



Wine, Food & Friends

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 **CERISES**

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Chairman's Letter

David R. Felton

Chairman of The IW&FS Board of Governors of the Americas



Mitsuko and Dave Felton

Dear Fellow Members and Friends,

I type these words at the end of a too short, but gratifying, Summer in the Americas. Sadly for me, the Fall of this year also marks the end of my three-year term as chairman of the Board of Governors of the Americas. I've had a grand time, and I trust that you have, too. A retirement often is an opportunity to recount the successes (but never failures) of the retiree's tenure. Not here. If you witnessed successes, it was only because of a broad group of people – volunteers in our marvelous Society – who worked tirelessly to reach out to more of you and to offer more value to all of you.

Let me re-introduce them. Once confirmed as chairman, I chose to name three members of the Board to serve as Senior Vice-Chairmen. There was no wondering why.

In alpha order, they were **Brian Findlay, MD (Niagara)**, the gentleman who effectively birthed our Society website (www.iwfs.org) eons ago and has continually updated it ever since. Brian served on the Board for the maximum 15 years and became an Emeritus member earlier this year. Not unremarkably, Brian chose to continue as chairman of our e-Communications committee and official alternate to the Society's Council of Management. So, no, he's not done.

Andrew Jones (Cayman Islands & New York City) serves on multiple committees and as the Board's Insurance committee chair, where he most effectively re-worked both the Americas, as well as the Society's, entire insurance coverage. Further, Andrew (an attorney and judge) took on the task of chairing the committee that formulated the best means of incorporating the Society's three geographical "committees" (the regional Boards). He has worked tirelessly for the past two years to bring incorporation to fruition in the near term. Andrew also serves as one the Americas' three members of the International Council.

Cathy Kuhlman (New Orleans & Austin) also has given herself over to the Society for the past decade as chair of numerous Board committees. But her most important role has been as Publisher of the Americas quarterly magazine, *Wine, Food & Friends*, for much of that time. The periodical was a short black and white newsletter when Cathy took over (with long-time **Editor Christy Marsh**). It's now been expanded (again) to a 36-page magazine, with gorgeous color, delightful photos and fascinating stories (many of them about you!).

In addition to these three people who effectively had my back, two others performed demanding officer roles. Secretary **Mike Donohoe (Houston & Santa Fe)** brought technology to his office. He records and transcribes the Board meetings with tools that his chairman barely understands (but fully trusts). Just as importantly, Mike has taken on the work as chair or co-chair for three of our committees: Data Retention, where he has stored our archives in multiple locations (one of which, I believe, is guarded by a nuclear arsenal somewhere in Utah); Nominating, where he massages the personalities of the Board to produce good combinations; and Branch Resources & Membership, with co-chair **Carl Tinkelman (Philadelphia)**, another quick-thinking whiz who, like Mike, surfs along the front edge of technology. Mike joined the Board with me 11 years ago, and I've been a fan and a friend ever since.

Treasurer **Dwight Catherwood**, a retired CPA from the **Los Angeles** Branch, joined the Board at my behest once I'd seen him in action with his LA chapter. He gets things done! I had served as both Board Treasurer and chairman of our Finance committee and knew we needed more of an expert in those roles. As soon as Dwight joined the Board, I declined to continue as Treasurer and Dwight was forced to step up (sorry, buddy). Thank goodness. The books are now in great form and are far more useful to the Board as we strategize for the future. In further recognition of his multiple talents, Dwight was elected to the International Council a year ago, where he also serves as the Society's Treasurer.

Those were my chosen Board officers over these past three years. Given their generous personalities and all their productivity, it's no wonder the Americas region has made such good headway.

I've also had the wise counsel of **Joe Garrigó (Miami)**, whose contributions over the decades have been so numerous that he was elected a Life Member of the Board six years ago. Joe served two terms as Board chairman, beginning at a time when both the Americas and the Society were struggling. Joe's fine-tuned leadership began to turn us around. It's been full speed ahead ever since. Joe was awarded the Society's highest and rarest honor, the André Simon Gold medal, in recognition of all his many accomplishments.

But our active Board goes far beyond these six people. Committee chairs must also give much time to their roles. Again, in alpha order: Our **Awards** committee appropriately is chaired by Joe Garrigó. Joe and his committee have successfully encouraged our Americas Branches to better recognize their own best and brightest. I've mentioned the **Branch Resources & Membership, Data Retention and e-Communication** committees. And no doubt you already know **Festivals & Events committee Chairman Steve Hipple (Omaha)**, as it has been Steve and his committee who've organized all the trips, events and cruises of the past three years, effectively doubling such opportunities for members. He's become a travel master and should hire himself out. I've mentioned the **Finance and Insurance** committees, which leads us to a committee in the process of re-making itself – **Marketing. Chris Ankner (New York City)** signed on to the chairmanship of this important committee early this year. He's taken the step of bringing in outside volunteers who do marketing for a living, and we expect to make some effective changes in the coming year. Our **New Branch Development** committee is chaired by **John Danza (Chicago)**, who also organized the recent and superb BGA meeting in Chicago. In addition to nurturing young Branches toward their official charter, John has worked with me to begin sourcing new Branch opportunities in South America. I noted the fine accomplishments of the **Nominating and Publications** committees. Finally, our **Scholarships** committee is chaired by **Ove Minsos (Edmonton)**. Dollars available for scholarships in fields relating to wine and food have expanded due to generous gift giving by a number of you, and Ove and his committee are beginning to expand, in turn, our scholarship efforts.

Board member **Antonio Escudero-Viera (Puerto Rico)** has been instrumental in developing the documents necessary for incorporating the Americas region, a monumental task. Newer Board members **Kathy Kallaus (Jacksonville)** and **Jay Schlott (Scottsdale)** are demonstrating expertise that will lead them to committee chairs soon. Kathy already has raised the bar on creativity with her Branch events in northern Florida. Additionally, many of our Emeritus Governors have remained active and involved, for which I owe them my thanks: **Bob Gutenstein (New York City)**, **Janet Hambleton (Montreal)**, **David Klott (Marin County)**, **Jim Paras (Napa Valley/Sonoma County)**, **Dale Springer (Baltimore)** and **Bill Whiteacre (Toronto)**.

I note with sadness that the Board lost two very fine members this year to cancer – **Sherry Knott (Spokane)** and **Alan Ryley, MD (Toronto)**. You may read more about their contributions on page 11. And, too, for various good reasons, we suffered the loss of three other thoughtful and active Board people through resignation: **Peter Graffman (Boston)**, **John Kuczwanski (Miami)** and **George Sheldon (San Francisco)**.

But, finally, the one person who assisted me most over the past three years has been the Americas' Executive Director, **Christy Marsh (Kansas City)**. She does it all, including pointing out how many excessive commas, I use. I couldn't list all the areas in which Christy has demonstrated her marvelous talents and has offered them to me. They span topics from A to Z.

I trust my successor is equally fortunate with Board personnel.

As always, thank you for listening. You have my warmest personal regards,

David R. Felton
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Purpose

To meet communication and service needs, to broaden participation and understanding and to be an information exchange for the membership of The International Wine & Food Society in the Americas.

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Front cover photo: "Cherries for Sale" was taken in Venasque, France, by John Wernette of the Naples Branch.



Pre-cruising the Rhône cruise Wish you were there?

By Wimberly Miree, *Birmingham*

Wow! Wow! And more Wow! A visit to Lyon and riverboat cruise through Burgundy and the Rhône Valley had been on my “bucket list” for well over a decade, and along came IW&FS with the most attractive opportunity I have ever seen to do just that. And did it ever deliver! BGA Governor Steve Hipple, his committee and Miami member/professional wine expert Mike Bittel planned and executed the extraordinary eleven-day event to perfection. My assignment is to report on the three-day pre-cruise Lyon tour portion.

About half of the 138 participants on the riverboat cruise also participated in the pre-cruise Lyon tour. We arrived June 5th at the stylish Hilton Lyon Hotel, located in the blocks-long Cité International, located in one of the newest and liveliest areas of Lyon. The hotel is beautifully situated with views of the Rhône River from the front, and of the 260 acre Tête d’Or Park from the back. This is the largest park in Lyon, with magnificent gardens and landscaping, and a huge lake dotted with sailboats and paddle boats. The hotel housed its own casino and brasserie, where we enjoyed wonderful breakfast buffets and lunches on occasion. The Cité International complex also houses the Museum of Contemporary Art and Interpol’s international headquarters, as well as a public transportation station providing frequent departures to all the major shopping districts and sightseeing venues.

Lyon is a bastion of ancient history, with its roots stretching back to the days of Julius Caesar. But it is also known as the “World Capital of Gastronomy” with more Michelin-starred restaurants than any other city in the world. There are several categories of cuisine in Lyon. The “Lyon Mères” sprang up after the French revolution when many of the masters of the great bourgeois homes encouraged their cooks to create their own recipes and to practice their talents in their own restaurants. The “Mères” trained most of the next generation of great chefs in the city. The survivors of these restaurants display a “Les Mères” plaque on the entrances.

Another category of small popular restaurants are known as “Bouchons,” which cook traditional recipes. Some twenty of the many Bouchons have been recognized with official plaques. There are dozens of terrific brasseries which generally rank just under full-fledged formal restaurants. We had dinners at two of the most famous, with half of us going to each one the first night and swapping on the last night.

My group went to Brasserie LE NORD - Paul Bocuse the first night. The meal began with an appetizing glass of White Kir, followed by Lyonnaise salad (poached egg, frisée, lardons and croutons), with a well-paired Côtes du Rhône from Guyot. The second course was fillet of sea bass à la Plancha with simmered vegetables and bacon, beautifully paired with a Viognier Ardechs VDP. The third course was preserved shoulder of lamb with eggplant, zucchini, sweet peppers and thyme, paired superbly with a Crozes Hermitage from Maison Guyot. (We need to drink



William and Pat Miree, Birmingham

more Crozes, especially with lamb.) Dessert was traditional rum baba with whipped cream, brilliantly paired with A. Thienot Champagne. The evening was topped off nicely with a glass of Chartreuse. Brasserie LE NORD - Paul Bocuse is considered one of the finest in Lyon, and you certainly wouldn’t get an argument about that from me. It was a splendid experience.

The next day we had a morning tour, which included the Peninsula (the finger of land between the Rhône and Saône Rivers as they converge in the middle of Lyon). There we circled Place Bellecour, a two square-block park at the head of Rue de République, one of the top shopping districts. From there, we crossed the Saône River and entered Vieux Lyon (old city), with hundreds of buildings and mansions dating back to the 15th and 16th centuries, and a few even older. This district is the largest Renaissance site in France, and the second largest in Europe.

The tour of Vieux Lyon can be made only by foot because most of the old cobblestone streets are too narrow for both cars and pedestrians. We visited the primatial church of Saint Jean Baptiste. Construction began in the 12th century in the Romanesque style, continued through the early Gothic period and was finished in flamboyant Gothic. Its magnificent astronomical clock from the 14th century still chimes on the hour four times a day. This district is also famous for its *traboules*. The streets in Vieux Lyon go on for blocks with no cross roads, and the *traboules* provided foot-traffic con-



Wall mural in Lyon.



Jon and Jill Panzer, Omaha and Council Bluffs

leeks and sweet garlic cream; salmon with red butter, Chénas wine sauce; artisan cheeses and caramel cream with apricot coulis. The accompanying wines were Roche de Guillon Fleurie 2012, Martray Julienas V.V. 2012, and a Mosbach Alsace Pinot Blanc 2001. It was a very delicious, typical Beaujolais meal. Afterward, we toured through Saint Armour, Julienas, Fleurie, Chiroubles, Morgon, and Moulin-a-Vent. Last on this tour, we attended a wine tasting at Celle Château Portier.

The evening was on our own, and many of us made reservations at Michelin three-star restaurant, Paul Bocuse. The 92-year-old Paul Bocuse is known world-wide as the leading ambassador of French cuisine. The restaurant is housed in a very large building with many smaller dining rooms in addition to one enormous two-story banquet hall with surrounding balcony, all lavishly and exquisitely decorated. The splendid food, service and ambience were very deserving of its three-star rating.

The last day was a free day to tour on your own or go shopping. Lyon is famous for its silk industry, going back to the early 1500's, with many shops carrying high-end silk products, some of which showed up later that night.

That evening, my group went to Brasserie Georges, whose origins trace back to 1836. It is an historic restaurant and considered one of the high points of gastronomy in Lyon. In 2005, this large restaurant was completely refurbished, returning it to its former glory, highlighting the purity of its architectural lines and brilliance of its "Art Deco" style. Our meal started with a Kir of Macon Villages with cheese pastries, followed by chicken liver cake with cèpe mushrooms, paired with a Clos St. Marc Côteaux du Lyon 2012. The next course was smoked haddock poached with white butter, potato and poached egg paired with Domaine des Valanges Saint-Veran 2012; and then pistachio sausage with Macon-styled sauce, mushrooms, onions and simmered lentils, paired with Domaine Piron Chenas "Quartz" 2011. Dessert was Caribbean chocolate mousse over chocolate cookie, covered with a dark chocolate glaze paired with Duval Leroy Brut Champagne.

The next morning, after our final Hilton Brasserie breakfast buffet, we transferred to the brand-new Uniworld S.S. *Catherine*. It was a grand experience in a great city!

nection from one street to the next. These covered, narrow lanes meander from house to house, revealing beautiful architectural treasures, including courtyards, Italian galleries and spiral staircases rising four to five floors.

The highlight of the tour was the Fourvière Basilica, devoted to the Virgin Mary. A modern-day acropolis atop the highest point on Fourvière Hill, the Basilica dominates the city and provides a majestic view of all Lyon. Its construction began in 1872 and was consecrated in 1896. The colorful neo-Byzantine gilding, mosaics, and sculptures are stunning. The tour ended with a stop at the 1st century Roman-built Three-Gauls Amphitheatre. Ahhh, history!

In the afternoon, we took a bus tour through Beaujolais with lunch at Les Platanes de Chénas. The courses included escargots quenelle with



Visit the Caves!



Cruisers lining up for their "walking tour."

Lyon to Avignon

A perfect party on a riverboat!

By Mark Lazar, Montreal

How do I describe a "Premiere Cruise" week? It was fine wine, it was fine cuisine, it was BC - AD history, it was Provence. It was the gastronomy, the locales, but most of all the people. IW&FS members are a special breed, welcoming each other as instant warm friends, out to enjoy every day full out and the nights as well. We started the apero as strangers, we finished dessert making plans for after dinner or the next day.

One hundred and thirty-eight members came together on the first class, river cruise ship – 135- meter Uniworld S.S. Catherine (Deneuve) - elegant, sophisticated and sexy like her namesake. Members from Canada, the United States including Alaska and Puerto Rico, Australia, Japan, Kuala Lumpur, the Cayman Islands, Switzerland and South Africa, all impeccably organized by Festivals Committee Chairman Stephen Hipple with wife Patti, Executive Director Christy Marsh and Wine Expert Mike Bittel. There must have been 100,000 photos taken by everyone, everywhere – never a spot to escape a camera, I-Pad or phone snapping, but special kudos particularly to our IW&FS staff photojournalists Kathy Kallaus and King Lee.

In most respects, writing fails the experience of spending a week with like-minded gastronomes and oenophiles, coupled with walking through the towns, the vineyards, the history – Provence. It is impossible to do justice to the menus or the wines. They have been reproduced on www.IWFS.org. Please review on line and salivate.

We left Lyon and the ship crossed the Rhône and went up the Saône towards Chalon. Like a group of campers, we all trooped to the lounge to hear Ingrid, our Dutch Uniworld tour manager, who would instruct us as to the events of the day to follow. Then our wonderful wait staff treated us to premiere champagnes each evening in the lounge before dinner.

Following Ingrid's daily event announcements, we excitedly awaited our first evening with Dom Pérignon Brut 2004. Each evening, the inimitable Mike Bittel would fill the lounge with animated "tales from the cellar" regarding the histories and tasting notes of the wines we were about to pair with our gastronomic dinners being prepared in the kitchens below.

On subsequent evenings we enjoyed Taittinger Comte de Vogüé Brut 2004, Bollinger Grand Année Brut 2004, Laurier Perrier Grand Siecle Brut, Runiart Blanc de Blanc Brut 2004, Pol Roger Sir Winston Churchill Brut 2000 and Perrier Jouët La Belle Époque Brut 2006. Imagine 24 bottles of Premières Champagnes every night to start, then six pairings of mostly Premières Cru wines for each of seven nights.

As we sat down to our first gastronomic dinner starting with "l'oeuf de poule en meurette" (free range egg) paired with Cuvée la Chapelle 2013, I noticed that everyone was distracted by the canal locks the boat navigated as we dropped and rose as the boat continued on to another part of the Rhône. The ship was 11.4 meters wide. The canal was 12 meters wide! We marveled at the great skill of our captains as we watched the walls of the locks encompass the ship. We waited for bumps but there was nary one during the whole week.

We arrived in Chalon after a dinner that included a soup "crème de moutard à la Dijonnaise" followed by an appetizer of white hake with chablis sauce. The main was free range "fricassee de volaille à la Bressanne" with a Red Sancerre Comte Lafond 2009. There was a cheese selection with each dinner. This evening it was accompanied by a Mouton Rothschild 2007. The dessert baba was soaked in Martinique rum accompanied by a Muscat de Beaume de Venise Jaboulet 2010. Six more nights to go.

Chalon-sur-Saône is in the wine growing area of the Côte Chalonnaise which lies between the Côte de Nuits and Côte de Beaune in the north and Mâconnais in the south. Famous wines such as Mercurey, Grivy, Montmagny and Rully come from here.

We drove to Beaune and rode through the countryside blanketed with vineyards. It was interesting to learn that this visual blanket was actually more of a patchwork quilt of various owners, most being held by the same families for centuries, the church and charitable institutions. The wealthy would donate land and vineyards to thank the church for saving their life or buy their deceased relative access to heaven. The Regions Controlée are strictly controlled and irrigation is not allowed.

We arrived in Beaune, the wine capital of Burgundy. Beaune was the seat of the Dukes of Burgundy until the 16th century. Most of the 15th century ramparts still exist.

Like the gastronomic version of Groundhog Day, 7 pm arrived and we found our way to the lounge, to Ingrid's account of our next day awaiting a superb Taittinger 2004 and Mike B with the account of our wines to come.

The big action after Monday's dinner was the Leopard Lounge (aptly decorated) and the rear deck, where the drinkers and cigar smokers would collect. I had my share of an extra nite cap and chats.

