peppers. Together with Winery Chef Chris Kennedy, we are excited to offer a new culinary tasting experience for our guests: *Taste the Estate*, featuring delectable bites paired with our elegant estate grown wines.



1160 Oak Knoll Avenue, Napa, CA 94558 | 707.255.7700 | trefethen.com



✂ The second offering was a Cabbage-wrapped Partridge Ballotine, Foie Gras, Yam Mousseline, with Muscat Mushroom Sauce. 🍷 The wine paired was a *Joseph Drouhin Meursault 1er Cru "Perrières" 2011*.

✂ For the third course—and the favorite of many—we were treated to a Braised Wild Boar Casserole, Celery Root, Poached Apples, Bacon, Juniper Berries and a Cabernet Sauce. 🍷 The wine was *Joseph Drouhin Côte de Beaune 2011*.

✂ The fourth course was Hudson Valley Duck Breast, Mustard Greens and a Blood Orange Gastrique. 🍷 The wine was *Maison Albert Bichot Gevrey-Chambertin Les Murots Domaine du Clos Frantin 2009*.

✂ For the cheese offering we had a Fourme d'Ambert and Mission Fig Tart with a Honey-Caramel Sauce.

✂ Assorted Mignardises finished the menu.

All in attendance agreed that this was one of the best game dinners we had ever been served. The menu, wine, service, and arrangements were perfect. Thank you Ludo and Chef Vincent. 🍷

Third Course: Et Voilà! Braised Wild Boar Casserole, Celery Root, Poached Apples, Bacon, Juniper Berries, and a Cabernet Sauce.



LAKE TAHOE

July 21, 2019: Best BBQ in the West, Lakefront Home of Mike and Nora Lacey, Incline Village, Nevada

The International Wine and Food Society Lake Tahoe branch pulled up their cowboy boots, donned good ol' cowboy hats, and enjoyed a wonderful western BBQ at the home of Mike and Nora Lacey on the shore of beautiful Lake Tahoe in Incline Village, Nevada.

✂ A passed appetizer started the evening, overlooking Lake Tahoe and the incredible sunset with Crab and Lobster Toast and a Caramelized Onion Tart. Smoked Beef BBQ Tri-Tip started the BBQ, followed with BBQ Baby Back Ribs, Roasted Free-Range Chicken, Baked Beans, Jicama Salad, Coleslaw, Corn on the Cob, Fresh Baked Buns, and finishing the evening with a Peach Cobbler and Apple Dumpling. This lakefront BBQ Buffet was paired with an assortment of wines. 🍷 Pairing the wines for a buffet can be difficult, so our Cellar Master decided to make it a "Tasting of Varietals" and paired wine with a

L TO R: Michael & Cindy Chamberlain, and Denise & Mike Hurst



variety of grapes. The four wines chosen for this event were *Riglos Quinto Malbec 2012*, *Yalumba The Signature Cabernet/Shiraz 2012*, *Eighty Four Petite Sirah 2009*, *Michael David Winery Lust Zinfandel 2015*. A special thanks to Janet Pahl for all her work and coordination, Sudsy for her knowledge and wine expertise, the start of "A Catered Affaire," and Chef John Hurzel for a wonderful dinner. 🍷



Lobster Bar Sea Grille Lunch

This was another dazzling treat, in the light of day—a singularly crafted soirée of ‘Restauration’—with wines from the Old Continent as well as from the Republic of California. ✕ The sea & land menu was exquisite, with beautifully unique flavors, starting with four reception appetizers. To accompany these delights, an exciting new Champagne to our Branch—*Henri Giraud Cuvée ‘Esprit Nature’ Brut N.V.* from Grand Cru Cinyards in Aÿ—was poured. We enjoyed “clean, fresh-sourced seafood” prepared Greek-style, in a setting that recalled the Oyster Bar at Grand Central Station.

