



The International Wine & Food Society
IWFS Americas Inc.

Presents

Swiss Alps, Palaces, Castles, & Custom Wine Tours

August 19-26, 2024

Rhine River Cruise



Welcome to 2024 Rhine River Cruise

By Chris Ankner, Chairman of IWFS Americas Inc.

“The Germans are exceedingly fond of Rhine wine; they are put up in tall, slender bottles and are considered a pleasant beverage. One tells them from vinegar by the label.” –Mark Twain

Mark Twain: Great writer, but perhaps not the finest wine critic. When he was alive, no one else bought that noise either. That quote was from 1901. During the period of the 1880s through the First World War, the wines of Mosel regularly traded at higher prices than Bordeaux or Burgundy. On Friday we get to Lahnstein, near where the Rhine and the Mosel Rivers join. I'd like to say, "I can't wait", but I think I'll have plenty of fun enjoying the wines of Switzerland and Alsace on our way there.

Like many American wine drinkers, I was intimidated by German wines when I was younger. They have difficult names to pronounce, they come in funny-shaped bottles, there seem to be too many styles to memorize and, worst of all, they didn't taste like wines I was familiar with at the time. The wines are treated poorly by most wine shops in the US. Thank God for the IWFS. If I hadn't been exposed to these wines like I was, I doubt I would have ever discovered them on my own.

Rieslings are magnificent wines for connoisseurs. The best are high in acidity which allows for graceful aging. A very significant portion of Germany's best wines are Rieslings. Almost all the Mosel, Rheingau, Nahe and Pfalz are planted with the grape. If you are only passingly familiar with these regions, you are in for a treat. I suspect you're going to hear more about them on the trip. I don't want to step on anyone's lines. I hope you walk away from this trip with greater knowledge and a new region to collect.

Speaking of collecting, even after buying wines for over thirty years, I don't know much about Swiss wines. I've heard, through the grapevine, that the wines are world-class, but few make it out of Switzerland. I look forward to trying what I can.

One final shout out to Charles Schurhammer. Charles was promoted to Chairman of the Festivals and Events Committee last October. While Charles

did a lot of work for both the wine weekend in Chicago and the trip to New Orleans, he was following a script co-written by others. Sure, Charles has the band backing him up, but make no mistake, this is his solo project. This is Beyonce, not Destiny's Child. Even a cursory glance over the itinerary shows how big this trip is. It spans four countries and several wine regions. It requires planning sophisticated wine events for demanding connoisseurs but also tourist events for those of us who have never been here. As Chairman, I can also say this is among the most expensive events we have ever staged. Make sure you give Charles thanks. Your vacation rests on his broad shoulders.





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During the Day

Smart casual and comfortable shoes

Dinner (All Nights)

Smart casual

Collared Shirts and Long Pants for Men

Women Dress Accordingly

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Contributors

The mission of the Festivals & Events Committee is to promote a broad knowledge and understanding of both wine and food and encourage their appreciation, while at the same time nurturing the camaraderie among those who share the pleasures of the table.



Charles Schurhammer

Director, IWFS Americas Inc.
Chairman of Festivals & Events Committee
Rochester, MN Branch
Member Since 2006



Stephen Hipple

Emeritus Director, IWFS Americas Inc.
Member, International Council
Omaha, Omaha Metro & Okoboji Branches
Member Since 1995



John Trickett

Director, IWFS Americas Inc.
Arkansas Branch
Member Since 2021



Message

From Charles Schurhammer

We are thrilled to have you on board for this unforgettable journey along one of Europe’s most iconic rivers. Throughout this cruise, you will have the opportunity to indulge in delicious cuisine, sample exquisite wines, and explore charming towns and cities along the Rhine.

For the first time in our history, IWFS Americas Inc. has chartered an entire ship for your journey allowing the Festival and Events Committee to truly customize this Rhine River experience for you. By chartering the AMAMora, we had the opportunity to set the sailing schedule along with the ability to customize the exciting shore excursions that fit our specific interests. We were also able to customize the evening dinners with Chef Robert Kellerhals, allowing his team to showcase their skills and create the optimal dining experience. We believe these special menus perfectly pair with the premium wines chosen for each evening’s meal.

Speaking of these curated wines, we will be drinking and discussing a wide spectrum of varietals and vintages. This will allow us to have a

nice juxtaposition of current vintages next to more mature bottles to gauge the ability of these wines to develop with age.

We have retained the services of Paula Sidore for the cruise. Paula is an exceptional writer and critic that will be with us to impart her tremendous wine knowledge. Paula will answer all of your wine questions and give us anecdotes from her years of reviewing wines in this area, including wonderful stories about the people in the winemaking community that produce these world class wines.

Sit back, relax, and get ready for an incredible culinary and wine experience as we sail through picturesque landscapes and discover the rich history and culture of the Rhine region. Thank you for joining us, and we look forward to creating lasting memories together. Cheers! 🍷

Charles Schurhammer
Festivals and Events Committee Chairman



Rhine River Cruise Itinerary

August 19-26, 2024

NOTE: BREAKFAST AND LUNCH WILL BE AVAILABLE DAILY AS FOLLOWS:

6:30-10:30 AM Light Bistro Breakfast (Salon)

7:30-9:30 AM Full Service Breakfast (Dining Room)

Lunchtime in the Dining Room will vary, but will be between noon and 1:30 daily

Monday, August 19

- *Staterooms will not be ready until 3:00PM. You may drop your luggage off at the ship and explore the Basel area. Light lunch and tapas will be available in the Lounge starting at 12:30PM*
- **3:00 PM**
Arrive at the ship at Port Basel St. Johann
- **5:30-6:00 PM**
Crew introduction and safety talk
- **6:00-7:00 PM**
Meet the Expert - Reception (Salon)
- **7:00-10:00 PM**
Meet & Greet Dinner
- **10:00 PM**
Ship to leave port and cruise to Breisach