Tuesday we woke up in Lyon. A Roman colony in 43 BC, Marcus Vipsanius Agrippa made Lyon the starting point of the principal Roman roads throughout Gaul. It then became the capital of Gaul, partly thanks to its convenient location at the convergence of two navigable rivers, the Rhône and the Saône, and quickly became the main city of Gaul. During the Renaissance, the city's development was driven by the silk trade, which strengthened the city's ties to Italy. Italian influence on Lyon's architecture can still be seen today.

For several centuries Lyon has been known as the French capital of gastronomy, due in part to the presence of many fine chefs including Paul Bocuse and other gastronomes like Colette Sibilia. This reputation also comes from the fact that two of France's best known wine-growing regions are located near Lyon: the Beaujolais to the north, and the Côtes du Rhône to the south. Beaujolais is very popular in Lyon and remains the most common table wine served with local dishes.

If it is Bollinger Grand Année Brut 2004, it must be Tuesday night. And another wonderful account of the wine pairings by Mike B. We started with deep sea prawns in Cognac cocktail sauce and a quail egg. The soup was a delicious cream of chicken Lyonnaise followed by baked escargots in the obligatory rich garlic herb butter. And it just got better and better!

Wednesday found us in the Rhône Alps outside the town of Tournon and the adjacent town of Tain L'Hermitage separated by the Rhône. As we walked off the boat, we



Cruise Directors Steve and Patti Hipple, Omaha and Council Bluffs.



BGA Governor Emeritus Carol Digges, Palm Beach.

looked up the river and, to the left, the dominating Medieval castle built high into the rocks. Founded in the 800s AD and settled by the Counts of Tournon, it was annexed by France in 1308. Standing on the Tournon side of the Rhône, we looked towards the slopes on the Hermitage wine region above the town of Tain-l'Hermitage producing Côte du Rhône.

Our next stop was a wine tasting at Ferraton Père & Fils Crozes-Hermitage La Matinière. The vast majority (around 90 percent) of Crozes-Hermitage wines are red, and made predominantly from syrah. The remaining 10 percent are white Crozes-Hermitage Blanc wines. We were informed of Valrhona, the French luxury chocolate manufacturer based in Tain-l'Hermitage in Hermitage. Like chocolate devouring lemmings, we found our way to the factory store; calling each other over to try different samples or a package we must take home.

As the clock struck 7 – the champagne was poured and we heard from Mike B about the pairings for the evening. Dinner started with a beautifully presented homemade French traditional pâté en croute with fig chutney, followed by an onion soup à la Provence. The appetizer of a duo of crayfish and sautéed frog legs was paired with a 2004 Corton Charlemagne Grand Cru Domaine Thibault de Panil Burgundy. According to legend (and my notes from Mike), Charlemagne was responsible for this wine having had a vineyard on the hill of Corton. The stuffed quail was perfect with roasted grapes and wild mushrooms, paired with a 2009 Côte Rôtie Domaine Jaboulet.

The ship had docked in Viviers, a small walled city dating from pre-Roman times and united with France in 1307. The following morning was our trip to Châteauneuf-du-Pape and Château Beaucastel. The name Châteauneuf-du-Pape means "new castle of the Pope" and refers to the fact that nearby Avignon was chosen as the new home for the Pope's court in the early 14th Century. This castle was his summer residence to escape the densely populated and "smelly" Avignon. The pope in question, Clément V, also gave his name to the ancient and equally prestigious Château Pape Clément in Bordeaux's Graves district. Unfortunately the château was destroyed at the end of World War II by the Germans as they gave up their occupation and took with them most of the old wines.



Pedro Piquer, San Juan and Jim Nordlie, Minneapolis/St. Paul.

The soils of Châteauneuf-du-Pape are pebbly and sandy, as is common in the southern half of the Rhône Valley. They are formed mostly of ancient riverbeds of various ages (the town and its vineyards are located just to the east of the Rhône). The archetypal Châteauneuf vineyard is strewn with large pebbles known as *galets*, whose soft, rounded forms stand in direct contrast to the gnarly, twisted vine trunks.

The climate here is Mediterranean and very dry (Châteauneuf-du-Pape is technically the driest of all Rhône appellations), which makes it all the more significant that *arrosage* (irrigation or watering) is strictly forbidden during the growing season. (© All Rights Reserved, Wine-Searcher).

After a tasting at Domaine Patrice Magni, the final stop was the historic Château Beaucastel dating from 1549 when Noble Pierre de Beaucastel



Olive Oil Tasting at Moulin Mas St Jean.

bought a barn with its plot of land extending 52 saumées at Coudoulet. Today, the Beaucastel legacy continues under a 5th generation Perrin family legacy. This was the most extensive wine tour we experienced. The house, in which Mme Perrin, the grandmother, still lives, contains the cellars and modern equipment used in the process.

We were welcomed back at the boat with a glass of tea and off to prepare for our lounge meeting at 7 and a glass of Runiart Blanc de Blanc Brut 2004. Dinner started with a salad Niçoise and a tureen of crab "Favouilles" both paired with a 2011 Pouilly Fumé. The hot appetizer was a succulent cod loin in bouillabaisse jus paired with a 2012 Puligny Montrachet 1er cru Referts Domaine Gauffroy Burgundy. The roasted rack of lamb was prepared perfectly in a mustard-herb crust. We enjoyed a 2011 Château Phélan Ségur Saint Estèphe Bordeaux. The Brunir family has been producing wines for more than 100 years.

We enjoyed walking the city of Avignon on the following day, and the views of the Pont Avignon and even the Châteauneuf-du-Pape from the ramparts. Many took a tour of the Palais; others walked the streets and visited the markets. We visited the old synagogue, the watch tower and the farmers market. I regretted that we were unable to buy fresh fish and cook it for lunch, but we did buy some outstanding baked cookies and pastries to enjoy in our cabin. The afternoon offered two exciting experiences: Kayaking on the Gardou River under the Roman Aqueduct or enjoying the Pont du Gard Roman Aqueduct from land and above.

This was our farewell Gala dinner so everything was changed. Pol Roger Sir Winston Churchill Brut 2000 was served at 7:15 not 7. We had wonderful speeches from Stephen Hipple, BGA Governor Andrew Jones and Mike Bittel, but most important was from BGA Governor Sherry and Frank Knott of Spokane. This was to be her last trip. She was a very special lady. Vania and I had the pleasure of joining her and Frank on their Puerto Vallarta week in November.

Dinner started with "Hors d'Oeuvre Riches" a dish of chicken Galantine, thin slices of ham, Parmesan cheese, salmon loin, kumquat chutney and cucumber relish, presented in a four-portioned dish, fol-

Continued next page

Riverboat Party Continued



Hats for sale!

lowed by a chicken soup in a homemade chicken pie both paired with a Chassagne Montrachet 1er Cru les Morgeots 2011. The broiled lobster tail in a champagne white butter sauce was superb, accompanied by a Hermitage Blanc Grand Cru Domaine Fayolle 2012. It was nice to recognize the growing regions with the knowledge that we had visited and learned their history and met some of the vintners. My Châteaubriand was done perfectly to my taste and the presentation, sitting in a bit of port wine sauce with a Béarnaise on top, was great. We enjoyed a Corton Grand Cru Domaine Chapuis 2007. With our cheese selection we enjoyed a Château Puech Haut du Pic 2011. Our dessert was a trilogy of chocolate macaroon, raspberry éclair and Mirabelle sorbet. To these were added petites fours and a Porto Blanco Andresen.

Saturday was our final adventure. We arrived in Arles, a walled city where Van Gogh lived and employed as the subject matter during his "yellow" period. The Romans took the town in 123 BC and expanded it into an important city, with a canal link to the Mediterranean constructed in 104 BC. Jumping ahead, Arles remained economically important for many years as a major port on the Rhône. The arrival of the railway in the 19th century eventually killed off much of the river trade, leading to the town becoming something of a backwater.

We toured another wonderful fresh market and walked the city waiting to move on, return for lunch on the boat and then off to Cité des Baux and a very special olive farm. The Château des Baux is built

JoAnne Tam, Hong Kong and Ping Lee, Kansas City.



into the rocks above the town of Les Baux-de-Provence. Although already inhabited in the Bronze Age, the site did not really start growing until the medieval period. Built in the 10th century, the fortress or *bastide* and the small town it protects were ruled by the Lords of Les Baux for 500 years, in the thick of the ceaseless conflicts that ravaged Provence.

According to our tour guide, the Château des Baux was taken away by Louis XIII and given to the Grimaldi Family of Monaco fame. They more recently sold it to a banker (rumor has it to pay for Caroline's wedding). This banker has proceeded to buy up the stores and homes. The population is under 100 and is mainly tourists and shops.

We arrived at Moulin à Huile du Mas Saint Jean in Fontvieille, a small Provençal village in the heart of the Alpilles. Two sisters, Anne and Magali Sourdon, are the 4th generation producing fine olive oil in a typical *mas*, or Provençal farmhouse, from the 12th century. The "moulin Saint Jean" or mill is located adjacent to the Saint Jean Chapel, a building from the 11th century. They have more than 5,000 olive trees growing in this protected area of the Les Baux-de-Provence valley. They produce the four typical varieties composing the OPA (Origin Protected Appellation) in the original organic tradition.

Off to the bus for our final dinner with souvenirs in hand and Perrier Jouët La Belle Époque Brut 2006 as the "final starting" champagne. We started with a French Rivière Caesar salad and a traditional fish and seafood soup with saffron, both paired with a Meursault 1er Cru Les Charmes Domaine Gauffroy (one of my favorite wines). The appetizer was a seared fillet of bass, one of the best fish presentations of the cruise, accompanied



Arles Square.

by a Châteauneuf-du-Pape Blanc Cuvée des Trois Celliers 2010. The main was a slow-roasted duck breast in a lavender honey sauce and local vegetables, enjoyed with a Gevrey Chambertain Manière 2011. The usual delicious cheese selection was paired with a Vosne-Romanée 1er Cru Chézeau 2011. The final dessert of this wonderful week was local apricots *clafoutis* with Madeleine ice cream. We enjoyed a Sauternes Château Coutet 1995.

A trip like this is never complete without a Ferris wheel, or some of us thought, and we had all been watching this tall, lit carnival wheel for three nights. So, five children ran off to enjoy a last night and a great view.

Sunday morning and we said our adieu. Many members left for home and other destinations. We chose to "detox" in Marseilles for three days, although we did break down and enjoy the most wonderful *bouillabaisse* dinner at Chez Michel.

It is impossible to impart the experience of traveling with The IW&FS. The greatest compliment I can pay to the organizers and my fellow members is that I recommend it to everyone, and we expect to join the next.

Publisher's Note: Most historical quotes and information come from Google, Wikipedia and Wikitravel. For full menus and wine commentary, Mark's complete article and photos, visit www.iwfs.org

The Bounty of Barcelona

By Alex T. Bielak, *Niagara*

I'd always wanted to visit what many consider one of the culinary epicentres of Europe: Barcelona. And, because of Gaudi and his works, this was one of the rare opportunities and my darling wife, Roberta, wanted to join me!

Even in the cool of early December the city was a delight. My meeting was over before I knew it, bookended in quintessentially Spanish style with receptions featuring tapas and Cava, and enlivened with an intermezzo dinner at *La Pomarada*, an Asturian restaurant on the elegant *Paseo del Gracia* just down from two of Gaudi's landmark buildings! This left us the luxury of just over two full days to explore the city and dig into the local cuisine. In Barcelona that's easy to do using a combination of the ultra-efficient, cheap (10 rides for 10 Euros) metro and Shanks' pony. By the end of our brief stay we felt as if we had walked the city stem to stern from our hotel on the *Avinguda Diagonal*, in the up and coming Poble Nou district.

Prior to our departure I contemplated trying to get in at Albert Adrià's "gastronomic and audiovisual feast" at *41° Experience*. Included in the 50 snacks and finger foods with cocktails and alcoholic drinks, one could expect some of the favourites from *El Bulli*. Definitely on the culinary bucket list. But the high cost (265 Euros per person, including wine and VAT, but not service), onerous booking procedures, a time commitment of four and a half hours from start to finish, not to mention the overwhelming potential extent of the spectacle, made this impractical on our schedule. Particularly when we had several recommendations from friends to follow up on...

The cost of that repast alone would have far exceeded what we spent in total for meals over the course of our stay: most meals were south of 55 Euros for the two of us, with some of the smaller places charging half that. Even before the conference, we headed directly to the *Cerveceria el Vaso de Oro* near the *Barceloneta* metro in the central waterfront district. On entering the long, thin and very crowded restaurant, we squeezed ourselves forward to the two remaining spots at the counter. A server, attired in a classic Captain's uniform, quickly took our order: there was no question but to indulge in *Sollomio con Foie* and several light (or if you fancied the other choice, dark) house beers.

Chunks of filet steak were seared on the griddle, mixed with some fried onions and topped with a several generous slices of foie gras. It arrived swiftly and was truly one of the best things we ate all the time we were in this Catalan stronghold. We paired it with the ubiquitous and addictive *pimientos del padrón*, small green peppers, fried in olive oil and generously sprinkled with sea salt. Finding our way back to our hotel was easy as it was situated near the 38-story *Torre Agbar*. (The building houses the Barcelona Water Company and stands out not just because of its phallic nature, but also because of its nocturnal illuminations!)

Despite the season, everywhere seemed busy and crowded with locals and tourists alike. We indulged in another classic tapas experience at *Ciudad Condal* on the *Rambla de Catalunya*. There the counters were loaded with an overwhelming array of food, while at the lower-key *Bar Central* of the centuries-old *Mercat de Sant Josep de la Boqueria*, garlicky clams and crusty bread stole the show from some large shrimp we also sampled.

We only had a single disappointing meal: After we failed to get into trendy *Recasens* on the *Poble Nou Rambla* (it was recommended to us by locals), we succumbed to a greeter in what turned out to be a tourist trap. The paella was awful, but the experience saved by some tender and flavourful oven-baked artichokes.

And there were tapas again near the breathtaking *Sagrada Familia* Cathedral where we spent an awe-struck several hours. We chanced the tiny *Cerveseria Frankfurt Senda* storefront as it looked busy and was populated with locals. Taking our cue from an older gent who was demolishing a heaped plate, we relished snails in a robust, garlicky tomato sauce, served from a simmering pan on a dented stove. There a serving of paella from an adjacent pot hit the spot.

The *Boqueria* market (whose entrance is off the mighty central *Rambla*, a treed boulevard that snakes through the city and is crowded with strolling or rambling pedestrians), might be considered a culinary holy of holies. It's a veritable temple to food, with towers of chanterelles and artful displays of seafood, hams, sweetmeats and the freshest of produce. As we wandered around, we sampled some of the priciest *Jamon Iberico de Bellota* (169 Euros a kilo) as well as some cheaper – and truth be told, better for the price – varieties.

Just wandering the streets of this vibrant city, you were likely to encounter the unusual, like the bakery where a mound of freshly-made meringues tempted you to enter, a *Xurreria* for another sweet fix, or the bar where a soccer game and beer beckoned. If the *Boqueria* is a cathedral of sorts, then Barcelona's supermarkets could be abbeys. The artful arches of ham and displays of other wonderful products – just the place to stock up on *Turrón* (honey nougat) – put most of our shops to shame.

On our last night, shut out of *Recasens* again, we ended up at the nearby local hangout *Dehesa Santa Maria*, specialists in *Iberican* products. The tapas were simple, including the classic *Pan con Tomate* (toasted bread rubbed with garlic and tomato), but the service was warm and welcoming. The Rioja flowed and we ate cured pork in various manifestations. Slices of ham on fresh bread with honey and walnuts epitomised high-quality comfort food. We followed that with a frittata, salmon on cream cheese, again with walnuts. A sticky dessert.

And then a grace note. Our jovial servers served us a complimentary acorn alcohol, *Licor de Bellota*. Certainly unusual, it was delicious and unexpected capstone to our visit. Roberta wants to return to see the progress on Gaudi's towering masterpiece. Next time I'll accompany her, and we'll be sure to make more time to explore cathedrals, abbeys and probably basilicas of the religious and culinary variety!

Publisher's note: A member of the Niagara Branch, and an avid cook, Alex Bielak writes a regular food and wine column for the *Hamiltonian*. He is also Food and Drink Editor of *BCity Magazine*.



Slicing Iberico ham at Boqueria Market.



Snails at Cervesaria Frankfurt.

One Napa winemaker's life journey

By Weston Eidson, Austin

Wine has been a part of my life from day one.

Actually, I suppose day six is more accurate.

On my way home from the hospital, on the sixth day of my life, my mother took me to a wine tasting to introduce me to family and friends. There, my grandfather dipped his finger in champagne and gave me my first taste. I like to think I cooed appreciatively, but I probably drooled at best.

Wine was always a part of family life for me. I can recall from childhood playing in my grandfather's cellar with my cousins and brothers, donning ribbons and regalia from the various wine societies in which he was an active member (The International Wine & Food Society being one of his favorites), and holding high school study groups in my father's cellar. And I always loved the mirth that the sound of a popping cork has created at a host of family occasions through my life; it still brings a Pavlovian smile to my face.

Perhaps because wine was such a constant presence during my upbringing, it never crossed my mind that someone like me could dedicate his life to making it. And so, upon graduation I set out to pursue my future and make my mark on the world.

I studied international marketing, economics and political science at TCU. I went to law school in Chicago. I earned my Master's degree in International Political Economy in the UK. I traveled as much as possible and whenever I could, from Chile to Bordeaux, Veneto to South Africa, I visited wineries. My most memorable trip was to Alsace, France with the Confrérie Saint Étienne. With many good friends and family in attendance, our first wine tasting was in the ancient village of Ribeauvillé at Trimbach with Jean Trimbach himself hosting us. He showed us the grace and generosity his ancestors have no doubt shown since the early 17th century. Walking the hillsides that had seen so much history, I was left in awe of how winemaking lies at the intersection of not only tradition and innovation, but also of imagination and restraint.

During those years of collecting degrees and frequent flyer miles, it never occurred to me that I was pursuing the wrong future for myself. And despite my experience in Ribeauvillé, winemaking still wasn't on my mind as a career. Instead, I landed a good job with a wonderful company in Austin. Things were going as planned. I was on the right track. But something was missing. After a visit to Napa where I met local winemaker Jason Moore of Modus Operandi

Cellars, I was convinced to finally do something I had wanted to try for years. When Jason invited me to work with him through the 2012 Napa harvest, I leapt at the chance. This became my 'initiation' into the complex business of winemaking. My first few weeks were spent learning the various (and famous) vineyards and monitoring the grapes as they ripened. I soon became versed in calculating sugar levels, reading the chemical returns from juice panels and learning the intricacies of fermentation. Tasting wine through its progression of fermentation levels, from grape to newly barreled wine, is an inspirational and somewhat humbling experience. I was completely hooked.