April 6, 2019: Lobster Bar Sea Grille Lunch, Miami Beach, Florida. 🍷 *Henri Giraud Cuvée “Esprit Nature” Brut Champagne N.V.* ✕ Steak Tartare Crostini with Watercress, Smoked Salmon Traditional Crisp French Tart with Chives and Capers, Seasonal Mushroom Traditional Crisp French Tart with Gruyère Cheese, and Char-Grilled Mediterranean Octopus. 🍷 *Trimbach Riesling 2001* ✕ Tuna Tartare topped with Caviar, accompanied by Tender Shishito Peppers and Toast Points. 🍷 *Kistler Chardonnay McCrae Vineyard 2006* ✕ Lobster Morsels with sides of Steamed Broccoli and Corn Mash. 🍷 *Nicolas Potel Latricières-Chambertin 2005*, *Kistler Pinot Noir Cuvée Elizabeth Bodega Headlands 2008* ✕ Sizzling Steak & Egg Béarnaise: Petite

George & Francoise Ibars



Filet Mignon and Slow-Cooked Egg, with sides of lightly Creamed Spinach with Feta and Family-Style French Fries. 🍷 *Dom. des Baumard Quarts de Chaume 2003* ✕ Cambozola, Brie, other assorted Cheese. 🍷

MONTREAL

Black Tie Dinner at Portus 360

Montreal’s IWFS Annual Summer Black Tie Dinner was atop Place Victoria Building at Portus 360. This Portuguese-style restaurant “has the best dining views and potentially the most fabulous dining spot in the City” (*The Montreal Gazette*). The event was organized by Michele Leduc, Louis Villeneuve, and our Cellar Master Earl Cihenbaum.

June 10, 2019: Black Tie Dinner, Portus 360, Montreal, Quebec. 🍷 *Ferghettina Milledti Brut 2014 Franciacorta Italia* ✕ Huîtres Trésor du Large, Homard, Marmelade de Champignons & Algues Laminaires de l’île Grosse, Boule, Saumon Fumé du Fumoir d’Antan. 🍷 *Dom. Wach Riesling Grand Cru Kastelberg 2014* ✕ Carpaccio de Pieuvre, Purée de Légumineuses & Salade de Mâche aux Agrumes, Tartare de Tomates des Champs, Érable & Oeufs Mollet. 🍷 *Albis JM Fonseca Setubal Portugal* ✕ Riz aux Crevettes et Fruits de Mer. 🍷 *Albis JM Fonseca Setubal Portugal* ✕ Duo de Morue, Morue Noire et Morue Salée & Sauce Citronnelle au **Piri-Piri** OR 🍷 *Ch. de Marsannay 2009 Marsannay Côte de Nuits Bourgogne France* ✕ Médaille de Bison, Crêpes de Pommes de Terre aux Herbes, Fromage São Jorge & Chouriço & Légumes-Racines Rôti au Four. 🍷 *Graham’s Six Grapes Reserve Douro Portugal* ✕ Fantaisie de Desserts du Chef Helena, Abondance de Mignardises Portugaises. 🍷

L TO R: Pierre Allard, Nichole Forbes, Pina Mazigi, and George Remus



FOOD FACTOID Piri-Piri

Piri-Piri is a chili pepper that grows both wild and as a crop. Its name sometimes refers to the bird’s eye chili. Like all chili peppers, piri piri is descended from plants from the Americas, but it has grown in the wild in Africa for centuries and is now cultivated commercially in Zambia, Uganda, Malawi, Zimbabwe, and Rwanda.



May 17, 2019: Wine Tasting, Webb Hill Country Club, Wolfe City, Texas

The Northeast Texas Branch gathered on May 17, 2019, at Webb Hill Country Club for our May dinner. Fifty-two members and guests enjoyed a delightful evening of wine and food. Chef Scott Holey started us off with a wonderful array of appetizers to enjoy while sipping 🍷 *Armani Prosecco*, which was given 92 points by Beverage Dynamics.

✂ Spring Pea Soup with Crab Flan was accompanied by 🍷 *Crimson Ranch Chardonnay 2017*, a refined Chardonnay produced by the Mondavi family. 🍷 *The Willametter Journal Pinot Noir* went very nicely with the ✂ Spinach and Artichoke-Stuffed Pork Loin, Roasted Asparagus, and Roasted Heirloom Tomatoes. ✂ Dessert—Panna Cotta with Rosemary-Macerated Strawberries and a Poppy Seed Meringue Crisp—was complemented by a 🍷 *Wagner Riesling Ice Wine 2014* from Finger Lakes, New York, with a 90-point rating by Wine and Spirits.

