**International Wine & Food Society**

*Council Bluffs Branch V Mertz Annual Dinner*



This is a blind Tasting. Advanced Sommelier, Matt Brown, will describe the characteristics of each wine prior to the tasting. Your job is to determine which varietal is in each glass. You will be given the answers, wineries and vintages at the end of the tasting. We will drink these magnificent wines with dinner.

**April 29, 2018 Quaffing 5:00 PM & Tasting 5:30 PM Limit 50**

*Quaffing; Charcuterie & Cheese*

**Gosset “Grand Blanc de Blancs Brut” RP - 93, WS -92**

*Varietal Blind Tasting*

**Pinot Noir, WS - 93**

**Zinfandel, WS - 93, RP - 93**

**Cabernet Sauvignon, Decanter - 95, JS -93**

**Grenache, RP - 93**

**Syrah, RP – 94+**

*Plum Creek Farm’s Chicken Multiple Ways: Cured, Grilled, Roasted, Fried*

**Grenache, RP - 93**

*Carrot Soup: Leek Custard, Grilled Shrimp, Chili Oil*

**Pinot Noir, WS -93**

*Ricotta Gnuddi; Young Garlic & Onion, Spinach, Braised Pork Shoulder*

**Zinfandel, 93 WS, 93 RP**

*Beef Tenderloin; Roasted Beets, Asparagus, Shiitake Mushroom*

**Syrah, RP – 94+ vs Cabernet Sauvignon Decanter - 95**

*Gateau Marjolaine; Hazelnut, Meringue, Crème Anglaise*

**Rivesaltes, 92 WS**

Cost: $155 per person, Email Patti at [Stephenhipple@hotmail.com](mailto:Stephenhipple@hotmail.com) to confirm your reservation. Mail check payable to IWFSCB, mail to Patti Hipple, 3101 Washington St., Bellevue NE 68005

By April 23.

Dress: Men – Jacket with no tie Ladies – Dress Accordingly Wear your Medallion

Event Organizers Patti & Steve Hipple, David & Diane Hayes

Head Chef Jacob Newton, Sous Chef James Calkins

Certified Sommeliers David Eckler, Dylan Thompson, Matt Brown