I wish I could say that I quit my job with gusto and embarked on my winemaking adventure with a song in my heart and a gleam in my eye. In truth, I was terrified. Leave my career behind and start my own label? But as crazy as it sounded, it felt like I was finally following my true passion. Partly to bolster my courage, and to serve as inspiration, I named my label after my great-grandfather,

John, the second Lord Montagu of Beaulieu. He was a British automotive pioneer and the first person to drive an automobile into Parliament. Now that I've tasted the fruits of my first bottling run, I don't need him as much for encouragement. Though I do like the way he looks on the front of the bottle.

At Montagu Wines, we produce a balanced chardonnay from Steve Matthiasson's Linda Vista Vineyard in the Oak Knoll district, a delicate but lusciously fruit-driven pinot noir from the celebrated Bacigalupi Vineyard of Russian River Valley, and a bold cabernet sauvignon, aged 24 months in French oak that hails from the well-known and highly regarded Corbett Vineyard in St. Helena.

My philosophy is one of minimal intervention: allowing the fruit to make the beautiful wine it wants to make naturally while maintaining the amazing *terroir* that Napa and Sonoma have to offer. Crafting wine is an incredibly delicate balance between science and art. Perform one incorrectly, and the finished product is lifeless. I have been fortunate enough to observe and study under some of the most innovative and energetic wine makers in the world, those

whose final products exemplify the marriage of technique and creative skill.

And so this is how I came to pursue a dream I kept telling myself I shouldn't dream. Available at www.montaguwines.com I hope you try my wine or join my wine club. Drink them with friends, with family, or anyone else who smiles when they hear a cork pop. And drop me a line; I'd love to talk wine with you (weston@montaguwines.com).

And, if you decide to give a drop to your newborn baby, I would consider it the highest honor.



Weston Eidson in his vineyard.



Winemaker Weston Eidson with Montagu.

A heartfelt farewell to beloved members

Sherry Martin Knott, Spokane

By Cathy Kuhlman, Publisher, New Orleans



Frank and Sherry Knott

After a year-long battle with cancer, Sherry Knott succumbed on August 4, 2014, at home in Spokane with husband Frank at her side. Many of us around the world are fortunate to have known Sherry through The International Wine & Food Society. She was smart, generous to a fault and so very talented, just to name a few of her qualities. Strong-willed and stubborn also come to mind. She was not someone who would acquiesce to anything but the best.

Sherry's long service to The IW&FS began when she joined, as the fourth woman, the mostly all-male Branch in Spokane in 1991.

Having remarkable organizational skills, she soon became a member of Spokane's Board and ultimately its president. With her talents as a gourmet cook and a knowledgeable oenophile, Sherry could plan and execute elegant wine and food events perfectly. One great contribution to the Spokane Branch was to encourage its single members to convert to joint membership--almost doubling its size.

Former Board of Governors of the Americas (BGA) Chair Joe Garrigó recognized Sherry's potential for something greater and more challenging than a Spokane past-president's duties. Joe was spot on--the entire Society has benefited from her talents and eagerness to participate on an interna-

tional level. Joining the BGA in November, 2003, Sherry immediately began a series of valuable contributions to the Society which won her many accolades over the years, culminating in the André Simon Bronze Medal for Distinguished Service to The IW&FS, awarded in December, 2013.

Sherry attributed her love of wine and food to her heritage--a French grandmother and the other, an Italian opera singer. With her recent donation of a special endowment of \$30,000 to The International Wine & Food Society in America, Inc., the BGA's scholarship foundation in the Americas, Sherry demonstrated her dedication to the education of young people in need of financial assistance. Sherry loved music, especially opera and the Spokane Symphony. In her generosity, she created a scholarship fund for young opera singers and hosted many fundraisers for the symphony at her home, The Powerhouse. She received many awards for her contribution to the arts in Spokane.

One of Sherry's most outstanding accomplishments was the renovation of the abandoned 11,000 square-foot Frequency Changing Station (The Powerhouse) in Spokane. When purchased in 1978, the site had no intact windows and needed electricity and a sewer system. She had a bachelor's degree in design and served as her own architect. She designed four 16-foot wide townhouses that rose three levels, a caretaker unit and large elegant living quarters for her and Frank. A great hall was created along the mid-line and served as an entertainment center for large gatherings.

Several years ago Sherry determined that stained glass windows of The Powerhouse should be inset above the front doors. Instead of commissioning someone to do the work, she took lessons on how to make stained glass windows and did them herself. The result was stunning.

Sherry was one of a kind--so talented, smart and generous. We will all miss her.

Ellen Gutenstein, New York

By Christy Marsh, Editor, Kansas City



Bob and Ellen Gutenstein.

The International Wine & Food Society lost one of its most beloved members in April of this year. Longtime-member Ellen Gutenstein of the New York Branch passed away after a long battle with cancer. Her devoted husband Bob was with her as well as her loving family. Bob and Ellen spent many, many happy years together and she will be missed. Ellen had a large contingent of children, grand-children, great grandchildren, nieces, nephews and grand nieces and nephews and many others. A loving and happy bunch.

The Gutenstein family certainly knew how to have a party! They celebrated Bob's 80th birthday in New York in style and Ellen was whisked around the ballroom by Bob followed by a New Orleans jazz band. During the party Ellen was presented with the IW&FS BGA Silver Medallion in honor of her thirty-one years of membership in the New York Branch and for her devoted support of husband Bob's activities as a Board of Governors member and member of the IW&FS International Council. Ellen and Bob rarely missed a meeting in their many years

of service and attended many International Festivals as BGA ambassadors. Ellen was famously in charge of watching the various Festival and Events attendees board buses from her always-reserved front seat.

Both Ellen and Bob were involved in numerous charitable activities and generously donated many scholarship dollars to the BGA Scholarship Fund for Culinary and Oenology students. A donation in her honor following her death will help students in the Americas achieve the goals that are so valuable to our membership.

We will miss seeing Ellen sitting in her front seat, but our memories of her are happy ones. Most sincere condolences to Bob and to his family for this irreplaceable loss.

Alan Ryley, Toronto

By William Whiteacre, QC, BGA Governor Emeritus, Toronto



William Whiteacre and Alan Ryley.

Alan Ryley was a brilliant Canadian Surgeon who was blessed with an impeccable palate. His early wine education was under the direction of his sister's father-in-law Emeritus Governor John Macdonald and when John moved to Switzerland, I took over and found Alan to be an apt pupil as he developed his encyclopaedic knowledge of wine. He put his knowledge to good use over several years as a Director and Cellarmaster of the Toronto Branch of the Society. Alan had recently become a Governor with the Board of Governors of the Americas.

Alan had suffered from a rare skin cancer which, initially he was able to control, but about a year ago it

became debilitating to a degree that he had to give up his medical practice. The prescribed remedy was a very risky bone marrow transplant and even though his sister was perfectly matched as a donor and the operation was performed in Toronto's renowned Princess Margaret Cancer Hospital, as a physician, Alan knew that because his type of cancer was rare, his chances of survival were slight. Alan entertained his wife, sons and their wives at the Toronto Branch Christmas Dinner and all of the men were suitably bekkited. A most appropriate farewell it was.

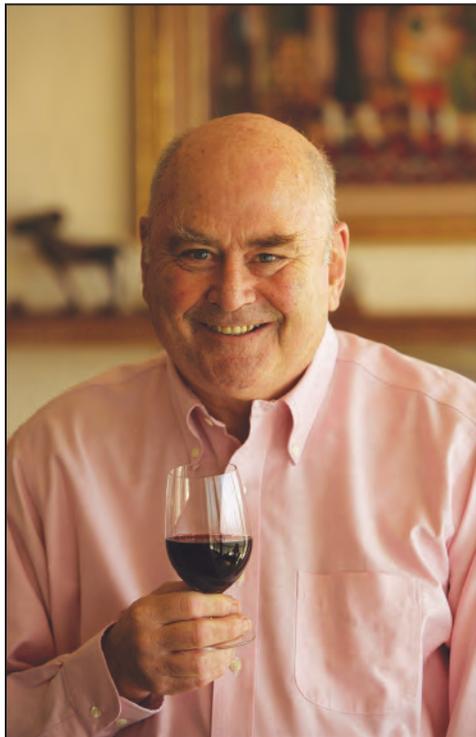
In June, a brilliant young life was snatched from us.

A tasting of European greats in Melbourne with James Halliday

A charity dinner held in one of Melbourne's top restaurants, the Estelle Restaurant, took place in August 2013. The event was attended by James Halliday (one of our longest standing vintage card consultants and an Australian wine expert), and 13 others, to raise funds for the Len Evans Foundation. The dinner was held on Len Evans' birthday, who was a great friend of the Society. James thought that Len would have approved, many members would probably also agree.

The wines donated for the event were some truly fine wines which covered top champagnes, Burgundies, a Bordeaux sweetie and a Madeira. Think of the best, some of them were there to be savoured and enjoyed. We hope that you enjoy reading James's most fascinating tasting notes and comparisons of these wonderful wines.

- Andrea Warren, IW&FS Executive Administrator



James Halliday

1996 Krug and 1996 Salon, stylistically at the extremes of champagne, had been the original selections, bolstered by two bottles of Piper Heidsieck Sauvage 1982, one disgorged in 1989, the other in 2013 (both flown to Australia for the dinner). If properly cellared, it is hard to imagine when the Krug or the Salon will near the end of their lives.

In both instances the very high acidity of the vintage was matched by higher than usual Baumé levels, resulting in exceptional concentration in the base wine. Getting it right wasn't as easy as it

might seem, but Krug (majestically complex) and Salon (ravishingly pure) made it seem easy.

Murphy struck with what should have been a seriously interesting comparison of the '82 (itself a top vintage) Pipers: the '89 disgorgement was corked, and the '13 disgorgement was somewhat aldehydic. But the dish which accompanied the champagnes got the food underway in spectacular fashion: beetroot and horseradish bavarois, king salmon, shaved calamari, oyster, squid ink and saffron, sounding fussy and contrived, but came together in the mouth in brilliant fashion. And the presentation on the plate was a work of art.

La Belle Voisine Montrachet 2008 (under screwcap) and Bouchard Père et Fils Montrachet 2004 were matched with John Dory, pickled shimeji and bonito, the crisp-skinned fish stacked with flavour, an (unspecified) broth added at the table likewise. The '08 Montrachet was still very, very tight, pure, intense and long, with a touch of Émile Peynaud's 'pleasant reduction'.

The '04 demonstrated that a good cork can do the job: fresh as a daisy, precise and detailed. There were a few murmurs of Socratean dissatisfaction about the oak treatment and/or the lean mouthfeel, but life is never perfect, and - besides - the real point of being at the dinner was about to arrive: 12 vintages of Domaine de la Romanée-Conti (DRC) La Tâche from 2009 to 1942.

The first bracket of four - 2009, '05, '01 and '99 - were served with an appropriately rich dish of Rangers Valley beef cheek, celeriac and jamon. Ever since chefs discovered that beef cheek had a higher and better use than pet food, it has become something of a cliché, waygu most clichéd (and suspect) of all.

This version, by contrast, restored my faith, splendidly unctuous, its flavours leisurely uncoiling with each mouthful.

The '09 had very good colour, the bouquet and palate full to the gills with plum and black cherry primary fruit, still to move to the first phase of development, but exceedingly long on the palate. The '09 vintage has already been rated and re-rated several times, but this wine shows no hint of being too friendly. The '05 was controversial: I loved its satin texture, beautiful line and length, but the majority were put off to a greater or lesser degree by Brett (Brettanomyces, a non-spore forming genus of yeast). Once upon a time (1990), I was a hound dog with Brett, now I wear an eye patch. The good thing is I am easily satisfied.

There has long been a view that if you were to buy '01 red Burgundies, restrict yourself to grand crus. Why? Because it is a terroir vintage, restrained rather than flattering. As the '01 developed and changed in the glass, it became obvious that this was the wine to drink tonight (of this flight). The '99 was, if anything, even more controversial than the '05. As ever, deeper in colour than any DRC in living memory, lauded to the skies when first tasted in barrel and when first released. Now some question whether it was picked too ripe. I don't believe so, but I do think it's going through a change of life, and should be left alone until it comes out the other side.

The next flight was of '95, '86, '85 and '72, the chosen dish the most tender venison I have ever eaten, and amazing beetroot reduction (I don't like beetroot much, but this was something else), a ball of depth-charged flavour of shredded venison wrapped in caul, and sprouting broccoli. A perfect match for some magnificent wines, starting with the '95. How, I wondered, could a wine be so calm and soothing when it is so charged with the perfume of violets, just starting to reveal its effortless beauty? Perhaps because there was no need for even the slightest makeup.

The surprise of the flight was the '86, theoretically the least vintage of the whole night. Instead, it took a leaf out of the '01's book, saying I am DRC first, La Tâche second. Its savoury/forestry/stemmy palate had unbridled power and length, standing resolutely against the reputation of the vintage. The '85 shares some things in common with the '09: the early suspicion was of being too perfect too soon, seemingly falling off a cliff in the early '90s. The trouble is great Burgundy is the ultimate unknowable, and by the late '90s, the '85s had been redeemed. The totally delicious, perfectly balanced La Tâche presented in this flight was that, and then some.

The '72 vintage has long been one of my favourites, partly because it has a poor reputation with Bordeaux lovers, and partly because it has a savoury, wild edge stemming from its high acidity. Against all the odds, it has (or had) elements in common with the sublime '78, which was to start the final bracket of '78, '69, '66 and '42.

Indeed, I managed to keep an extra glass so I could compare the two directly and managed a gracious retreat in the face of the sheer blissful perfection of the younger wine. Its spiced fragrance is of extraordinary complexity, the silky palate of unbelievable length. Only '78 Romanée-Conti stands in front of it.

... Burgundies to be sipped and savoured

The opulence of the wines - in the best possible sense, and which none of the other wines had - was tempered by its complexity, and ultimately morphing into finesse. The 1966 has always been a great wine, its bouquet exuding a rainbow of spices, with a subtext of some foresty notes; the texture was sheer perfection, languorous yet riveting.

And if you wanted proof that La Tâche can prosper for over 70 years, the '42 (not a great vintage in Burgundy) provided it in spades, a heavenly cocktail of earth, truffle, spice and berry in a finest-spun web of flavours. The bracket was perfectly matched by one of Estelle's signature dishes, Grimaud duck with mandarin and pumpkin, the accompaniment sounding contrived, but Brian Flaherty and Scott Pickett are culinary magicians.

Two Château d'Yquem's were next, the '03 starting to come around, but still very youthful, needing another decade or two. The other was a '38, donated by Daryl Somers, not youthful, but doing every bit as well, if not better than I am - it celebrated my 75th birthday, 17 days earlier than the dinner. Deep walnut-brown, but healthy, it filled the mouth with cumquat and brandy snap, a great match for the pineapple, coriander and white chocolate dessert. If I had seen that description on a menu, it would have been dismissed with a shudder, and I would have missed a blissful dish.

And so to an infinitely complex Madeira, 1853 Tarquinio Camara Lomelino Solera, quality coffee was all that was needed. Well, not for some (not including myself), who went on to investigate some very expensive champagnes at a Melbourne wine bar.



La Tâche

Publisher's Note: James Halliday is an award-winning observer and wine commentator on the Australian wine scene. His writings are featured in *The Australian* and in *Gourmet Traveller Wine Magazine*.

News from The IW&FS International Headquarters

By Andrea Warren, Executive Administrator

Hello from London. This year's Vintage Card, almost ready to distribute, will include all the new regions introduced last year and will be available in October for you to place orders from me for extras at the International Secretariat. Plenty of time to include one with your seasonal messages to family, friends and colleagues during the year.

You should by now also have received the annual mailing of the **Report & Accounts** and the **Directory of Branch Contacts** plus the **2014 AGM Notice of Meeting** and **Explanation of Incorporation** information which were also included in the mailing.

I would like to draw your attention to a wine article that can be found at the end of the Report and Directory booklet. This year's article is titled "Chianti and its Grapes" written by Italian expert Nicolas Belfrage, MW (who is also our wine consultant for the Italian regions on the Vintage Card). Nick was one of Britain's first Italian wine experts in the 1980s and is still recognized for his expertise in these wines today. Nick combines his in-depth knowledge with a nicely-written article which talks us through the well-known and also the lesser-known grapes of this famous region adding in a bit of history too. It is definitely worth a read with a glass of Chianti, perhaps?!

Another feature in the booklet is the "Dates for your Diary" column, giving you an idea of the exciting events planned around the world, one or two you may wish to bear in mind when making your travel plans.

Moving on from Italy to Greece, this year's André Simon Lecture is now available for you to download from the website via the following link - <http://www.iwfs.org/about/publications/andre-l-simon-lectures>. The lecture "Rediscovering Greek Wines" was presented by Greek wines expert Konstantinos Lazarakis, MW at the EAC Regional Festival in Santorini earlier this year. Konstantinos imparts his enthusiasm and knowledge of the wines of this relative newcomer to the global wine scene. He gives us an insight into how they may consolidate that success into the future with the help of both the indigenous grape varieties and also some of the international varieties.

Finally, the next monograph is scheduled for release later this year when you will be able to enjoy Bob Campbell, MW's "Reflections in a Wine Glass." Bob has written eight essays on a collection of contemporary wine issues. We will let you know once this is available.

Until next time....

Andrea Warren
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Melbourne pre-tour temptations

Victorian wines: from full-bodied to sparkling

By Sandra de Pury, *Victoria*

Melbourne was founded in 1835, and high quality wines have been made in Victoria since those early days. The initial vineyards were planted within reach of the capital city Melbourne, and then extended to central and northern Victoria following the gold rush in 1851. Phylloxera spread across the state from 1875, leaving few areas unscathed. This, with changing tastes and economic problems, led to a state-wide decline in wine production.

But since the 1960s, the Victorian wine industry has gone from strength to strength, with high quality plantings, careful exploration of micro-climates and booming wine tourism. Today Victoria has over 700 wine producers, the majority of which have cellar doors where one can taste wines at no cost.

The state is divided into six zones:

NorthWest Victoria along the great Murray River has a warm-hot climate and produces large volumes of grapes mostly destined for lower cost wines.