Members were reminded about the Celebration of Life, honoring our beloved Marietta McClurg. Marietta was a charter member whose husband, Avery McClurg, founded the Northeast Texas Branch in 1976. She was a loyal and loved member of the Branch, who was honored with the IWFS Silver Medallion in 2008. She will be missed so very much. 🍷

Several members prepare to sample the delicious array of appetizers prior to dinner.



OAKVILLE

Fish Fest

Our branch really enjoys events at members' homes! As summer approached, we had such an event—hosted and assisted by members, executed with great style and culinary skill. Our “Fish Fest” turned into a wonderful, unstructured, and interactive affair with wines from the chapter's cellar matched with the freshest of catch. Even better, our hosts were kind enough to reveal their sources! Below you'll find the menu and should you wish, please visit our site to enjoy more photos of the occasion. www.iwfsoakville.com.

June 20, 2019: Fish Fest, Oakville, Ontario.
 🍷 *Costa Farnel Prosecco Treviso Extra Dry N.V., Italy* ✂ Oysters. 🍷 *13th Street White Palette 2015, Beamsville, Ontario, Canada* ✂ Mussels in White Wine. 🍷 *Seraphine Côteaux des Anesses Côtes du Rhône 2015* ✂ Seared Tuna. 🍷 *Tessari Soave Classico Grisela 2015, Veneta, Italy* ✂ Salmon Poke. 🍷 *Angels Gate Old Vines Chardonnay 2011, Beamsville, Ontario, Canada* ✂ Barbecued Shrimp. 🍷 *Morgon Côtes du Py 2011, Beaujolais, France* ✂ Dessert Pastries.

President Christian Frayssignes Officially Thanks Hosts Kathryn & Stuart Wilkinson



continued on next page ➤



Rosés de Provence

Recently, Oakville Chapter residents partook in a tour of Rosés and other Southern France wines at the lovely, historic Rose Cottage in downtown Oakville. Event organizers Patti Harbman and Chris Stoate are the proud owners this historic home, which dates back to the 1850s.

The Southern France wines included two Rosés, a white, two reds and a sparkling Crémant to finish the evening. All were accompanied with delicious nibbles, including charcuteries, smoke trout and cucumber bites, cheeses and macaroons, all well-paired with the wines.

The highlight and grand finale of the evening was the *Sieur d'Arques Aimery Crémant de Limoux Grande Cuvée 1531*. Chris Stoate and Chapter President Christian Fraysignes orated the background of this wine, said to be the original sparkling wine. Papers written by Benedictine monks of L'Abbaye Saint-Hilaire in the Limoux region from 1531 document the technique of making sparkling wine, including most importantly the second fermentation in the bottle. The technique, originating there, spread throughout France and was only later adopted by winemakers in the Champagne region. Thus, the sparkling wines of Limoux can be regarded as the original. The Crémant de Limoux contains 40-70% chardonnay, 20-40% chenin blanc, 10-20% mauzac and 0-10% pinot noir.

The Rose Cottage got its name from Scottish nobleman Lord Hugh Strathnairn Hamilton Rose, who bought the home in 1905 for \$1,700. Although Lord Rose died the same year, his wife, sister-in-law and niece resided there for many years.

Host Chris Stoate Proudly Serves the *Sieur d'Arques Aimery Crémant de Limoux Grande Cuvée 1531*



July 16, 2019: Rosés de Provence, Rose Cottage, Oakville, Ontario. *Lorgeril Gris de Garille 2018, Midi, France*; *Château Léoube 2018 Love by Léoube Rosé Côtes de Provence*; *Michel Gassier Les Piliers Viognier 2018, France* *Charcuteries*. *Château Saint-Roch Vieilles Vignes Côtes du Roussillon Rouge 2012, France* *Smoked Trout and Cucumber Bites*. *Clos del Rey Le Sabina Côtes du Roussillon 2012, France* *French Cheeses*. *Sieur d'Arques Aimery Crémant de Limoux Grande Cuvée 1531* *French Macaroons*.