Western Victoria was established as a wine area in the 1860s and is most well known for red wines, especially full-bodied but refined shiraz. Fine examples come from *Bests* and *Mount Langhi Ghiran* in the Grampians area and *Dalwhinnie* in the Pyrenees area. In the cooler southwest, one can find age-worthy Riesling (*Crawford River*) and cabernet.

Central Victoria is a large area including the gold rush town of Bendigo. It produces robust and tannic red wines and long-lived Marsanne from the Goulburn Valley (*Mitchelton* and *Château Tahbilk*) and velvety, concentrated shiraz from Heathcote (*Jasper Hill*).



Yeringberg Vineyards.

NorthEast Victoria includes the high-altitude Alpine valleys where fine and delicate sparkling wine, chardonnay, gewürztraminer and Riesling flourish. *Giaconda* in Beechworth is well known for its powerful yet tightly-wound chardonnay. It also includes the warmer and historic Rutherglen area which is world famous for two uniquely Australian fortified wines: muscat (made from muscat a petit grains) and tokay/topaque (made from muscadelle).

Gippsland is the most remote Victorian wine area, with a plethora of small family run wineries. The best known is *Bass Phillip* which produces a sublime pinot noir.

Port Phillip

This zone includes the vineyards planted all around Port Phillip Bay and the capital city Melbourne. The Yarra Valley, Sunbury, Macedon Ranges, Geelong and Mornington Peninsula regions all produce premium wines from cool climate sites and are influenced to different extents by the maritime environment.

Yarra Valley (35 miles to the east of Melbourne) has a long and proud history, and boasts of having the first grapes in the state planted in 1837. It is famous for refined chardonnay, pinot noir as well as long-lived elegant cabernets and shiraz from the warmer sites. *Yeringberg*, *Mount Mary* and *Yarra Yering* all produce outstanding wines.

Macedon Ranges to the north of Melbourne is more recently established and produces stunning sparkling wines, chardonnay and pinot noir. It is one of the coolest wine regions in Australia. *Bindi* and *Curly Flat* produce especially fine chardonnay and pinot noir.

The Mornington Peninsula is an easy drive southwest of Melbourne. It is a beautiful coastal region with over 50 cellar doors, stunning vistas and charming beaches. The main varieties are pinot noir, chardonnay and pinot gris.

Margaret River, on the extreme opposite side of Australia, has a great rivalry with the Victorian wine industry. The maritime climate produces outstanding chardonnay and cabernet, and the grand cellars of Margaret River doors have had no expense spared.



Curly Flat Vineyards.

It's bubbly time (when isn't it?)

By Sid Cross, *Honorary President IW&FS, Vancouver*

The holidays are almost upon us, including the festive seasons of Thanksgiving, Christmas and New Year's Eve when the most sparkling wine is consumed. So many choices to make including value-driven Spanish Cava, increasingly popular Italian Prosecco, Sekt from Germany, Austria and Czech Republic, Cap Classique from South Africa, and emerging cooler regions like England (Nyetimber), Nova Scotia (the remarkable Benjamin Bridge), Ontario (the limestone soils of Niagara and Prince Edward County – check out 13th Street Winery), and British Columbia (Blue Mountain and Road 13 old vines Chenin Blanc). So many states in the USA, Australia, New Zealand, Portugal and others also in the mix for bubbles.

Everyone is making their annual choices now to guide you including this scribe. Champagne still has to be highly respected. So many Growers' Champagnes now available. The category has exploded since Philippe Boucheron published his excellent Monograph for The IW&FS in 2000 saying they "have not enjoyed the recognition they deserve." I am fortunate to personally drink with pleasure rather frequently his referenced Pierre Gimonet (Cuis), Diebolt-Vallois (Cramant), Jacques Selosse (Avize), Larmandier-Bernier (Vertus), Alain Robert (Le Mesnil-sur-Oger), Gaston Chiquet (Dizy) and Vilmart (Rilly-la-Montagne). Time for a revised update!

I love Krug, Salon, Pol Roger, Dom Pérignon, Roederer Cristal,

Bollinger, Gosset, Jacquesson and so many more houses. I try to imitate the stylish choices of James Bond whenever I can.

Still a soft spot for Veuve Clicquot Ponsardin since I was inducted in Reims by Edouard de Nazelle on May 27, 1997 into their honoured circle of "Cercle Des Amis De La Veuve" (Friends of the Widow). Met



recently in Vancouver with their Chef de Cave Dominique Demarville (for nearly four years now following the renowned Jacques Peters) who indicated that 2012 shows concentration from smaller yields of 9,500 kilos/hectare (30 percent less than average) with balanced 8.6 high acidity. The weight, body, and structure of pinot noir shines through in 2012. Chardonnay better in 2013. Sipped the elegant full of finesse 2008 La Grande Dame (61 percent pinot noir and 39 percent chardonnay) in their brand new special shaped thin-rimmed larger glass and Dominique indicated to me that the next ones would have increasing amounts of pinot noir in the blend. The new 2008 vintage VCP (but not LGD) was 10-15 percent in older, larger oak

(55 and 75 hectolitre size) purchased in 2007. Always looking for improvements though the successful NV Carte Jaune Brut remains the same fine quality.

What sparkling are you drinking this month? Do you have a favourite Grower Champagne?

Publisher's Note: For the full Blog, comments and weekly entries see Sid's Blog at www.iwfs.org

The André Simon Book Awards

André Simon, founder of The International Wine & Food Society, was a great lover of literature about wine and food. His wonderful collection of 5,000 titles is preserved at the Guildhall Library in London. In keeping with Simon's goal of promoting outstanding food and wine writers, The André Simon Memorial Fund was established. Since 1978, the Fund has recognized the works of such luminaries as former IW&FS Honorary President Hugh Johnson, OBE, Clive Coates, MW, Jancis Robinson, MW and Michael Broadbent. Today, it is administered by five trustees, who until his death in 2012 included IW&FS Honorary President John Avery, MW. Each year the trustees, together with a wine expert and a food expert, judge the submissions.

The 2013 award winner in the Food Category was popular cookery teacher, Rory O'Connell of Ireland, for *Master It: How to Cook Today*, published by Harper Collins. Each chapter will teach you a particular technique, e.g., preparing a soup or making biscuits. Famous English chef and food writer, Simon Hopkinson, takes a different approach in his stunning *Simon Hopkinson Cooks* (Ebury Press). He was awarded the James Avery Award for this, his presentation of twelve menus for preparation in the home kitchen.



Broaden your horizons with *The World of Sicilian Wine* (The University of California Press). Bill Nesto, MW, and his wife, Italian culture expert Frances Di Savino, won in the Wine Category with this acclaimed book, covering the history, culture and winemaking of Sicily. It is considered a "must" for any traveler to this unusual island.

Moving on to the Eastern Mediterranean, Maria Elia won the Special Commendation for her *Smashing Plates: Greek Flavours Redefined* (Kyle Books). A chef of the world, Elia grew up in her Cypriot father's restaurant in London and is now designing the menu at Jimmy's of the Landing Resort at Lake Tahoe.

Publisher's Note: For more information about The André Simon Memorial Fund and book awards, please visit www.andresimon.co.uk. All award winning books may be found on www.amazon.com.



What's Cooking . . . across the Americas

Aiken

Wines from around the world

Our April dinner was held at the home of Clyde and Kit Bryant, sponsored with Don Broderick and Nancy Francis. Our Chef for the evening was Donna Janick, Master Caterer of North Augusta, Georgia.

April 26, 2014: April Dinner, The Home of Clyde and Kit Bryant, Aiken, South Carolina. 🍷 *Bel Star Prosecco Venice Hills, Italy.* ✂ *Hors d'Oeuvre: Spinach Mushrooms and Cheese Empanadas; Ginger Crab in Endive.* 🍷 *Vacqueyras Bois du Menestrel Southern Rhône 2006.* ✂ *Terrine d'Agneau aux Herbs de Provence.* 🍷 *Robert Mondavi Cabernet Sauvignon Napa Valley 1999.* ✂ *Beef Tenderloin with Fig Sauce, Stuffed Tomatoes, Scallion-wrapped Asparagus, Homemade Rolls.* 🍷 *Elk Cove Pinot Gris Willamette Valley, Oregon 2002.* ✂ *Pear and Blackberry Salad.* 🍷 *Fonseca Vintage Port 2007.* ✂ **Dobos Torte**, Fresh Strawberry Mousse.



Aiken members.

FOOD FACTOID: Named for Hungarian pastry chef Josef Dobos, the **Dobos Torte** is a seven- or nine-layered cake introduced at the National Exhibition of Budapest in 1885. Franz Josef I and his Empress Elizabeth were among the first to sample it, guaranteeing its instant popularity. Thin layers of sponge cake are typically alternated with thin layers of chocolate butter cream and topped with caramel. Another favorite is with lemon cream.

In New Orleans, the **Dobos** morphed into the Doberge Cake in 1931, when Beulah Levy Ledner, from a family of Hungarian-Jewish immigrant bakers, opened her bakery. She replaced the butter cream layers with custard. Today New Orleanians still favor the Doberge Cake, especially for birthdays.

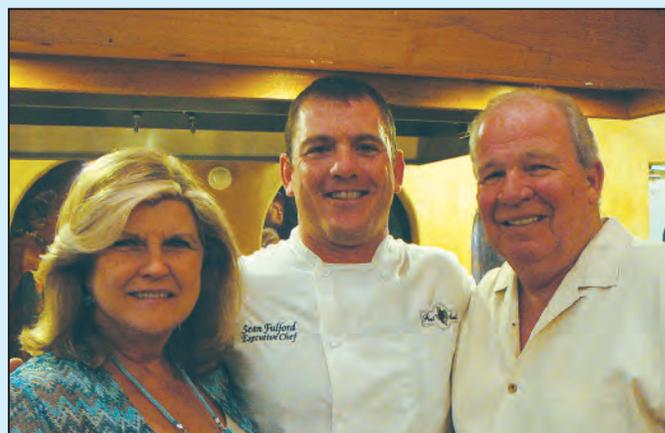
Austin

Austin visits the Hill Country

Tuscany in the Texas Hills

Thanks to Jody and Jon McMahon for arranging this event at Flintrock Falls. It was an amazing event – every course was more delicious than the previous one and they were extremely generous with the wines. Once again we were awed by Chef Chandler Melia, who dazzled us with his creative flair, designing a Tuscan-themed feast especially for us including his signature four-hour Caprese. All courses were paired with some top value Italian wines. Great Summer fun!

July 24, 2014: Tuscany in the Texas Hill Country, Flintrock Falls, The Hills of Lakeway Country Club, Austin, Texas. 🍷 *Bocello Prosecco*. ✂️ Passed Hors d'Oeuvre. 🍷 *Hidden Crush Chardonnay 2013*. ✂️ Shrimp and Gnocchi, Black Truffle Cream, Serrano Ham, Red Chili Pesto. 🍷 *La Quercia Montepulciano D'Abruzzo 2012*. ✂️ Four-hour Caprese, House-made Burrata, Slow-roasted Romas, Basil Pesto, Toasted Pine Nuts. 🍷 *Zisola 2010; Mazzoni Rosso Di Toscana 2011*. ✂️ Veal Scaloppini, Hearts of Palm Beurre Blanc, Stuffed Porcini Mushroom, Arugula Salad. ✂️ Poached Pear, Port Wine Syrup, Mascarpone, Meyer Lemon Honey.



Event Organizer Genelle Edwards, Chef Sean Fulford and Co-Organizer Peter Tingberg.



Flat Creek Estate Winery.

Tasting a "Super-Texan"

The story of Flat Creek Vineyard and Winery is punctuated with milestones of excellence. It was named one of Food & Wine magazine's "50 Most Amazing Places to Taste Wine in America." And its signature Sangiovese blend, Super Texan 2003, received a double gold in the San Francisco International Competition, the first time red wine received such an accolade. The Estate Syrah, which we enjoyed with our lamb course, defines the style for Flat Creek. Since 2009, Flat Creek Estate has been fortunate to have Executive Chef Sean Fulford at the helm. In 2005 he was named by the Austin American Statesman as one of the Best New Chefs. Chef Fulford is why online reviews of the Bistro at Flat Creek read: "Love it!!! Crazy good food...great scenery."

Thanks to Peter Tingberg and Genelle Edwards for organizing this very special event.

June 29, 2014: In the Hill Country, Flat Creek Estate Vineyard & Winery, Austin, Texas. 🍷 *Flat Creek Estate Rosé 2013; Drusian Prosecco Brut*. ✂️ Passed Appetizers: Meyer Lemon Black Mussels, Fennel Pollen, Basil Focaccia; Steak and Egg Saltine: Quail Egg, Brick Oven Beef Ribeye, Saltine Cracker. 🍷 *Vallerosa Bonci Verdicchio*. ✂️ Kaffir Lime Sorbet. ✂️ Tiny Shrimp Grits, Pecan Smoked Gouda, Seared Oyster

Mushroom, Cherry Tomato Confit. 🍷 *Tempranillo 2010*. ✂️ Duck Confit, Duck Demi-Glace, Brick Oven Asparagus, Potato Rosti with Gorgonzola. 🍷 *Drusian Prosecco Extra Dry*. ✂️ Strawberry Soup, Meyer Lemon Gelato, Mint Syrup, Chocolate Splash.

Did you know?

A bit of Texana: Winemaking in Texas began in the late 1600s when the first Spanish missionaries arrived and planted Mission grapes near current day El Paso. With the arrival of immigrants from other countries, many from Germany, winemaking spread across the state.

More than 20 wineries were established by 1900. Only one survived Prohibition. Today, Texas is the fifth largest wine producing state in the country and the **Hill Country** is the second largest AVA in the U.S. For more info, visit www.texaswinetrail.com.



Birmingham

Sushi and champagne, yes!

We wanted to find out how well champagne goes with sushi and the answer is very well indeed! Our Co-chairs for the event were Chip Hamner, Market Manager for Moët Hennessy USA and Peter Curtin, who



From left: Member and Moët Hennessy USA Market Manager Chip Hamner, Jinsei Sushi General Manager Nate Carlson and President Charles Fry.

A little golf with dinner

We were very fortunate to be able to schedule our All American Spring Dinner at a very fine and popular boutique restaurant 15 miles south of Birmingham on a Saturday night. The event was held outside on the patio with perfect weather. As we began to arrive, the whole lamb for the entrée course had just finished cooking on the huge wood-fired grill on the patio, and the aroma was awesome. Chef/Manager Chris Harrigan, who has worked with several of the top, award-winning chefs in our area, planned a delightful, mouth-watering Spring menu with many nods to the season. The event was chaired by Martha Griffin with able assistance from Past-President Ron Wallace and his wife Ann, along with charter member Charles Yeates selecting the wines.

There was an unexpected but welcomed occurrence just before dessert was served. Shoal Creek Golf Club, just a short way down the road, was coincidentally hosting the PGA Champions Senior Golf Tour, and one of the top golfers on the Senior Tour, Bernhard Langer, walked into our group to see what was going on. He graciously consented to having his picture taken with several, very appreciative attendees.



From left: President Charles Fry, Chef/Manager Chris Harrigan and Leah Harrigan.

selected some fabulous wines to accompany the sushi served at Jinsei Shushi Restaurant, the top sushi restaurant in the Birmingham area. Rich Buchanan, Director of Education for Moët Hennessy, came from New York City to discuss the champagnes. Nate Carlson, general manager of Jinsei, consulted with us on the menu. The second course of the evening was the restaurant's largest selling item. Created by one of the restaurant's original chefs, Kadoma tuna is a flash-fried tempura rice cake topped with a crown of ultra-fresh, spicy tuna tartar, buttery avocado, fiery jalapenos and briny flying fish roe, then finished with a generous drizzle of umami-rich eel sauce. It draws from opposite ends of the taste spectrum and conjures up a potent combination of flavors, colors, textures and temperatures.

June 23, 2014: Champagne and Sushi Wine Dinner, Jinsei Shushi, Birmingham, Alabama. 🍷 *Ruinart Blanc de Blancs NV.* ✨ *Hors d'Oeuvre: Tempura Green Beans with Spicy Aioli Dipping Sauce; Yellow Tail Serrano.* 🍷 *Ruinart Brut Rosé NV.* ✨ *Kadoma Tuna and Kobe-wrapped Asparagus.* 🍷 *Veuve Clicquot Vintage Rosé 2004.* ✨ *Kobe Beef Baby Burgers with Tempura Vegetables; Chalo Roll (spicy hotate and crab salad with tempura crunches).* 🍷 *Krug Grand Cuvée Champagne NV.* ✨ *Fried Whole Flounder.* 🍷 *Veuve Cliquot Demi-Sec NV.* ✨ *Mochi.*

May 17, 2014: All American Spring Dinner, Stone's Throw Bar & Grill, Mt. Laurel, Alabama. 🍷 *Grüet Winery Brut Rosé Sparkling Wine NV; Halter Ranch Vineyard Côtes de Paso Blanc (Grenache Blanc, Rousanne, Pipoul Blanc and Viognier).* ✨ *Skewers of Ember-roasted Gulf of Mexico Octopus with Smoked Paprika and Lemon Olive Oil; Southern Chicken Liver Fritters; Virginia's Rappahannock River Oysters on the Half Shell with Red Wine Mignonette.* 🍷 *The Branch provided Maysara Winery Pinot Gris Arsheen 2013.*

Other wines brought and shared were:

Faills Chardonnay

2011 and Minato

Harbor Tsuchizaki

Yamahai - Nama

Genshu Sake. ✨

Pea Tendril Salad

with Local Spring

Peas and Tendrils,

Heirloom French

Breakfast Radish,

Crispy Prosciutto,

Ricotta and

California Meyer

Lemon Vinaigrette.

🍷 *Au Bon Climat*

Pinot Noir Santa

Barbara County

2012. ✨

Hickory-grilled Flatbread

topped with New York's

Hudson Valley Duck

Breast with Morel

Mushrooms, Wild Garlic

Shoots, Shaved

Fennel and Saint André

Brie. 🍷 *Attendees brought and*

shared: Château de Beaucastel

1993; Château Olivier

Pessac-Léognan

1998; Château Latour

1988; Charles Krug



From left: Event Chair Martha Griffin and John Griffin.

Merlot 1999; Clarendon Hills Grenache

Hickinbotham 2007; Duckhorn

Cabernet 2010 (for a complete listing of wines visit

www.iwfs.org). ✨ *Split-Roasted Whole Spring Lamb plus*

Maine Lobster and Asparagus

Mac and Cheese with Sauce Verde. 🍷 *Dessert wines brought by attendees and*

shared: Château Coutet Sauternes

1979; Felsina Vin Santo

1993. ✨ *Warm Grit Cakes with*

Honey-Rosemary Panna Cotta and

Preserved Alabama Blueberries.

Cayman Islands

Bringing the flavors of Spain to the Islands

The Cayman Branch has a highly diversified membership. Beyond just being interested in fine wines, some of our members have branched out to own their own vineyards. One such member is Grant Stein who has a vineyard in Spain. Who could possibly describe the Spanish wines of the evening any better than Grant? Agua was the perfect venue for the Spanish dinner.

The event was organized by Justin Appleyard and Becky Schulz. Wines were chosen by Paul Anderton and Andrew Jones. Agua's Executive Chef is Marc Benkoe.



From left: Justin Appleyard, President Tessa Bodden-Johnson and Grant Stein.

April 1, 2014: Spanish Wines, Agua Restaurant, Grand Cayman Island. 🍷 Reception: *Alareinro Albariño Rias Baixas 2011*. ✨ Platters of Manchego Cheese and Olives. 🍷 *Fernando de Castilla, Antique Fino, Jerez*. ✨ Finger Food (served family-style in individual small bowls and platters): Fried Olives stuffed with Spicy Pork; Steamed Mussels in Tomato Chorizo Broth; Home-made Grissini wrapped with Serrano Ham; Roasted Red Peppers stuffed with Beef. 🍷 *R. Lopez de Heredia Viña Gravonia Rioja Alta 2003*. ✨ Trio of Home-pickled Local Sardines and Roasted Bell Peppers, Salmorejo (a purée consisting of tomato and bread) and Olive Oil-poached Grouper with Chorizo Hollandaise. 🍷 *R. Lopez de Heredia Viña Tondonia Rioja Reserva 2001; R. Lopez de Heredia Viña Tondonia Rioja Grand Reserva 1994*. ✨ Polpo alla Gallega (octopus) with Roasted Potatoes, Extra Virgin Olive Oil, Cayenne Pepper and Herb Salad. 🍷 *Bodega Mas Alta Artigas Priorat 2006; Bodega Mas Alta La Basseta Priorat 2006*. ✨ Confit of Suckling Pig with Chorizo Mashed Potatoes, Mediterranean Vegetable and Rosemary Garlic Jus. 🍷 *Emile Lustau, East India Solera*. ✨ Anise Seed and Mint Flan.

André Simon's Bon Mots . . .

"The average American probably spends more than the average citizen of any other country in the world upon food and drink, but he certainly is less well-nourished than the ordinary peasant class in any part of Europe. To say nothing of the little French bourgeois whose income is half that of a New York elevator boy, and yet feeds afar better than a Chicago packing millionaire."

(André Simon's *American Impressions*, 1934)

Chicago

Simultaneously classic and contemporary

Derived from Greece's "Arkadia" region, the word "Arcadia" is emblematic in pastoral poetry of being a refuge or idyllic place. This Michelin-starred restaurant is a fitting platform for Chef/Owner Ryan McCaskey's interpretations of American cuisine. His culinary philosophy focuses on "subtlety, layering of flavors using contemporary techniques, without one overshadowing the other, working in harmony, balancing out one another." For our first visit to Arcadia, Chef Ryan prepared a special nine-course tasting menu showcasing his transition from Winter to Spring 's artisanal products and ingredients. Our group was small and we were able to enjoy our last four cellar bottles of Château Montrose 1982. Cheers!

April 8, 2014: 794rd Dinner, Arcadia, Chicago, Illinois. 🍷 *Montaudon Classé M Champagne NV*. ✨ Passed Canapés. ✨ Blue Fin Tuna, Smoked Lardo, Toasted Hijiki Mayonnaise and Turnip Dashi. 🍷 *John Joseph Prüm Rielsing Wehlener Sonnenuhr Kabinett Mosel Saar Ruwer 2008*. ✨ Sun Ray Venus Clam, Apple, Jalapeño, Radish, Chimichurri, Red Onion. 🍷 *Corton Charlemagne Domaine Vincent Girardin Côte de Beaune 2000*. ✨ Halibut, Avocado Green Goddess, Black Olive, Licorice, **Hon Shemeji**. 🍷 *Chambolle Musigny Domaine G. Roumier Côte de Nuits 2002*. ✨ Agnolotti, Fontina, Quail Yolk, Lobster Butter Sauce, Truffle, Lemon. 🍷 *Hermitage Domaine Jean-Louis Chave Rhône 1990*. ✨ Elysian Fields Lamb, Sweetbreads, Parsnip, Apple, Fennel, Watercress. 🍷 *Château Montrose Saint-Estèphe 1982*. ✨ Tête de Moine, Tomato Marmalade, Baguette, Olive Oil, Black Olive. ✨ Miel, Citrus, Honey, Rhubarb; Matcha, Lychée, Toasted Rice. 🍷 *Zinfandel Ridge Sonoma County 1990. Graham 1985, Warre 1985 and Quinto do Noval 1982 Ports*. ✨ Profiterole, Black Walnut, Banana, Hot Chocolate.

FOOD FACTOID: **Hon Shemeji** (or brown beech or brown clamshell mushrooms) are native to East Asia but are also found in Northern Europe. Raw, they are very bitter, but when cooked, they are firm and slightly crunchy with a slight nutty flavor. They are especially good in stir fry and with wild game and seafood and are also used in soups, stews and sauces. If prepared alone, they should be sautéed whole at a high temperature with only the tip of the stem removed or slow-roasted at a low temperature with a tad of butter or oil.

Council Bluffs

Peruvian cuisine and wines

It is not every day that one gets to try Peruvian cuisine, but that is what our Branch enjoyed at Taita, a seafood restaurant with Peruvian Chef José Dionicio at the helm. The menu was matched to an all-South American wine list that included grape varieties unusual for South America: torrantes, tannat and pinot noir. Many of the recipes were inspired by the street vendors in Peru, simple but delicious. Jill Panzer and Patti Hipple made the arrangements.

July 13, 2014: Peruvian Dinner and High Quality South American Wines, Taita, Benson, Nebraska. 🍷 *Brut Reginato Argentina NV.* ✨ *Nikkei Roll of Trout, Avocado and Tiger's Milk.* 🍷 *Tabali Talinay Sauvignon Blanc Chile 2011.* ✨ *Taita Ceviche of Japanese Sea Bream and Tiger's Milk.* 🍷 *Viña Leyda Brisas Pinot Noir Chile 2011; Montesco Passionate Wines Pinot Noir Punta Negra, Argentina 2011.* ✨ *Serrano Ham-wrapped Scorpion Fish.* 🍷 *Viña Ventisquero Cabernet Sauvignon Grey Single Block Vineyard Chile 2011.* ✨ *Anticuchos (grilled Majinola beef heart).* 🍷 *Luca Syrah Laborde Double Select Argentina 2010; Chakana Estate Selection Malbec Argentina 2012.* ✨ *Chorizo-stuffed Pig Trotter.* 🍷 *Vinedo de los Vientos Alcyone Late Harvest Tannat Dessert Wine Uruguay NV.* ✨ *Dark Chocolate Pavé.*



From left: Tanya Madder, Laura Katz, Mike Philbin, Patti Hipple, Chef José Dionicio and Jill Panzer.

Dallas

The new Dallas Provisional Branch held an organizing event, "How Napa Stays Noble," on July 26 at Classic Wine Storage. Interim President Joey Stewart and Certified Wine Specialist and Branch member Greg Forshay guided the group through a selection of fantastic wines from Napa paired with cheese and charcuterie. Wines included 2012 Peju Sauvignon Blanc, 2012 Troughard Chardonnay, 2010 Single Vineyard Steele Pinot Noir, 2010 Lucian Merlot, 2010 Eponymous Syrah and 2005 Clark-Claudon Cabernet Sauvignon. A most successful organizing event!

Publishers Note: If you know anyone in the Dallas area who might like to be a member of this new IW&FS Branch, contact Joey Stewart at powerfilmsdallas@hotmail.com



From left: Certified Wine Specialist and Branch member Greg Forshay.



Lindsey and Matthew Lawrence.



From left: Joey Stewart, Charles Duran, Chris Walls and Rami Cantu.



New members enjoying the event.

What's Cooking . . .

Fort Worth

An excellent club

When City Club was founded almost a quarter century ago, the goal was a simple one: to create an environment in which excellence thrives. Through the years, City Club has continued to represent an uncompromising standard of value and service for Fort Worth's professional community.

June 6, 2014: June Dinner, City Club, Fort Worth, Texas. 🍷 *Nicolas Feuillatte Brut Champagne NV.* ✨ Passed Hors d'Oeuvre: Tomato Bruschetta, Lamb Lollipops. 🍷 *Aubert Ritchie Vineyard Chardonnay 2012.* ✨ Vichyssoise with Fried Leaks and Lump Crab. 🍷 *Jones Family Sauvignon Blanc 2011.* ✨ Baked Oysters with Goat Cheese Cream Sauce on Baby Arugula. ✨ Papaya Sorbet. 🍷 *Kesner Sonoma Coast Pinot Noir 2011; Favia Rompecabezas Red Wine Napa 2010.* ✨ Seared Duck Breast, Duck Confit, Duchess Potatoes, Haricots Verts. 🍷 *Matthiasson Rosé 2013.* ✨ Lola Rosa Salad, Brie Cheese, Strawberries, Candied Pecans, Champagne Vinaigrette. 🍷 *Castelneau de Suduiraut Sauternes 2007.* ✨ Key Lime Pie.



From left: Jim Kauffman, Deborah Kauffman, Denise Simpson and Hugh Simpson.

Greater Omaha

Name that ingredient...

Our summer event was held at the beautiful and historic Field Club. We were served on the veranda surrounded by trees, protected from the wind, overlooking the pool. We were instructed to look for a single ingredient which was to be part of every course. Member Mike Dunn correctly guessed the secret ingredient - tomatoes! Who would have guessed that the red decoration piped around the dessert plates could be tomato sauce? A fun game, forcing us to look for nuances in each course. The Thunderbird salad was presented in a cucumber-enclosed package almost too pretty to eat. The Miraval Rosé (which had complex berry and citrus undertones) was a first release from a vineyard owned by Angelina Jolie and Brad Pitt in Provence.

Event Hosts were Dennis and Andrea McMahon and Wayne and Karen Markus.

July 27, 2014: An Evening at the Field Club, Field Club of Omaha, Omaha, Nebraska. 🍷 *Shatter Grenache 2011; Dr Loosen Riesling 2010.* ✨ Passed Bleu Cheese Mousse; Stuffed Endive; Displayed Appetizer of Fruit. 🍷 *D'Arenberg McLaren Vale "The Hermit Crab" Viognier Marasanne 2013.* ✨ Lobster Bisque. 🍷 *Miraval Rosé 2013.* ✨ Thunderbird Salad. 🍷 *Trentadue La Stoa Estate Zinfandel 2011.* ✨ Thai Grilled Jumbo Shrimp, Rice, Spicy Thai Sauce. 🍷 *Les Granières de la Nerth Châteauneuf du Pape 2011.* ✨ Beef Tenderloin Medallions, Garlic Mashed Potatoes, Truffle Demi-Glace. 🍷 *Mionetto Prosecco Doc Treviso.* ✨ Key Lime Pie.



Hosts Dennis McMahon, Andrea McMahon, Karen Markus and Wayne Markus.

Old vs. new

V Mertz is known as one of the finest restaurants in Omaha and is a favorite setting for each of the three Branches in the Omaha area. The theme for this event, Old World vs. New World wines, compared French wines grown and produced in the Rhône Valley with similar varietals from California. We had the awesome job of comparing and enjoying the wines from two parts of the world. People were surprised at how multifaceted the rosé wines were. We enjoyed a memorable culinary and wine experience, and in addition, Branch Secretary and Branch Contact Carolyn Peterson was surprised to receive the Board of Governors of the Americas Silver Medallion for her years of service.

Event Hosts were Janice Rustia and Joe and Andie Kafka. The Chef is Jon Seymour and the Sommelier is Matthew Brow.

May 4, 2014: Old World vs. New World, V Mertz, Omaha, Nebraska. 🍷 *Guigal Côtes du Rhône Blanc 2012; Domaine des Côteaux des Travers-Cairanne 2011; Elicio Côtes du Ventoux Rosé 2012.* ✨ House-made Charcuterie and Artisan Cheeses. 🍷 *M. Chapoutier "La Cibiose" 2011; Truchard Rousanne 2009.* ✨ Jambonneau, Fondue, Lyonnaise Potatoes, Fried Shallot. 🍷 *Domaine de Châteaumar Châteauneuf du Pape 2011; Broc Cellars Grenache 2012.* ✨ Chicken Roulade and Liver Cake, Turnip, Scallion, Pear Mostarde. 🍷 *Yves Cuilleron "L'Amarybelle" Saint-Joseph 2010.* ✨ Wagu Beef, Smoked Carrot, Walnut Cake, Stewed Onion, Black Currant. 🍷 *Domaine de Beaumarlic Beunes de Venise 2011.* ✨ Clafutis: Gâteau, Custard, Stone Fruit.



From left: President Burt Jay and BGA Silver Medallion award-winner Carolyn Peterson.

Houston

Tasting Oregon wines in a French bistro

Kris Bistro is located at the Culinary Institute LeNôtre. This is a French restaurant with a wine bar. We were given two wines at a time and asked to identify them. Wines ranged in price from \$34 to \$150 a bottle. No one won the magnum of wine to be given to a perfect score. We must all need to work on our tasting skills for our next blind tasting.

Chuck Jacobus made the arrangements and chose the wines.

June 25, 2014: Comparative Wine Tasting, Kris Bistro, Houston, Texas. 🍷 *Archery Summit Estate; Beaux Frères/Beaux Frères Vineyard.* ✂ *House-made Pork Pâté and Rabbit Rillettes.* 🍷 *Williams Selyem Estate; Ponzi Private Reserve.* ✂ *Duck Montmorency: Sauté of Duck Breast, Griottine Cherry Reduction, Chèvre and Foie Gras-stuffed Cherries, Arugula Salad.* 🍷 *Youngberg Hill/Jordan Block; Domaine Serene Evanstad Reserve.* ✂ *Veal Osso Bucco, Shaved Green Asparagus in Grapefruit Vinaigrette, Couscous, Olives, Red Wheat, Blueberries and Feta.*



From left: Ravi Perera, Lynn Muirs and Randy Drake.

Jacksonville

Sumptuous tasting of Northwest wines and Southern foods

Once again Roland and Anne Richardson opened their home pavilion to the Jacksonville Branch for our annual "A Matter of Taste" wine tasting event. This year the wine committee focused on wines of the Northwest. Three stations were set up where members and guests were free to roam about and taste wines as they desired. The stations were: white wines, pinot noir and big reds. A fabulous buffet dinner was presented by our longtime friend, Byron Terwillegar of Blue Water Bay Café in Melrose, Florida. As a surprise to all, Byron provided 2011 Alvear Pedro Ximenez de Auada to accompany the coconut macaroons, raspberry French macaroons and the special IW&FS and Blue Water Bay insignia cookies.

Mark Kallaus, Tim Baird, Dotti Cahill and Jeanne Krausz chose the wines.

May 31, 2014: An Evening at Taverna Restaurant, Jacksonville, Florida. 🍷 *THE TASTING: White Wines: Château Ste Michelle Sauvignon Blanc Horse Heaven Hills, Washington 2013; King Estate Pinot Gris Signature Collection, Lorane Valley, Oregon 2012; Big Fire Oregon Pinot Gris, R. Stuart & Co., McMinnville, Oregon 2012; Poet's Leap Riesling, Columbia Valley, Walla Walla, Washington 2012. Pinot Noir: Foris Vineyards Pinot Noir Rogue Valley, Oregon 2010; Kudos "K" Single Vineyard Pinot Noir Carabella Vineyard, Willamette Valley, Oregon 2011. Witness Tree Vineyards Pinot Noir, Estate Bottled, Willamette Valley, Oregon 2011. Big Reds: Kestrel Co-Ferment Estate Syrah Winemaker Select Series, Yakima Valley, Washington 2007; Charles Smith K Vintners Milbrandt Vineyard Syrah Columbia*

Valley, Washington 2010; Gamache Vintners Nicolas Reserve Red Wine Barrel Select Columbia Valley, Washington 2008; NxNW Cabernet Sauvignon Columbia Valley River Basin, Oregon and Washington 2011; Adams Bench "Reckoning" Bordeaux Blend Woodinville, Washington 2007. Dessert: Alvear Pedro Ximenez de Auada, 2011.



From left: Tony Annuzzi, Linda Long and Judi Baird.

✂ **THE BUFFET:** Organic Sun-dried and Shiraz-infused Tart Cherries, Blueberries and Mangoes with Curry Cheese and Tupelo Honey on Toasted Cuban Bread; Day-made Black Jack Oak-smoked Florida Farm-raised Gator Tenderloin Sausage with Creole Mustard; Jumbo Lump Blue Crab with Meyer Lemon Juice on English Cukes with Kim Chee Kaffir Sauce; Parmigiano Reggiano 24 Month Aged Wheel with Assorted Vinegars, Reductions and Organic Grapes; Pecan-smoked Trout Pâté and Herbs in Organic Egg Whites; Oak-grilled Organic Purple Asparagus with Thai Basil; Day-picked Marinated Cherokee Tomatoes; Florida Style Pickled Platter: Organic Okra, Cinnamon Cured Cukes, Balsamic Cippolini Onions, Datil Crimini Mushrooms; Deep Water Prawns Citrus Boiled and Sea Salt Shocked; Fresh Ball Mozzarella and Basil Skewers with Organic Tomatoes and Roasted Garlic Chips, Uncured Pepperoni; Prime Rosemary-roasted Tenderloin with Glazed Crimini Mushrooms and Sea Salt; Pappy Van Winkle (12 year) Organic Blueberry-glazed Double Applewood-smoked Slab Cut Bacon; "The Bay" Oak-smoked Scottish Salmon with French Brie, Asparagus and Gruyère Ravioli

with Roasted Organic Red and Yellow Peppers with Wasabi Oil and Fresh Tarragon; Uncured Coppa-wrapped Organic Yellow Melons with Day-picked Bradford County Strawberries; Fresh Cut Organic Fruit; IW&FS / Blue Water Bay Logo Cookies; French Raspberry Macaroons, French Nutella Macaroons and American Coconut Macaroons.