OKLAHOMA CENTRAL

Spring Dinner

April 13, 2019: Spring Dinner, La Baguette Bistro, Oklahoma City, Oklahoma. *Lucien Albrecht Crémant d'Alsace Brut Rosé N.V.* *Salmon Three Ways*. *Menetou-Salon Sauvignon Blanc 2015* *Seafood Feuilleté with Escargot and Saffron*. *Rabbe Merlot 2015* *Stuffed Quail with Mushroom and Olive, Topped with a Grape Verjus Glaze, Carrot and Asparagus en Bouquetière, Potato Nest*. *Gérard Bertrand Grenache-Carignan Fitou 2014* *Slice of Lovera's Cheese, Chocolate-Pecan Tartelette, French Macaron*.

Summer Dinner

July 20, 2019: Summer Dinner, 3Sixty Restaurant & Bar, Oklahoma City, Oklahoma. *Villa Sandi Il Fresco Spumante Prosecco, Veneto, Italy* *Shrimp & Grits—Grilled Shrimp on Chipotle Cheddar Grits, Chili-Lime Drizzle*. *Hess Collection Chardonnay, Napa* *Grilled Salmon—Bacon Jam, Asparagus*. *Lignum, Red Blend, Italy* *Wild Boar Pasta—Wild Boar Ragu, Orecchiette Pasta, Onion, Garlic, Basil*. *The Fableist Cabernet Sauvignon, Paso Robles* *Beef Tenderloin—4 oz. Filet Topped with Shrimp Gouda Fondue, Mashed Potato*. *Villa M Rosso Brachetto, Piedmont* *Lemonade Cake*.

L TO R: John Curtis, Charlotte Schwoerke, Elizabeth Muller, and James Nettleton at the Summer Dinner Event





Summer Rocks

The Okoboji Branch of the International Wine and Food Society is in the infancy of its development. We are in the 2nd year of our existence and have enlisted around 50 people, individuals and couples to be part of our emerging group. We hold around 5 to 7 events per year with a concentration in the summer months due to our area being a tourist summer environment. Our third event for this year was held at a local restaurant whose owner is the daughter of one of our members. The food and wine selections were extraordinary and enjoyed by all.

June 27, 2019: Summer Rocks, Arnold's Park, Okoboji, Iowa. 🍷 *Bodegas Iranzo Azul de Bobal (Utiel-Requena); Lola Wines Pinot Noir North Coast Pinot Noir North Coast 2016; Nortico Alvarinho Vinho Regional Minho 2017; Elk Cove Vineyards Pinot Blanc Willamette Valley* ✕ *Hors d'oeuvres.* 🍷 *Celler Vilafranca "Casteller" Cava Brut N.V.* ✕ *Scallop Ceviche in a Blood Orange Sauce.* 🍷 *RCR Cellars, Quartette Blanc Emily Gene Namaste Cuvée Dry Creek Valley 2018*



FOOD FACTOID Pattypan Squash

Pattypan squash (or 'patty pan') is a variety of summer squash (Cucurbita pepo) notable for its small size, round and shallow shape, and scalloped edges. The name "pattypan" derives from "a pan for baking a patty." Its French name, pâtisson, derives from a Provençal word for a cake made in a scalloped mould.

✕ *Mixed Greens with Granny Smith Apples, Maytag Blue Cheese, Walnut, and Topped with Honey-Lime Vinaigrette.* 🍷 *Skinner Vineyards "Smithereens" Red Blend El Dorado 2015* ✕ *Beef Tenderloin with a Cabernet Reduction Sauce Served with Fingerling Potatoes and Pattypan Squash.* 🍷 *Luke Wines Cabernet Sauvignon Wahluke Slope 2016* ✕ *Chocolate Fondue Served with Candied Orange Peels, Raspberries, Pound Cake, and Almond Macaroons.* 🍷

OMAHA

Modern European Cuisine & French Wine at Au Courant

Au Courant, an attractive restaurant in Benson, opened on Sunday evening to host our branch event. Members and guests arrived to find at the bar an assortment of excellent white and red quaffing wines, and a large wooden plank filled with hors d'oeuvres that were creatively prepared by Chef Maides and his staff. A quaffing wine of particular note was the 🍷 *Patton Valley Vineyard Pétillant Naturel Pinot Noir Rosé*. After quaffing, the members and guests were seated at tables for the dinner menu courses.

Chef Maides gave explanations of each meal course as it was presented and the source of the products. The chef prepares a weekly menu based upon the best available products at the time. The servers added explanations of the wines with each service.

The food creativity and quality were outstanding—a treat for the eyes, the nose, and the palate. The service was attentive and served with perfect timing. Kudos to the Au Courant staff for a wonderful event experience.

June 9, 2019: Modern European Cuisine and French Wine, Au Courant Regional Kitchen, Omaha, Nebraska. 🍷 *Assorted fine wines from the Omaha Branch cellar* ✕

L TO R: Jason Helvey (Guest), Matthew DeVries, Larry Jobeun, Julie Jobeun, Becky DeVries, Sarah Helvey (Guest)



Chef's Selection of Hors d'oeuvres. 🍷 *Cave Yves Cuilleron St. Joseph Lyseras Blanc Northern Rhône 2016* ✕ *Crudo, Passion Fruit, Cucumber, Mint.* 🍷 *Ch. Doisy-Vedrines Barsac Sauternes 2009* ✕ *Foie Gras, Strawberry, Rhubarb, Pine Nuts, Brioche.* 🍷 *Dom. de la Vougeraie Clos de Vougeot Burgundy 2014* ✕ *House-Made Cappellacci, Mushroom, Goat Cheese, Herbs.* 🍷 *Ch. Beaucastel Châteauneuf-du-Pape 2011* ✕ *White Fish, House Bacon, Favas, Peas, Hollandaise.* 🍷 *Ch. Duhart-Milon Bordeaux 2005, Ch. Fleur Cardinale Bordeaux 2010* ✕ *Beef Duet, Potato and Spring Vegetables.* 🍷 *Château La Tour Blanche Sauternes 2009* ✕ *Délice de Bourgogne Cheese & Petit Fours.* 🍷

"Michelin" in the Desert

The Food & Wine Society Paradise Valley, Arizona, branch held its final event of the season in grand style—a spectacular Michelin-inspired tour wine dinner. Members Lee and Karen Hedge created every French epicurean morsel from scratch, and hosted the dinner in their beautiful desert mountain home in north Scottsdale. Every course was impeccably paired with the perfect wine to create the magical moment when excellence is achieved.

"Years ago, I read an article on how the Michelin company developed their guide and grading system of stars for different restaurants. I thought it would be fun to take our dinner guests on a "road trip" through the French wine regions and sample food paired with the wine in the spirit of a first-class experience," said Karen.

May 4, 2019: "Michelin" in the Desert, Home of Lee and Karen Hedge, Paradise Valley, Arizona. 🍷 *Char-togne-Taillet 'Cuvée Sainte Anne' Champagne N.V., Château de la Créée Les Tourelles de la Créée Montagny Blanc 1er Cru* ✂ *Gougères, Vegetable Basket with Anchoïade, Pork Belly, French Style.* 🍷 *Mathilde Chapoutier Grand Ferrage Côtes de Provence Rosé* ✂ *Tomato Tart, Pissaladière.* 🍷 *Dom. Thomas & Fils Sancerre Pierrier* ✂ *Salmon & Spinach Terrine, Poached Whole Salmon.* 🍷 *Domaine du Vieux*

Karen & Lee Hedge



Télégraphe Châteauneuf-du-Pape "la Crau" ✂ *Pâté, Pork Rillettes, Game Terrine.* 🍷 *Domaine Thierry et Pascale Matrot Monthélie, Château La Nerthe Châteauneuf-du-Pape* ✂ *Beef Tartare Cones, Beef Bourguignon.* 🍷 *Père Magloire XO Calvados* ✂ *Fruit Tart, Chocolate Truffles.* 🍷

PHILADELPHIA

Black Tie Couples (and Singles) Dinner

For this year's annual Black Tie Couples Gala, we returned to the beautiful Merion Cricket Club where we were so delighted by last year's dinner. This year featured the wines of Château de Pommard of Burgundy (established in 1726). A representative of the Château attended as our guest, and presented a history of the Château and some of their excellent wines with each course—including a side-by-side tasting of 2008 and 2015 vintages of one of the estate's top wines.