Kansas City

A local treasure with a national clientele

Located in one of Kansas City's stately, tree-lined Morningside neighborhood, the renovated home now called Inspired Occasions houses the dining room of Lon Lane's creative catering company. Lane co-founded the company with his wife Marcia in 1991 and has been serving and dazzling clients both locally and nationwide ever since. Inspired occasions won the coveted Catersource ACE award as the Midwest's Best of The Best in catering for 2011. In 2012 Lon was honored with the Gillis Center Spirit Award for exemplary service to nonprofit organizations and individuals in the Kansas City Metro area. \

Dinner Chair Suzanne Shank made the arrangements with Wine Chairman Dr. Gerhard Cibus.

May 6, 2014: Early Summer Dinner, Inspired Occasions, Kansas City, Missouri. 🍷 *Punkt Sparkling Grüner Veltliner NV.* ✨ Chef-attended Hors d'Oeuvre Station: Sautéed Lobster Cakes, Shrimp Cakes and Salmon Cakes, Choron Sauce, Lime Cilantro Remoulade and Tomato-Ginger Jam. ✨ Passed Appetizers: Lon Lane's Inspired Occasions Famous Hot Onion Puffs; Cassis-poached Figs stuffed with Chèvre, wrapped in Lacquered Bacon. 🍷 *Zardetto Prosecco Brut NV.* ✨ Warm Goat Cheese Soufflé, Spring Asparagus and Beet Salad, Blanched Spring Asparagus Salad with Watercress and Arugula, Roasted Beets and Bleu Cheese, Blood Orange Vinaigrette and Fried Shallot Rings. 🍷 *Roar Santa Lucia Highlands Pinot Noir 2012.* ✨ Salt and Pepper Filet with Cabernet Sauce, Balsamic-glazed Pan-seared Sea Scallops with Savory Three-Squash Bread Pudding with Goat Cheese, Freshly Sautéed Brussels Sprouts, Roasted Grape Tomatoes and Winter Mushrooms. 🍷 *Marqués de Gelida Brut Reserva Rosé 2009.* ✨ Mini-Brandy Snap Basket filled with Fresh Spring Berries; Chocolate Gelato with Crystallized Ginger; Grand Marnier Mini Crème Brûlée.

Heartland's James Beard best chef

Chef Colby Garrelts, the 2013 James Beard award-winner for Best Chef Midwest, obtained his culinary education in kitchens across the country including at TRU in Chicago, where he met his wife Megan, who is now his partner and pastry chef. Garrelts is a native of Kansas City, and designs the cuisine at bluestem (a Kansas grass variety) restaurant to be "progressive American" with unadorned elegance and style. The Garrelts also



From left: Andrew Robb, President Gary Robb and Anita Robb.



Caviar spoons.

founded Rye (another Kansas grass) restaurant which is also serving their progressive American dishes.

Dinner Chair Suzanne Shank made the arrangements with Wine Chairman Dr. Gerhard Cibus.

March 4, 2014: Spring Dinner, bluestem, Kansas City, Missouri. 🍷 *Champagnes from the Branch cellar.* ✨ Passed Appetizers. 🍷 *Tokaji Aszú Puttonyos 5.* ✨ Foie Gras Torchon "Ants on a Log": Peanut, Celery and Grapes. 🍷 *French White Burgundy.* ✨ Torchio Pasta,

Hen Egg, Spinach, Black Truffle. 🍷 *Sonoma Coast Pinot Noir.* ✨ Elk and Swiss Chard wrapped with Mousse, Piquillo Pepper and Onion; OR Sturgeon with Apple, Bacon, Cabbage and Mustard. 🍷 *Banfi Brachetto d'Acqui Rosa Regale.* ✨ Amarena Cherry, Cocoa, Sweet Cream and Black Cherry, Chocolate Cookie.

Kitchener/Waterloo

Mostly California for summer wines

On a beautiful evening, we gathered outside on The Flying Dog's deck with passed hors d'oeuvre before sitting down inside for a fabulous dinner prepared by Executive Chef Jay Barlett. We had a number of guests attending, including some from the Niagara Branch. Vanessa Johnson, this year's winner of our Branch's Charles Greb Memorial Scholarship, attended along with her mother Carla.

Hosts Christine and Barney Strassburger made the arrangements.

June 10, 2014: Welcome to Summer, The Flying Dog, Waterloo, Ontario. 🍷 *Momo Pinot Noir Marlborough, New Zealand; St. Supery Sauvignon Blanc Napa Valley 2012.* ✨ Passed Hors d'Oeuvre: Grilled Beef Baguettes: Grilled Sliced Beef Top Sirloin, Wasabi Mayo, Arugula and Caramelized Onions and Grilled Baguette Slices; Goat Cheese Fritters: Fried Goat Cheese and Herb Fritters with Crisp Greens and Spiced Red Pepper Sauce; Vegetarian Thai Cold Spring Rolls: Carrot, Cucumber and Cilantro in Rice Paper, served with Thai Chili Dipping Sauce. 🍷 *Francis Coppola Sofia Rosé Monterey County 2013.* ✨ Gazpacho. 🍷 *Bridlewood Pinot Noir*

Continued on next page



From left: Nadine Mueller, Branch President Minto Schneider, Scholarship Winner Vanessa Johnson and Vanessa's mother Carla.

What's Cooking . . .

Kitchener/Waterloo Continued

Monterey County 2012. ✦ Grilled Chicken and Arugula Salad: Baby Arugula, Grapefruit Sections, Toasted Pine Nuts, Avocado, Red Onion, Shaved Parmesan, Grilled Croutons and Grapefruit Vinaigrette. 🍷 *Fess Parker Viognier Santa Barbara County 2011.* ✦ Grilled Colossal Shrimp with Ricotta Gnocchi, Roasted Tomatoes, Mixed Mushrooms, Wilted Greens, Fresh Herbs, Roasted Garlic Cream Sauce. 🍷 *Duckhorn Decoy Cabernet Sauvignon Sonoma 2012; Deep Sea Chardonnay Central Coast, California 2009.* ✦ AAA Beef Tenderloin, Bèarnaise with East Coast Lobster Tail, Corn and Cilantro Salsa, Summer Asparagus Bundles and Flying Dog Potato-Cheddar Lasagna Chipotle, Aioli and Home-made Barbeque Dipping Sauce. 🍷 *Foderi Elia Moscato D'Asti Piedmont 2012.* ✦ Layers of Thin Buttery Shortbread topped with Fresh Summer Berries, Home-made Vanilla Cream and Fresh Mint.

Italian feast

The Chef is Jaret Flannigan. Marie-Josée Boily and Paul Sweeny made the arrangements. Paul chose the wines.

May 6, 2014: An Evening of Italian Delights, Del Dente, Kitchener, Ontario. 🍷 *Costa Farnel Prosecco 2013.* ✦ Hors d'Oeuvre: Salumi Platters; Zucchini Involtino; Crostini di Carpaccio; Pizzetta Funghi. 🍷 *Castello di Verrazzano Chianti Classico 2011.* ✦ Ravioli Agnello, Lamb Ragù, Orange Mint-Ricotta, Jus. 🍷 *La Tunella Ribolla Gialla 2012.* ✦ Insalata di Bresaola, Pecorino, Toasted Crumbs, Lemon, Olive Oil. 🍷 *Venica and Venica Pinot Grigio 2012.* ✦ Roasted Branzino with Braised Artichokes, Roasted Potatoes, Tomato Passata, Charred Lemon. ✦ Intermezzo of Cucumber, Lemon and Mint Ice. 🍷 *Fenocchio Barolo 2009.* ✦ Veal Osso Buco with Risotto Milanese, Pancetta Jus, Gremolata. 🍷 *Castelgreve Vin Santo del Chianti Classico 2000.* ✦ Mascarpone Semifreddo, Amaretti Crumble, Caramel.

La Jolla

Hunters gather to share their magnificent bounty

This Summer the La Jolla Branch and the Rancho Santa Fe Branch joined forces for a revival of an old tradition. The Game Night Dinner has long been a favorite of both Branches because of the many hunters that are members. For this dinner Jere Burns, Cutter Clotfelter, Lew Dowdy, G.T. Frost, Bruce Herbert, Peter La Dow, Paul Scripps and Dr. David Smith shared the fruits of their hunting prowess for all to enjoy. The venue was the Fairbanks Ranch Country Club in Rancho Santa Fe.

Chef Jesse Frost and Sommelier Mick Burns met the challenge of the various viands supplied by our intrepid hunters. The reception wine was NV Nicholas Feuillatte Champagne that joined a venison sausage with melon, grilled prawns with fennel chutney, baked dates with brie and duck rilletes on endive to start the evening.

After this remarkable beginning, members of the La Jolla Branch and Rancho Santa Fe Branch sat down in a beautiful room overlooking the golf course and began an amazing menu. The first course was a smoked pheasant salad with local citrus, toasted almonds and pomegranate dressing. The 2012 Drouhin St Veran matched perfectly. Several members did find shot in their pheasant slices proving that, indeed, this bird was not farmed.

The second course was a great presentation of braised wild boar "biscuits and gravy" with Fuji apples, pearl onions and boar bacon. Who would have guessed that "biscuits and gravy" could be so delicious? The wine pairing was a 2007 Cuvée du Vatican Châteauneuf de Pape Reserve

Sixtine, a remarkable wine that only enhanced the wild boar and did overcome any gaminess. Next was a seared mallard duck breast with poached figs, duck confit stuffed squash blossoms and a fig-red wine jus. A 2011 Pommard from Pascal Marchand accompanied this offering. Although a young Pommard, the Sommelier had decanted to aerate and it softened the tannins. A pear and rosemary granite intermezzo arrived to clear our palates before the final offering: pepper-crusted wild venison loin with root vegetable gratin, braised leeks, fava beans and a cabernet reduction joined with a 2005 Château Reignac Bordeaux Superior to finish the repast. With the sumptuous repast, many felt we were transported to the meals of "Merry Olde England" and the days of André Simon.

Oh yes, there was a dessert: a warm chocolate tart with fruit chutney. We thank our faithful hunters for sharing their bounty. We also want to thank the Fairbanks Country Club's Chef Frost, Sommelier Burns and Staff for a remarkable dinner. We are looking forward to a repeat experience in a few years.



Wild Boar Biscuits and Gravy.



From left: Fred Fry, Rancho Santa Fe Chairman Lew Dowdy and La Jolla Chairman Bruch Burgener.

Lake Tahoe

Flirtatiously French

Fine French food loves flirtatious French wine. Stella's Restaurant offers an intimate dining environment that is truly like no other in the Lake Tahoe region. Its open kitchen, memorable dishes and excellent service and Chef Jacob Burton's menu masterfully matched with our cellared French wines. We had the freshest seafood, regional farm ingredients and on-site garden produce and herbs. C'est magnifique!

Cellarmaster David Hardie chose the wines.

June 15, 2014: OOH la la!, Stella's Restaurant, Truckee, California. 🍷 *Henriot Brut Souverain Champagne Reims NV.* ✨ Canapés: Buckley Bay Oysters on the Half Shell, Apricot Mignonette, Chervil, Duck Pâté, Orange Supreme, Frisée, Tarragon, Crostini. 🍷 *Gilbert Picq & Ses Fils Chablis Vaucoupin 1er Cru Chichée 2011.* ✨ Halibut Mi Cuit, Sauce Vierge, Brown Butter Beets, Heirloom Tomatoes, Tarragon. 🍷 *Frederic Magnien Morey-Saint-Denis Les Ruchots 1er Cru Côte de Nuits 2007.* ✨ Seared Squab Breast, Arugula, Almonds, Goat Cheese, Walnut-Sherry Vinaigrette, Toasted Vanilla and Cherry Reduction. 🍷 *Château Duhart-Milon Domaine Barons De Rothschild 4th Cru Classé Pauillac 2000.* ✨ Pan-roasted Filet of Beef, Charred Plums and Romaine, Roasted Brioche, Monterey Mushroom Glace di Viande. 🍷 *Château Guiraud Grand Cru Sauternes 2009.* ✨ Macerated Peach Tart, Dehydrated Crêpe Flakes, Apricot Ice Cream, Moscato and Honey Crème Fraîche.



Warren Kochmund and Erika Gillette.



Open kitchen prep for the Halibut mi cuit.

Monterey Peninsula

Bistro dinner with French-delicious wines

Our Spring event, Elegance in Paris, at Montrio Bistro in Monterey was prepared by Chef Tony Baker. Chef Baker's personality is large and it showed in both the menu and in his presentation. The room was filled with flowers that brought Spring into the room. The pork tenderloin was prepared with Baker's Bacon, a product that the Chef has begun marketing.

Our hosts were Dennis and Marie Riley.



From left: President Peter Tansill, Marie Riley, Chef Tony Baker and Dennis Riley.

April 27, 2014: Elegance in Paris, Montrio Bistro, Monterey, California.

🍷 *Bollinger Champagne Brut Special Cuvée.* ✨ Passed Hors d'Oeuvre: Avocado Panna Cotta, Scallop Crudo, Breakfast Radish, Shaved Bourbon Bacon, Corn Pudding, Mouseron Mushroom Chicken Glace. 🍷 *Château Guiraud Sauternes 1er Cru 2001.* ✨ Torchon of Foie Gras, Dehydrated Duck Jus, Maldon Salt, Beet Paint, Brooks Cherries, Brioche. 🍷 *Frédéric Magnien Côte De Nuits Villages Croix Viollette 2009.* ✨ Seared Bristol Bay Scallop, Turnip-Potato Corned Beef Hash, Sherry Vinegar, Meat Glaze. ✨ Verjus Granite, Frozen Scarlet Grapes, Jelenek Fernet. 🍷 *Pierre Gaillard Crozes Hermitage 2011; Paul Jaboulet Ainé Crozes Heritage Domaine de Thalabert 2009.* ✨ Baker's Bacon-wrapped Pork Tenderloin, Braised Shoulder, Medjool Dates, Parsnip and Baby Beets. 🍷 *Alvear Pedro Ximénez de Añada Montilla Moriles 2011.* ✨ Trio of Chocolate: S'More, Chocolate Mousse Cake, Bittersweet Chocolate Panna Cotta, Caramel and Sea Salt.

Foie gras in California? Shhhh...

The Lodge at Pebble Beach, where our Holiday Dinner was held, was beautifully decorated as a Winter wonderland. And Executive Chef Benjamin Brown outdid himself. The menu was not only beautifully paired with the wines but also innovative. He used limoncello that Peter had made for the sorbet. Foie gras has been banned for sale in California, but Peter provided some for our first course! And the ribeye was done sous-vide. Absolutely delicious!

Our Hosts were Peter and Sheila Tansill with Sommelier Charles Peluso.

December 8, 2013: Holiday Dinner, The Lodge at Pebble Beach, Monterey, California. 🍷 *J. Lassalle Champagne Brut Rosé Reserve Des Grandes Années Premier Cru Chigny-Les-Roses NV.* ✨ *Conard Deux Foies*

What's Cooking . . .

Monterey Peninsula continued

Roulade on Pumpnickel; Butter-poached Langoustines en Brochette; Aji Rocoto Shrimp Ceviche Shooter with Roasted Sweet Corn. 🍷 *Château Riussec Sauternes 1er Cru Classé 2005*. ✨ Red Wine-poached Apple and Spiced Pear Gelée. 🍷 *La Monacesca Mirum Verdicchio di Matelica Riserva 2008*. ✨ Leek Fondue. 🍷 *Wait Cellars Pinot Noir Russian River Valley 2010; Talley Vineyards Pinot Noir Arroyo Grande Valley 2009*. ✨ Winter Vegetables and Light Brined Caper Berry Sauce. ✨ Limoncello Sorbet. 🍷 *Château La Vielle Cure Fronsac 2001*. ✨ Pumpkin Purée and Emmenthaler Pommes Feuilles. 🍷 *Domaine Du Pegau Châteauneuf du Pape Cuvée Réservee 2008*. ✨ Black Pepper Bella Vitano Crèmeux de Citeaux. 🍷 *Castello Banfi Spumante Rosa Regale Brachetto d'Acqui 2012*. ✨ Chocolate Olive Oil Cake and Red Wine-poached Pear.



From left: Sommelier Charles Peluso, Sheila Tansill, The Lodge at Pebble Beach Executive Chef Benjamin Brown and President Peter Tansill.

Montreal

Spring evening in Old Montreal

This contemporary and modern restaurant is located in Old Montreal in an old iron works factory. It is very stylish, with high ceilings, tall windows and an industrial-chic décor. The food was excellent and the service was attentive and very friendly.

Eric and Candi Shatilla made the arrangements assisted with wine pairings by Carola Price.

May 4, 2014: Spring Dinner, Le Serpent, Montréal, Quebec. 🍷 *Cascina Chicco Metodo Classico Extra Brut Rosé NV*. ✨ Canapés Variés. 🍷

Pépière Muscadet Gras Moutons 2012. ✨ Tatar d'Hamachi, Niçoise Olives, Citron Confit. 🍷 *Château Montelena Chardonnay 2006*. ✨ Pétoncle Poêle, Tortellini Asiago et Ricotta, Purée de Pois Vert. 🍷 *Saumaize-Michelin Pouilly Fouissé Vignes Blanches 2001*. ✨ Risotto au Homard, Betterave Jaune, Basilic, Mascarpone. 🍷 *G. Bonnefoy IGP Urfé Gamay Migmatite 2012*. ✨ Caille Poêlée, Foie Fouetté, Rattes, Moutarde. 🍷 *Fattoria Lavacchio Chianti Rufina Riserva Cedro 2008*. ✨ Onglet, Radicchio, Carottes Glacées, Guinness. ✨ Parfait aux Noisettes et au Chocolat Noir, Crème Anglaise.

Vintner-hosted feast

This was a wine tasting and French cuisine gourmet dinner hosted by Vintner, Norman Hardie, with his own Prince Edward County, Ontario wines. The wine tasting, accompanied by a menu announced personally and with passion, added a special touch. Overall a wonderful experience held in good company with excellent wine and impeccable service.

Carola Price and Pierre Allard made the arrangements. Norman Hardie and Carola chose the wines.