May 5, 2019: Black Tie Dinner, Merion Cricket Club, Haverford, Pennsylvania. 🍷 *Champagne Moutard Brut Grand Cuvée N.V.* ✂ *Duck Prosciutto "Reuben," Truffle Waldorf, Roasted Mediterranean Octopus.* 🍷 *Famille Carabello-Baum Ladoix 1er Cru Les Gréchons 2016* ✂ *Hamachi Crudo with Puffed Quinoa, White Soy, Togarashi Pepper, Petite Radish Greens.* 🍷 *Famille Carabello-Baum Chas-sagne-Montrachet 1er Cru 2016* ✂ *Lobster Vierge: Maine Lobster Salad with Cucumber Vierge Sauce, Asparagus, Preserved Lemon, Tarragon, Lobster Coral Oil.* 🍷 *Ch. de Pommard Vivant Micault 2015* ✂ *Braised Pork Cheeks with Handmade Fettuccine, Spring Peas, Pennsylvania Pecorino Cheese, Mint,*

Dinner Chair Herb Engelbert Presents a Plaque to Merion Cricket Club Chef Danny Profita and His Staff, in Recognition of a Delicious and Well-Executed Dinner



Vermouth Jus. 🍷 *Ch. de Pommard Clos Marey-Monge 2008 & 2015* ✂ *Prime Filet of Ribeye with Vanilla-Turnip Purée, Black Garlic Butter, Baby Carrots.* 🍷 *Ch. La Tour Blanche Sauternes 2009* ✂ *Cardamom Panna Cotta with Strawberry-Kiwi Compote.*

continued on next page ➤



Annual BYOB Dinner

◀ This June we visited a classic steak house for our BYOB dinner, an annual event at which our members have the opportunity to share one or two of their best bottles with friends who truly appreciate the pairing of fine food and wine. Each table had its own unique combination of wines selected by a table "Captain" from the attendees' offerings at that table. Below is a description of the menu and the suggested wine pairings that were distributed to the members prior to the dinner:

June 10, 2019: Annual BYOB Dinner, Ruth's Chris Steak House, Philadelphia, Pennsylvania. 🍷 *Champagne* ✕ *Russian*

River Caviar, Oysters on the Half-Shell, Crab-Stuffed Mushrooms. 🍷 *White Burgundy; Gently Oaked Chardonnay; White Rhône; Upscale White Bordeaux* ✕ Crab-Stuffed Langoustine over Angel Hair Pasta Nest. 🍷 *Red Burgundy; Pinot Noir; Upscale Merlot (Right Bank Bordeaux e.g.- Château Petrus)* ✕ Veal Osso-bucco in Lentil Cassoulet. 🍷 *Cabernet Sauvignon Based Red (Left Bank Bordeaux or a really good C.S. varietal or Meritage); Northern Rhône (e.g.- Hermitage)* ✕ Strip Steak with Fingerling Potatoes 🍷 *Sauternes; Porto; Other "Sticky"* ✕ Assorted Cheeses (Chef's Selection). 🍷 *Sauternes; Porto; Other "Sticky"* ✕ Warm Apple Tart with Caramel Sauce. 🍷

PUERTO RICO

Spring Informal Lunch

On a sunny spring afternoon, the PR IWFS Branch got together for our formal lunch. Our hosts were Cecile & Harry Cook and it took place on the beautiful 1919 restaurant which is located at the Vanderbilt Hotel in San Juan, Puerto Rico.

May 4, 2019: Spring Informal Lunch, 1919 Restaurant, San Juan, Puerto Rico. 🍷 *Dom. Carneros Brut 2014 by Taittinger, California* ✕ Assorted Canapés. 🍷 *Ch. D'Aqueria Tavel Rosé 2016* ✕ Cavatelli, Pancetta, Pecorino, Ramps, Black Truffle Cream. 🍷 *Peter Yealands Pinot Noir 2014, New Zealand* ✕ Slow-Cooked Halibut, Roasted Asparagus, Parmesan, Morel Mushrooms, Asparagus Jus. 🍷 *Groth Cabernet Sauvignon 2013, Oakville, California; Buena Vista Winery "Ch. Buena Vista" Cabernet Sauvignon 2013, Napa, California* ✕ Grilled Prime Short Ribs, Endive, Lentils, Foie Gras Jus. 🍷 *Rene Geoffroy Ratafia de Champagne Liqueur N.V.* ✕ Opera Cake, Java Chocolate Mousse, Almond, Coffee, Madagascar Vanilla Ice Cream. 🍷

Pedro & Carmen Piquer and Hosts Cecil & Harry Cook



ROCHESTER

Annual Summer Luncheon Tasting

Omolola Famuyide, President of the IWFS Rochester Chapter, hosted the 2019 summer luncheon poolside at the Famuyide's home on a splendid Minnesota summer day. Lola conceived the menu, which was superbly executed by Bleu Duck Kitchen. The food and wines were perfectly paired, and it was simply sublime. Kudos to President Lola! It was an event to be remembered.

July 13, 2019: Annual Summer Luncheon Tasting, Famuyide Residence, Rochester, Minnesota. 🍷 *Schramsberg Brut Rosé 2001, Schramsberg Reserve Late Disgorged 2001* ✕ Fillet of Smoked Mackerel, Cucumber and Watermelon, Radish Carpaccio and Lavash Cracker. 🍷 *Aubert Lauren Chardonnay 2013* ✕ Grilled Octopus Salad, Fennel, Orange, Green Olives and Vanilla Vinaigrette. 🍷 *Aubert CIX Pinot Noir 2013* ✕ Rabbit Ravioli, Thyme, Walnuts and Truffle Demi-Glace. 🍷 *2011 Ch. Guiraud 1st Grand Cru Sauternes* ✕ Cheese Course: Grand Cru Surchoix (Wisconsin), Moses Sleeper (Vermont), Bay Blue (California) Served with Soft Succulent Dried Turkish Apricots. 🍷 *Ch. Guiraud 1st Grand Cru Sauternes 2011* ✕ Gâteau de Crêpes with Almond Pastry Cream, Raspberry Gelée and Toasted Almonds. 🍷

Schramsberg Reserve Late Disgorged 2001 on Ice at the Annual Summer Luncheon



May 8, 2019: Student Chefs' Table, JJ's Restaurant, Vancouver, British Columbia

Our Vancouver branch has initiated a program of awards for culinary students of the Vancouver Community College—our chefs of the future—and the recipient of our first award has, to our great delight, already gone on to win Gold at the Skills Canada BC competition. We were pleased to enjoy a dinner in support of the award, which was prepared by the Culinary students under the direction of instructor Chef Roland Pfaff at JJ's Restaurant—an undiscovered gem in Vancouver.

Our evening started with a glass of 🍷 *Gruet Blanc de Noirs*, a sparkling wine from New Mexico, before sitting down for a tasty ✂️ *Petite Brûlée de Foie Gras*. A Citrus-Marinaded Salmon Lox with Compressed Watermelon, Candied Lemon, and a Rosemary Crisp was beautifully presented and paired well with a 🍷 *Château de Sancerre Sancerre Blanc 2016*. ✂️ A Medley of Forest Mushrooms with a Herb Salad and Crispy Potato Cake with a Chicken Stock Reduction followed, accompanied by a 🍷 *Undurraga T.H. Terroir Hunter Pinot Noir* from Chile's Leyda Valley 2014. ✂️ Our main course was tender Red Deer Venison with Roasted Chestnuts, **Red Anjou Pear**, Celery Root Gnocchi,



FOOD FACTOID Red Anjou Pear

The D'Anjou pear, sometimes referred to as the Beurré d'Anjou or simply Anjou, is a short-necked cultivar of European pear. The 'Red Anjou' pear originated as naturally occurring bud sport found on 'Green Anjou' trees. It has a mild, pleasantly sweet flavor with a creamy texture and is very juicy when ripe.

and Wildberry Jus with a 🍷 *Château de Reignac Grand Vin de Reignac (Cuvée Spéciale) Bordeaux Supérieur 2008*—a flavourful Bordeaux Supérieur wine. ✂️ To finish, we enjoyed a refreshing Lemon Meringue Tart with a Fresh Basil Sorbet and a 🍷 *Château Filhot 2001 from Sauternes*.