April 8, 2014: An Intimate Winemaker's Dinner, État-Major, Montréal, Quebec. 🍷 *Calcaire 2013*. ✨ Canapés: Rillettes de Truite à la Tomate Confit et Basilic; Raviole Ouverte de Homard en Feuille de Celeri-Rave; Ceviche de Bar Sauvage. 🍷 *County Chardonnay 2012; Cuvée "L" Chardonnay 2012*. ✨ Pétoncles Poêlés sur Crème de Poireaux et Émulsion de Safran. 🍷 *County Cabernet Franc 2012*. ✨ Tartare de Canard aux Pommes et Chanterelles. 🍷 *County Pinot Noir 2012; Cuvée L. Pinot Noir 2012*. ✨ Filet de Veau de Grain sur Polenta Crèmeuse au Mascarpone, Purée d'Oignons Caramélisé, Asperges Poêlées et Jus au Romarin. ✨ Gâteau Foret Blanche, Chantilly Chocolat Blanc, Cerises Confit, Espuma Griotte.



From left: Laurel Wolfe, Sylvia Vogel, Norman Wolfe and Eunice Mayers.

Napa Valley/Sonoma County

Rombauer hosts winery tasting/luncheon

Picture perfect weather for our reception and luncheon at Rombauer Vineyards winery. Our hosts were founder Koerner Rombauer and his son, General Manager K.R. Rombauer. Koerner's first love was flying and he was a pilot in the California Air National Guard before becoming a captain flying the South American route for Braniff International Airlines. He started Rombauer Vineyards in 1980. Koerner's great aunt, Irma Rombauer, was the author of the beloved cookbook *The Joy of*

Cooking, in continuous publication since 1936. Koerner graciously signed copies of the book for members after the luncheon.

June 14, 2014: Rombauer Vineyards Winery Luncheon, Napa Valley, California. 🍷 *Rombauer Carneros Chardonnay 2012.* ✨ Chef's Selection of Hors d'Oeuvre. 🍷 *Buchli Station Chardonnay 2008.* ✨ Butter Lettuce Salad with Dried Cherries, Goat Cheese, Toasted Walnuts and Lemon Vinaigrette. 🍷 *Atlas Peak Cabernet 2009; Stice Lane Cabernet 2005 and 2006; Le Meilleur Bordeaux Red Blend 2007.* ✨ Grilled Local Wild King Salmon over Lemony Quinoa with Grilled Vegetables. ✨ Strawberry Shortcake.

Lobster feast with Mumm - yum



From left: Diana Milnor, Judy Kiersey and C.J. Milnor.

the table as the evening progressed and some members consumed as many as three lobsters! Gourmet ice cream sandwiches were served for dessert. Great host and fun evening.

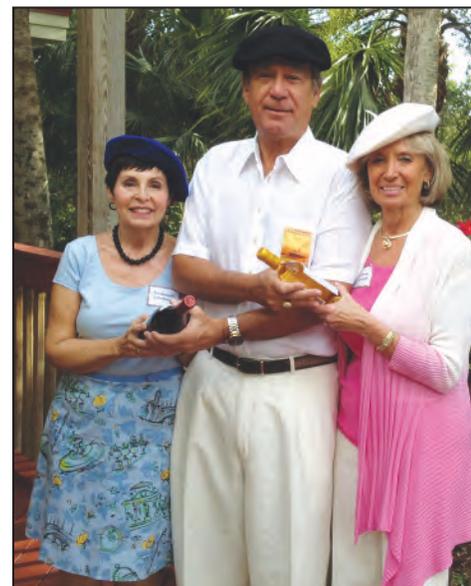
May 17, 2014: Lobster Feast at Mumm Winery, Rutherford, California. 🍷 *THE WINES: Magnums of Mumm Brut Reserve Rosé and Mumm Reserve Brut; Mumm Pinot Gris 2012; Mumm Pinot Noir 2011.*

Naples

Remembering the Bastille

Donning berets, the hosts for a pre-Bastille Day party, Steve and Donna Suddeth and Hadassah and Marc Schulman, set the tone for a French-inspired dinner at the Boathouse at Collier's Reserve in Naples. French flags of blue, white and red added the right touch of color to the tables. The menu was created with a variety of French traditional dishes by Chef Brian Lord.

July 9, 2014: Pre-Bastille Day Party, The Boathouse at Collier's Reserve Country Club, Naples, Florida. 🍷 *Louis Bouillot Crémant de Bourgogne Rosé.* ✨ Passed Hors d'Oeuvre: Pâté de Campagne, Duck Confit, Roasted Pork with Traditional Garnishes, Brie and Prosciutto Gougères and Black Truffle Steak Tartar. 🍷 *Ropiteu Les Plants Nobles Chardonnay 2012.* ✨ *Salade de Tomatoes et Fromage: Red Florida Heirloom Tomatoes and White Fresh Water Mozzarella with Garden Basil Balsamic and Sea Salt.* 🍷 *Louis Chavy Burgogne Grand Ordinaire 2012.* ✨ *Coq au Vin with Braised Free Range Chicken, Pommes Lyonnaise, Spinach, Oven-roasted Root Vegetables and Burgundy Jus.* 🍷 *Château du Grand Carrety Sauternes 2011.* ✨ *Sour Apple Tart Tartan with Frangipane, Caramel Ice Cream.*



From left: Co-hosts Hadassah Schulman, Steve Suddeth and Donna Suddeth.

New Orleans

French tradition in Old New Orleans

New Orleans is fortunate to attract such culinary talent, pre- and post-Katrina, as Chef/owner Jacques Saleun of Château du Lac in Old Metairie. Chef Jacques began his classical French training at the age of 15 in Brittany. After honing his culinary skills for twenty years in Paris, the gastronomic capital of the world, he moved to New York and then to New Orleans. As fate would have it, he opened his bistro just five months before the storm. We are so pleased that he chose to stay and are looking forward to a second Château du Lac in the Warehouse District, opening soon.

Chef Jacques prepared a sumptuous dinner for us. President Christopher Dorion made the arrangements and Michelle Dorion selected these fine wines.

June 29, 2014: Une Fête en Ete, Château du Lac, Old Metairie, Louisiana. 🍷 *Domaine Carneros Brut 2010.* ✨ *Melon Gazpacho with Crabmeat and Citrus Salad Garnish.* 🍷 *Chapoutier Côtes du Rhône Belleruche Rosé 2012.* ✨ *Scallops and Shrimp Napoleon with Shrimp Sauce and Tarragon.* 🍷 *Cuvée du Vatican Châteauneuf-du-Pape Reserve Sixtine 2006.* ✨ *Pan-seared Red Fish and Leek Compote.* ✨ *Tournedos of Filet with Truffle Sauce and Duck Fat Potatoes tossed with Arugula and drizzled with Truffle Vinaigrette.* 🍷 *Terra d'Oro Zinfandel Port.* ✨ *Warm Chocolate Cake with Vanilla Ice Cream.*

New York

Event Ideas

Jeopardy and the wines of Château de Fieuzal

For our Jeopardy Dinner on May 8, two-time champion Brian Flanagan returned with a trivia contest of wine and food questions. Each table was a team and members of the winning team received a bottle of wine donated by Château de Fieuzal. The event was held at the wonderful *New York Times* two-star Millesime Restaurant, where members chose from a large and varied menu. The excellent cuisine was accompanied by white and red wines of Château de Fieuzal, ranked among the Premier Crus in the Classification of Graves wine in 1953 and 1959. Winemaker Steven Carrier presented Grand Vin Blanc: 1999, 2006, 2008, 2009 and 2010 and Grand Vin Rouge: 1990, 2000, 2001, 2008 and 2009.

Thanks to Dr. Arthur Canario for planning and hosting the event and President Greg Hurst for arranging the wines.



From left: Brian Flanagan, Château de Fieuzal Winemaker Steven Carrier and Arthur Canario.

Members BYOB and share the regions of Italy

Our Italian BYOB dinner was at one of the most popular new restaurants in New York, the high-energy, chic midtown Quality Italian. The wines for the BYOB included all of the important wine growing regions of Italy, and of course, the Super Tuscans.

Thanks to Event Chairpersons Joe and Cathy Zicherman and Arnie and Sherie Reiter.

February 10, 2014: Italian BYOB Dinner, Quality Italian, New York, New York. 🍷 Members brought and shared: Quintareli, Gaja, Antinori and Sassicaia just to name a few. ✨ Hors d'Oeuvre and Canapés: Tomato Caprese Skewers; Prosciutto and Melon Skewers; Parmesan Deviled Eggs; Lobster Fra Diavolo Roll; Polenta Corn Dog; **Mortadella** Sandwiches; **Stracciatella** and Strawberries. ✨ Spicy Shrimp and Creste Pasta. ✨ Quality Italian Chicken Parmigiana. ✨ Lamb Chops Scottadito with Artichoke Maccherone, Corn Crème Brûlée, Grilled Broccoli. ✨ Cheese Course. ✨ Biscotti and Gelato.



From left: Elizabeth Schulze, Kristen Scholer and Nick Chen.

FOOD FACTOIDS: A staple product of Bologna, **mortadella** is a large Italian sausage or cold cut made of finely ground, heat-cured pork. The mixture includes at least 15 percent pork fat from the hard fat of the pig's neck. It is flavored with black pepper, myrtle berries and pistachios.

Stracciatella has multiple personalities so to speak: egg-drop soup, gelato with chocolate chips or cheese. We'll pick the cheese--a soft cheese from the Puglia region of southeastern Italy made from buffalo or cow's milk using a stretching and shredding technique.

Oklahoma Central

Dinner in an old Victorian mansion

Owner of Twelve Oaks Restaurant, Bill Horn, bought a turn-of-the-century Victorian mansion in Guthrie, Oklahoma and moved it to a hill-top in Edmond. He lovingly renovated the home and turned it into the stately restaurant that now attracts visitors from around the state. Twelve Oaks was voted Favorite Special Occasion Restaurant 2014 by the readers of *Edmond Life* magazine. The Chef at Twelve Oaks is Moe Chahcoi.

Pam and Marty Turman made the arrangements and wines were chosen by Chef Chahcoi with Scott Witherby of Premium Brands Wine and Spirits.

April 26, 2014: A Spring Wine Dinner, Twelve Oaks, Edmond, Oklahoma. 🍷 *The Ned Pinot Gris 2013.* ✂ Appetizers in the Garden: Sushi Grade Salmon with Salted Cucumbers; Cuban-style Shrimp Scampi. 🍷 *Solena Grand Cuvée Pinot Noir 2011.* ✂ Grilled Marinated Australian Lamb Chop. ✂ Fresh Arugula and Mixed Greens topped with Aged Balsamic Vinaigrette. 🍷 *Frank Family Cabernet Sauvignon 2010.* ✂ Grilled Certified Angus Beef Filet with Rosemary Skewered Mushroom Caps and Wild Rice. 🍷 *Quinta de la Rosa Ruby Port.* ✂ Rose Water Bread Pudding.



From left: Dr. Marty Turman, Chef Moe Chahcoi and Pam Turman.

Omaha

Lessons from the culinary school

We always enjoy going to the Sage Bistro on the campus of the Institute for Culinary Arts. The food is wonderful and we learn. Our make-it-yourself crostini included fresh honey gathered from the Institute's own hives. Chef de Cuisine Brian Young and Michael Combs informed us that the Institute also raises its own rabbits, chickens and squab as well as a variety of produce. The micro-greens served nestling our squab were Institute-grown. Eggs for the dish – from Institute chickens of course.

Thanks to John Fischer for selecting the wines and Lowell Wilhite for coordinating everything else. Thanks as well to Colleen Cody, Erin Vik, Chefs Combs and Young and our student servers Nina Sodji and Shanielle Vanlaningham for a great evening!

July 18, 2014: Lessons from the Culinary School, Institute for Culinary Arts, Omaha, Nebraska. 🍷 *Quaffing: Coudoulet de Château Beaucastel; Château Cantenac Brown 2000; Bellfonte-Belcier 2004.* ✂ Passed Salmon Rillettes Crostini; Cheese Plate of House-made Ricotta, Sweet Peach and Tea



From left: Nina Sodji, Colleen Cody, Event Producer Lowell Wilhite, Chef de Cuisine Brian Young, Shanielle Vanlaningham, Executive Chef Michael Combs and Erin Vik.

Preserves and Grilled Slices of Baguette. ✂ Blue Crab Blini with Crème Fraîche. 🍷 *Greywacke Wild Sauvignon Blanc 2011.* ✂ Seared Scallop with Fennel-Apple Soup. ✂ Parisian Gnocchi with Tarragon, Dijon, Chives, Parsley, Swiss and Parmesan. 🍷 *Ponzi Willamette Valley Reserve Pinot Noir 2006.* ✂ Crispy Squab nestled in a bed of Microgreens, with Poached Egg, Pickled Cherries and Red Vinaigrette Blanc Dressing. 🍷 *Château Calon-Ségur Bordeaux 2003.* ✂ Imperial Wagyu Steak with Charred Lemon and Thyme Butter, Brown Beach Mushrooms and Edamame Purée. 🍷 *Château La Tour Blanche 2003.* ✂ Banana Split: Vanilla Ice Cream and Grilled Banana in Chocolate Crème with Candied Walnuts, Compressed Strawberry and Pineapple Purée.

Continued on next page

What's Cooking . . .

Omaha Continued

Sushi and sake form a perfect blend

The Omaha Branch held our June event at Blue Sushi Sake Grill in the Old Market area of downtown, an intimate affair. We were treated to a five-course menu prepared by Blue's Executive Chef Dave Utterbeck, who had just returned from Japan eager to present a host of traditional dishes from his home country.

June 27, 2014: Japanese Wine & Sake Dinner, Blue Sushi, Old Market, Omaha, Nebraska. 🍷 *Quaffing Wines from the Branch Cellar.* ✨ Appetizer of Senbei Rice Crackers spread with Edamame Hummus. 🍷 *Mahi Boundary Farm Sauvignon Blanc Marlborough, New Zealand.* ✨ Japanese Rice covered with Shaved Pickled Plum, with server-poured Warm Genmai Green Tea. 🍷 *Zillikan Bockstein Kabinett Riesling.* ✨ Juniper-cured Yellowtail Shashimi and Sunchoke Root Chips with Orange. 🍷 *"Yuki-no-Bosha Junmai Ginjo" Sake Limited Release.* ✨ Nigiri, Sashimi and Maki Roll with Nikiri Soy. 🍷 *Baron Philippe de Rothschild Château Clerc-Milon Pauillac 2000; Bergstrom Cumberland Reserve Willamette Valley Pinot Noir 2008.* ✨ Wagyu Yakiniku with Shoyu au Jus with Japanese Paella of Shrimp and Lobster. ✨ Dessert of Japanese-style Pastries with Espresso Whipped Cream.



Branch President Tad Singer (left), Event Producer Duke Matz (middle) and Executive Chef Dave Utterbeck (right) with the Blue Shushi Sake Grill staff.

Paradise Valley

Learning the fine art of pizza

The Paradise Valley Branch held a pizza-making party in May at the home of Event Chair Chef Sydney Dye, owner of First Fig Culinary Adventures, which offers private hands-on or demonstration cooking classes focusing on local, seasonal and organic ingredients. We all made our own dough and then the toppings were added. Sydney's husband, Mike Dye, then cooked the pizzas on the grill. The whole Branch is now on a diet!



From left: Members Ellie Shapiro, Cellarmaster Dan Peters and Mark Edwards preparing the dough.



Mike and Sydney Dye.

Philadelphia

French is an inspiring cuisine!!!

Our Spring Couples Dinner this year was held at Pierre and Charlotte Calmels' exciting new restaurant, Le Chéri, on Rittenhouse Square. Bibou, their South Philly restaurant, has been a Branch favorite since its inception. Le Chéri is on the first floor of the Philadelphia Art Alliance (PAA). PAA, established in 1915, is Philadelphia's center for contemporary craft and design. The evening began with a champagne reception in the beautiful outdoor courtyard adjacent to the dining rooms, followed by a five-course repast as only Pierre Calmels can prepare. This spectacular meal included some favorite ingredients, most notably lobster, foie gras and truffles. Some of the best wines from our cellar were expertly matched with authentically prepared French food, possibly only paralleled by the finest restaurants in Paris.

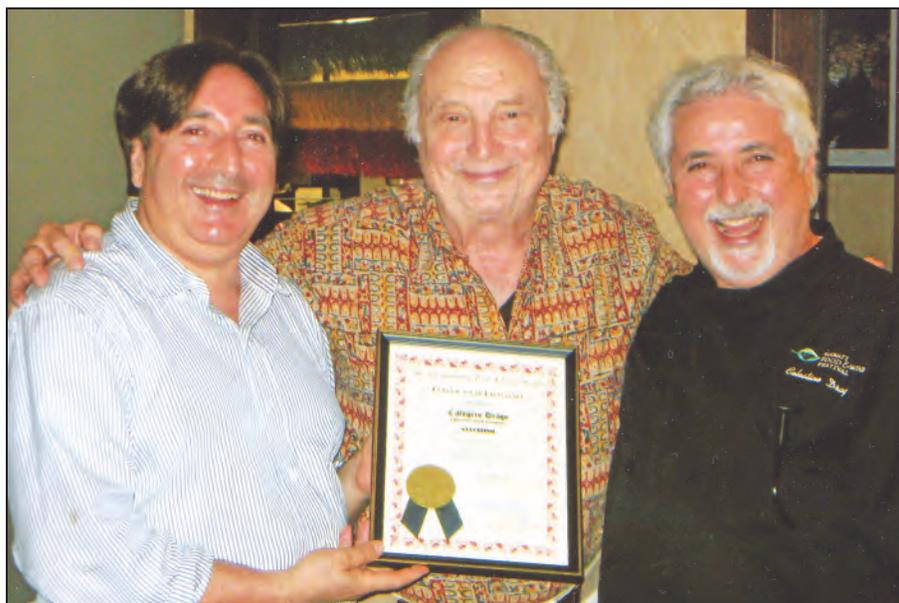
Russell Friedman and Paul Weisberg were our event chairs. Herb Engelbert and Jay Bomze chose the wine pairings.

May 18, 2014: Annual Couples Dinner, Le Chéri, Philadelphia Pennsylvania. 🍷 Perrier Jouët Fleur de Champagne Brut Belle Époque NV. ✨ Seated Hors d'Oeuvre. 🍷 Paul Blanck Gewürztraminer Furstentum VT 2000. ✨ Poached Whole Foie Gras in Port and Red Wine with Szechuan Peppercorns and Quince Preserves. ✨ Fricassée of Chanterelle Mushrooms with Madeira and Cream. 🍷 Latour Corton Charlemagne 2006. ✨ Roasted Lobster in Vanilla Butter Lobster Sauce, Parsnip Raviolo. 🍷 Domaine La Barroche Terroir Châteauneuf-du-Pape 2006. ✨ Roasted Wild Scottish Pheasant Pithivier (foie gras and truffles), Acorn Squash Purée, Pickled Red Cabbage and Apples. 🍷 Château de Fargues Sauternes 2006. ✨ Hot Orange Soufflé with Crème Anglaise and Grand Marnier. ✨ Macarons and Meringues with Coffee.