The students performed admirably in cooking, presenting, and serving each course. The Chef and team are to be congratulated in creating a delicious meal. Our thanks go to VCC and Foundation staff for their enthusiasm in helping to organise the evening, and to the students—the chefs of the future!

July 15, 2019: Dim Sum in China, Pacific Institute of Culinary Arts, Vancouver, British Columbia

One of Vancouver's favourite comfort foods is the dumpling, and none are better prepared than those made by The Dumpling King, Chef Matthew Murtagh-Wu. Chef Matt prepares differ-

Ms. Anh Tran, the Recipient of Our First Award and a Gold Winner at the 2019 Skills Canada BC Competition, with President Jim Robertson



ent dumplings by hand and delivers his order anywhere in town. The most popular is the JWB Pork Belly + Scallion dumpling. Our members were treated to a demonstration of dumpling making and tastes of four different styles from different regions of China, presented in a kitchen at the Pacific Institute of Culinary Arts (PICA). Together with the wines, we paired tastes of Okanagan's 🍷 *Synchromesh Riesling 2018* and 🍷 *Joie Farm Rosé 2018*. Our evening was casual and relaxed in a convivial setting, standing around the kitchen table. 🍷

A Demonstration of Dumpling Making and Tastes of Four Different Styles from Different Regions of China by The Dumpling King Chef Matthew Murtagh-Wu





IMPORTANT REMINDER

THE DEADLINE FOR THE 13TH ANNUAL SHUTTERBUG CONTEST IS DECEMBER 30TH, 2019

HOW DO YOU ENTER?

E-MAIL UP TO THREE DIGITAL PHOTOS TO HELP.AMERICAS@IWFS.ORG. EACH PHOTO MUST HAVE A CAPTION AS WELL AS THE APPROXIMATE DATE AND WHERE TAKEN, YOUR NAME AND BRANCH, ALL OF WHICH SHOULD BE PUT IN THE E-MAIL BODY FOR SUBMISSIONS. ALL ENTRIES SHALL REMAIN THE EXCLUSIVE PROPERTY OF IWFS AMERICAS INC., AND MAY BE PUBLISHED AT ANY TIME BY IWFS AMERICAS INC., ON WWW.IWFS.ORG OR IN *WF&F* OR FOR OTHER IWFS PROMOTIONAL WORKS. GOVERNORS, THEIR SPOUSES, AND PROFESSIONAL PHOTOGRAPHERS ARE NOT ELIGIBLE.

SUBJECT MATTER?

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Festivals & Feasts

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



Charleston, South Carolina



Cambridge, United Kingdom



Hong Kong, China

2019

OCT. 16-19 Charleston, SC.
Americas Great Weekend and AGM.
This event is sold out.

2020

APRIL 16-24 Paris & Bordeaux.
Americas Regional Festival
including pre-tour in Paris.
This event is sold out. Go to www.iwfs.org/americas/festivals/paris-bordeaux-wine-festival to be placed on the waiting list.

SEP. 18-20 Cambridge, UK.
EAZ Great Weekend plus AGM and
Members' Forum in Cambridge,
including visits to Ely Cathedral and
the National Stained Glass Museum.
Watch for further details.

OCT. Americas Great Weekend Texas.
Watch for further details.

NOV. 2-8 Madeira, Portugal.
EAZ Regional Festival.
More details as they become available.

NOV. 10-13 Hong Kong, China.
AP Zone Festival with pre-tour on
the island of Macau and gourmet
Hong Kong post-tour.
Details to be published as available.

2021

OCTOBER Mendoza, Argentina.
Americas Triennial Festival with
pre- and post-tours to Buenos Aires.
Open to all members.
More details as they become available.