From left: Bill and Nancy Uffner, Mark and Ellen Kogan, Jay Bomze, Emily and Bill Kuhn, Frannie and Herb Engelbert.

Physicians of Los Angeles



From left: Calogero Drago, Bill Sherman and Celestino Drago.

Iconic brothers are old friends of IW&FS

Physicians of Los Angeles honored the Drago brothers, Calogero and Celestino, for their renowned culinary skills and wine pairing knowledge at their Pasadena landmark restaurant, Celestino Ristorante, at the same location for 25 years. The Dragos have operated restaurants in the Los Angeles area for many years, all beloved. Celestino Drago and IW&FS member Bill Sherman have been friends for more than 30 years. They met at the Celestino Ristorante in Beverly Hills (now relocated to Pasadena) and share the love of game bird wing shooting. They have traveled together throughout the U.S. Wine, game and the pursuit of an evening repast is a major topic!

Puerto Rico

Old world style with Galician wines

The first activity of our second fifty years brought the overwhelming majority of our members back to their roots - a Saturday luncheon at the most classical old world Spanish-style restaurant this side of the Atlantic Ocean, El Mesón Gallego. El Mesón features old world atmosphere, service and menu and was an ideal choice. The foods were all well-chosen and perfectly prepared. The wines were from Galicia and relatively unknown. Our Hosts Zoraida and William Riefkohl were pleased and proud with the results.

May 17, 2014: Tarde Española, El Mesón Gallego, San Juan, Puerto Rico. 🍷 *Cava Agustí Torelló Sant Sadurní d'Anoia Barcelona Trepat.* ✨ Calamares Fritos con Salsa Tártara; Champiñones al Ajillo; Camarones Orly; Chistorra Frita; Queso Manchego; Pan con Jamón y Tomate. 🍷 *Algueira Brandan Denominación de Orixe Ribeira Sacra, Galicia Godello 2012.* ✨ *Salmorejo Cordovés.* 🍷 *Dominio Do Bibeí Lapola Denominación de Orixe Ribeira Sacra, Galicia Godello y Albariño 2011.* ✨ *Abadejo al Ajoarriero con Corona de Yautía Lila.* 🍷 *Algueira Pizarra Denominación de Orixe Ribeira Sacra, Galicia Mencía 2011.* ✨ *Chuletillas de Cordero con Reducción de Oporto y Balsamico sobre Lentejas Pardinas.* 🍷 *Aguardente Orujo de Hierbas.* ✨ *Volcán de Chocolate con Helado de Turrón.*



From left: President Walter Tischler, Mariemma Tischler and Hosts Zoraida and William Riefkohl.

Santa Barbara



Baby lamb five ways.

California Summer dinner with five-way lamb

The menu was inspired by Thomas Keller recipes served at The French Laundry and at Bouchon, Beverly Hills. The Chef at La Cumbre Country Club is Eric Widmer. Dan Ovardia and Steve Schweitzer chose the wines.

June 20, 2014: June Dinner, La Cumbre Country Club, Santa Barbara, California. 🍷 *Mumm DVX; Sanford La Rinconada Chardonnay 2006.* ✨ *Julia's Gravlax; Steak Tartar; Gougères.* 🍷 *Drouhin Vaudon Chablis 2009.* ✨ *Chesapeake Bay Soft-Shell Crab "Sandwich."* 🍷 *Château Latour 1987; Château Gloria 1995 and 1996.* ✨ *Baby Lamb Five Ways.* ✨ *Whipped Saint André with Mâche.* 🍷 *Château Myrat Sauternes 2007.* ✨ *Raspberry Napoleon.*



Raspberry Napoleon.

FOOD FACTOID: The mille-feuille ("a thousand leaves"), also known as the **Napoleon**, is a French pastry of which the exact origin is unknown. The name comes from the Italian city of Naples, with no connection to the Emperor Napoleon. Its modern form was influenced by improvements of Marie-Antoine Carême, an early practitioner and exponent of the elaborate style of cooking known as "grande" cuisine, the "high art" of French cooking. Carême is often considered as one of the first internationally renowned celebrity chefs.

Traditionally, a mille-feuille is made up of three layers of puff pastry, and two layers of crème pâtissière. The top layer is coated with a sprinkling of powdered sugar. In later variations, the top is glazed with icing, in alternating white (icing) and brown (chocolate) strips, and then combed. Today, there are also savory mille-feuille, with cheese and spinach or other savory fillings.

Vancouver

Event Ideas

Crocodile curry and barbecued kangaroo

The 2014 World Cup was finally over, with Germany winning, and our group enjoyed a visit July 13 to the renowned Hills Foods in Coquitlam (Wild Hills): "Our business is going WILD!" We enjoyed a tour of the operation and a wild game cooking demonstration followed by a summer barbecue. We enjoyed an expert tour through the shop, meat handling and processing operation and storage facility to the test kitchen where our host Chef Mark Hills demonstrated the preparation of Thai crocodile curry, a delicious dish, and of wild kangaroo for the barbecue.



Barbecued game sausages, quail and kangaroo with a selection of salads.



Chef Mark Hills demonstrated the preparation of Thai crocodile curry and wild kangaroo for the barbecue.

The weather was warm and sunny and we enjoyed a wonderful meal of a selection of barbecued game sausages, quail and kangaroo with a selection of salads, all prepared expertly by Tina and Mark Hills and accompanied by wines from our cellar. We enjoyed a splendid day and our thanks go to the Hills for their gracious hospitality.

Jim Robertson selected the wines.

A secret destination for a special dinner

The Secret Location Tasting Room is a secret no more! Located at 1 Water Street in historic Gastown, this lovely restaurant offers exquisite dishes prepared by Chef Jefferson Alvarez and his team. We enjoyed an evening with a delicious eight-course tasting menu accompanied by fine wines. Spectacular, with spectacular wines enjoyed by all, and our thanks to Chef Jefferson Alvarez and his brigade in the kitchen, Virginie Rins and the serving team, to our new Cellarmaster Douglas Russell for his informative presentation on the wines, to Dr. Robert Rothwell for his accolade and to Milena Robertson for her artistic menu and photographs of the evening.

May 20, 2014: Secret Location, Secret Location Tasting Room, Vancouver, British Columbia. 🍷 **THE WINES:** *Cave de Lugny Crémant de Bourgogne 2010; Clos Floridène Graves 2010; Château Lafaurie-Peyraguey Sauternes 1998; Château de Beaucastel, Châteauneuf-du-Pape 2005; Long Shadows Pedestal Columbia Valley 2007; Terrassous Rivesaltes Languedoc-Roussillon 1974.* ✨ **THE MENU:** Chef's Canapés: Bison Tartar, Lentil Cracker; Squash Skin, Tonka Mascarpone; Squid Ink Brioche, Smoked Ikura; Grilled Sardines, Basques, Black Olive Oil; Foie Gras à la Plancha, Fossilized Berries, Brioche; Yak and Truffle Ravioli, Ramp Oil, Wild Mushrooms; Charcoal-marinated Bison, Yucca, Herbs and Tobacco Oil. ✨ Fresh Berry Soda Nitro. ✨ Chef's Special Dessert Creation.



From left: Jackie McAllister, Shirley Heberton, Milena Robertson and Nancy Jefferson.

Washington DC

Celebrating Spring

Our final dinner of the 2013-2014 year brought us to 2941 Restaurant in Falls Church, Virginia (a suburb of Washington D.C.). Chef Bertrand Chemel, who honed his craft under the guidance of Michel Gaudin, Daniel Boulud and Laurent Touronde, crafted a masterful series of dishes highlighting the best seasonal offerings and lighter fare that Spring has to offer.

Our host was Aydin Tuncer. Mike Polmar selected the wines.

June 10, 2014: Spring Celebration, 2941 Restaurant, Falls Church, Virginia. 🍷 *Domaine Chandon Étoile Rosé NV.* ✨ Canapés: Mangalica Tart Flambé; Lobster Roll and Spiced Tamarind Cucumber Cup; Shaved Spring Vegetables; Whipped Crème Fraîche; Basil Shrimp Tempura with Citrus Aioli. 🍷 *Zind-Humbrecht Gewürztraminer 2012.* ✨ Madai Snapper Crudo, Spiced Pineapple Coulis, Cilantro, Orange Sea Salt, Fennel Gelée. 🍷 *Ridge Estate Chardonnay 2009.* ✨ Potato-crustured Halibut, Olive Tapanade, Pickled Radish, Citrus Cauliflower, Sage Beurre Blanc. 🍷 *En Route Russian River Valley Pinot Noir 2009.* ✨ Duck Duo: Pithivier and Roasted Breast, Lardon and Pea Fricassée, Wild Mushrooms, Jus de Canard. 🍷 *Cos d'Estournel 2002.* ✨ Spiced Ribeye, Smoked Cipollini Onion Coulis, Baby Kale and Grilled Leek Vinaigrette. ✨ Wild Strawberry Consommé **Byrrh Grand Quinquina**, Warm Chocolate Pistachio Cake, Whipped Mascarpone, Rosemary.



From left: President Andy Adelson, Jeff Kaplan and Jessica Kaplan.

FACTOID: New on the Market! A victim of Prohibition, **Byrrh Grand Quinquina** was not reintroduced to the U.S. until 2012. It is a French aperitif flavored with cinchona, created in 1866 by brothers Pallade and Simon Violet. They mixed dry wines and mistelles and marketed the concoction as a health or hygienic tonic. It is traditionally served chilled with a slice of lemon.

OMG – Château Mouton Rothschild 1990, 1996 and 1998!

The familiar confines of Marcel's hosted our annual Great Wines Dinner and Business Meeting where Chef Wiedmaier, an old friend to the Society, prepared another outstanding food experience for us. The food was extraordinary and the service was impeccable as always. Some of the memorable wines from the Branch cellar included the vertical tasting of Château Mouton Rothschild vintages 1990, 1996 and 1998.

The Chef/Proprietor is Robert Wiedmaier. Paul Stearman was the Chef de Cuisine. Our Hosts were our Wine Committee and those members chose the wines.

May 13, 2014: Great Wines Dinner, Marcel's Restaurant, Washington, D.C. 🍷 *Billecart-Salmon Brut Rosé Mareuil-sur-Ay NV.* ✨ Hors d'Oeuvre: Tuna Tartar, Black Sesame Tuille, Avocado Mousse, Smoked Salmon and Potato Blinis Napoleon, Ossetra Caviar Duck Confit on Brioche, Blackberry Compote. 🍷 *Corton Charlemagne Grand Cru Louis Latour 2007 and 2009.* ✨ Skate Wing stuffed with Duxelles, English Pea Purée, Pee Wee Potatoes, Lemon Caper Butter. 🍷 *Domaine Louis Jadot Clos Vougeot Grand Cru 2006.* ✨ Glazed Quail, Barley Risotto, Pearl Onion, Shaved Parmesan. 🍷 *Château Mouton Rothschild 1990; Château Mouton Rothschild 1996; Château Mouton Rothschild 1998.* ✨ Frontier Bison Strip Loin, White Asparagus and Morel Mushrooms, Cabernet Reduction. 🍷 *Château Rieussec 2001.* ✨ Cheese Course: Époisses, Granny Smith Apple, Truffle Honey, Pecan Raisin Bread.



From left: Marvin Stirman and Bud Shuman.

Vega Sicilia celebrates 150 years!

By Former BGA Chairman Joe Garrigó, Miami

Arriving at the 150th anniversary of a family-run enterprise is always a reason for celebration. Bodegas Vega-Sicilia, the historic and iconic Spanish winery, recently reached that landmark. My wife Victoria and I were invited by the Álvarez family, the bodega owners, to attend the event and share with them the happy landmark. The invitees included the proprietors of European family-owned wineries founded 150 or more years ago, celebrities, Spanish government dignitaries and a representative from the Royal House in Madrid. It included who-is-who in the European wine business.



*Vega-Sicilia Managing Director
Pablo Álvarez Jacksonville.*

After a reception held in their impeccably maintained gardens, in which innovative and delicate aperitifs were served, the gala dinner was prepared by Arzak Restaurant and El Celler de Can Roca, the renowned Catalan restaurant voted as second best in Europe. Some of the wines served included the 2010 Valbuena 5°, magnums of Único from the 1994, 1981 and 1953 vintages and a grand finale of Oremus Tokaj Eszencia 2005 and Tokaj Aszú 6 Puttonyos 1972. A wine lover's day in heaven!

The bodega was founded in 1864 in Valbuena, in the Ribera del Duero region, slightly over 100 miles northwest of Madrid. Its flagship wine, Único, has been called by many columnists and aficionados as Spain's greatest wine. An opinion shared by this writer. Perhaps it's also that country's most expensive wine and one of the first to be called "vino de guarda" (vin de garde). It is made from the oldest vines in the property and only in special vintages. Único, as they say, is "the patriarch of our line of exceptional wines, an icon of world prestige."

The first written reference of a Vega-Sicilia "finca" appears in 1377, as well as Vega de Santa Cecilia in 1525. But the history of the property seems to go back to 1143 when King Alfonso VII of Castile donated land to the Cistercian Monks to build the Abbey of Santa Maria in the village of Valbuena. They probably planted a diversity of agricultural products and raised sheep as a source of income for the monastery. Although there are no historical records of vineyards tended by the Cistercians, vines were probably planted for sacramental purposes as well as enjoyment of the monks and village families. The word Vega translates as "a fertile lowland or plateau" in Spanish and Sicilia

probably derives from Santa Cecilia, a saint then venerated in that area. Throughout the centuries the property changed hands many times, often in controversy, until 1848 when the Lecanda family purchased the estate. Twenty years later, Eloy Lecanda traveled to Bordeaux and acquired vitis vinifera cuttings to mix with his local varieties (mostly tempranillo, called tinto fino in the Duero region). The winery was eventually purchased by a Venezuelan businessman who had to sell it for financial reasons.

In 1982 – coincidentally an outstanding vintage in much of Europe – the Vega-Sicilia estate was purchased by David Álvarez, a successful Spanish businessman. Three years later, Alvarez put it in the hands of his son Pablo Álvarez, who has successfully run and grown the business since then. According to him, they now export over 50 percent of their production to more than 100 countries. The property encompasses 975 hectares (2,463 acres) of which 210 (525 acres) are planted to vines with an average age of 35 years, all with tempranillo except 5 ½ hectares (14 acres) with cabernet sauvignon and merlot. No vine less than 10 years is used for any of their wines.



Vineyard view.



Bodegas Vega-Sicilia.

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In addition to Único, Vega-Sicilia also produces "Valbuena 5°," made from the "younger" vines and usually released five years after harvest. A fascinating Único Reserva Especial is made only in outstanding vintages and in such small quantity that it's not exported. The family also owns other wineries: Bodegas Alión, in Peñafiel, Ribera del Duero D.O.; Bodegas Pintia, in the neighboring Toro D.O.; and Oremus in Hungary. This last one was a wine cooperative from the Soviet Communist times and, when the Hungarian government privatized it in 1993, Álvarez purchased the winery and vineyards. They produce a line of Tokaj Aszú, considered by many to be among the best naturally sweet wines from that country and the world. A decade ago the Álvarez family entered into a joint venture with Benjamin Rothschild, co-owner of Château Lafite-Rothschild, to produce "Macán" and "Macán Clásico", both made from old tempranillo vines in San Vicente de la Sonsierra, in the Rioja Alta region, which were recently introduced to the United States market.

Many aficionados consider Vega-Sicilia Único to be a mythical wine. It is the crowning jewel of the Álvarez family wine business. At dinners of the Board of Governors of the Americas and many of our Branches, Único or other wines from the Álvarez group have been served. They grace our family dinner table during special occasions. It's easy to understand why they were selected as Official Purveyors to the Spanish Royal House.



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Festivals and feasts both land and sea

The following IW&FS Festivals and other events are coming up in the next few years. And yes, others may pop-up from time to time. Check www.iwfs.org for event details and registration information. Sign up early, these wonderful adventures sell out quickly. Join the fun, fine food and wine and, of course, fabulous fellowship!

2014:

November 14 - 16 – APZ AGM Weekend, **Taipei** (Taiwan R.O.C.). Open to all members but priority given to APZ members. Contact apz@iwfs.org

2015:

March 5 – 8 – BGA Great Weekend in **New Orleans**. Priority given to Americas members. Details to be announced. Max 60 attendees. Contact cathykuhlman@charter.net

June 4 – 7 – BGA Super Wine Tasting Weekened on **South Beach in Miami** at the W Hotel South Beach. Contact Steve Hipple, stephenhipple@hotmail.com or phone Steve at 402-677-1627 for details.

November 11 – 15 – APZ International Festival, **Melbourne, Australia** Pre and post tours also available. See www.iwfs.org for details.

2016:

June – **Danube River** Cruise with Uniworld. Dates and details to be announced.

October 13 - 16 – BGA Great Weekend in **Niagara, Ontario**. Details to be announced. Max 60 attendees.

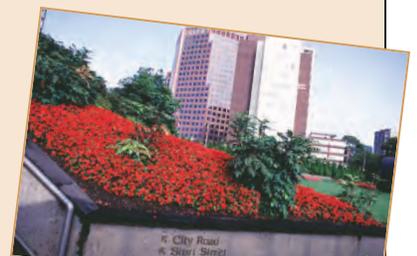
November – APZ Regional Festival, **Kyoto & Tokyo**. Dates and details to be announced.

2017:

May - **Sonoma Valley Regional Festival** Dates and details to be announced.

2018:

November – IW&FS/EAC International Festival, **London**. Dates and details to be announced.



IW&FS Melbourne Festival - !!!Festival places are limited. The Melbourne, Australia Festival November 11 – 15, 2015 is almost open for registrations. Registrations will be handled exclusively by the Society's website, www.iwfs.org. Registrations will open on Sunday, September 28th 2014 at 8 AM Australian Eastern Standard time. This corresponds with London time Saturday, September 27th at 11 PM, New York time Saturday, September 27th at 6 PM, California time Saturday, September 27th at 3 PM. You must be logged in, using your IWFS username and password, to access the booking. If you have forgotten your login details, click 'forgot your username/password' and follow the prompts. It is very easy! Please note that there appears to be considerable demand for this festival so if you wish to attend, we encourage you to book as soon as you can once bookings open.