Rhine River Cruise Itinerary

Tuesday, August 20

- **4:30 AM**
Ship arrives in Breisach
- **9:00 AM**
Board buses for a day organized by David Ling - Routes des Vins Tour
- **4:30 PM**
Arrive back at ship
- **7:00 PM**
Ship departs, cruises to Strasbourg and will dock there overnight
- **6:30-7:30 PM**
Reception (Salon)
- **7:30-10:30 PM**
Dinner with Host David Ling (Dining Room)
- **11:30 PM**
Arrive in Strasbourg



Rhine River Cruise Itinerary

Wednesday, August 21

- **9:00 AM**
Board buses to the Strasbourg Hospices Wine Tour and a LeGruber tasting followed by a walking tour of Le Petite France.
- **12:30 PM**
Morning tours conclude in La Petite France. You may return to the ship immediately or remain in Strasbourg for lunch, shopping, and relaxation. If you choose to stay behind, please note the shuttle times back to the ship listed below.
- **12:45, 2:30, & 3:30 PM**
Shuttles back to ship
- **4:15–5:45 PM**
Pierre-Emile Humbrecht and Clara Herrsherr to conduct a tasting of Zind-Humbrecht wines (Salon)
- **6:00 PM**
Dinner with Hosts Pierre-Emile Humbrecht and Clara Herrsherr (Dining Room)
- **8:00 PM**
Ship to leave port and travel to Ludwigshafen



Rhine River Cruise Itinerary

Thursday, August 22

- **9:00 AM**
Arrive in Ludwigshafen
- **9:00 AM**
*Depart for Walking Tour of Mannheim **or** All-Day Wine Tour and Tasting ending in Rüdesheim*
- **12:00 PM**
Walking Tour group arrives back at the ship for lunch
- **12:30 PM**
Ship to leave port and travel to Rüdesheim with Urban History Lecture by Dr. Andreas Klein
- **4:30–6:00 PM**
Tasting for those on board featuring wines from each estate visited during the wine tour
- **6:00 PM**
Arrive in Rüdesheim
- **7:30–10:30 PM**
Dinner (Dining Room)
- *Ship to stay in port overnight in Rüdesheim*



Rhine River Cruise Itinerary

Friday, August 23

- **9:00 AM**
Optional Activities begin - Mini-Train to Gondola Ride, Mini-Train to Siegfried's Mechanical Musical Cabinet or Vineyard Hiking Tour
- **12:30 PM**
Ship to leave port and travel to Lahnstein
- **4:00 PM**
Arrive in Lahnstein - Visit Lahneck Castle or Free Time to Explore Lahnstein
- **6:00 PM**
Castle Tour participants return
- **6:30-7:30 PM**
Reception
- **7:30-10:30 PM**
*Dinner (Dining Room)
After Dessert - Annual IWFS Foundation Presentation by Cheryl Kenny*
- *Ship to stay in port overnight in Lahnstein*



Rhine River Cruise Itinerary

Saturday, August 24

- **6:30 AM**
Leave port and travel to Cologne
- **1:00 PM**
Arrive in Cologne
- **1:15 PM**
*Optional Activities begin – Holy City Walking Tour, Brühl Palace Tour **or** Kölsch Beer Tasting*
- **6:30 PM**
Meet in the Lounge for an “Ask the Expert” session with Paula Sidore
- **7:00 PM**
Ship to leave port and travel to Amsterdam
- **7:30–10:30 PM**
Dinner (Dining Room)



Rhine River Cruise Itinerary

Sunday, August 25

- **1:00 PM**
Arrive in Amsterdam
- **2:00 PM**
*Optional Activities begin - Canal Cruise **or** Taste of Amsterdam*
- **6:30-7:30 PM**
Reception (Salon)
- **7:30-10:30 PM**
Captain's Dinner (Dining Room)
- *Ship to stay in port - Westerdoksdijk, Amsterdam*



Rhine River Cruise Itinerary

Monday, August 26

- *Disembark no later than 9:00 AM - Transportation to airport will be available by bus*

*****PLEASE NOTE: Times may be subject to change due to sailing logistics. Nightly announcements will be made with the schedule for the next day.***



Day 1-Basel

Monday, August 19, 2024



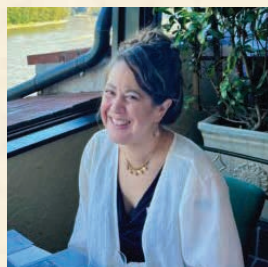
Basel

Embark on the AmaMora at Basel St. Johann

Settle into your stateroom after 3:00PM and explore the ship or take some time to visit Basel which is home to 40 museums (the highest concentration in Switzerland). It also boasts a picturesque Old Town, a richly decorated Market Square, a 500-year-old Rathaus (town hall), and a variety of small boutiques offering treasured souvenirs. Indulge in the confectioneries' pralines and truffles.

Meet & Greet Dinner

An introduction to the secrets of Swiss wines.



Paula Sidore

is the wine expert who will be traveling with us on our Rhine River cruise. Before our Festival's first dinner, Paula will give a brief introduction to Swiss wines. We will taste five wines from this underappreciated wine region.

Then, on each night of our cruise, Paula will speak about the wines being served at dinner. She will also conduct special tastings both on and off the ship.

Paula Sidore is a writer, editor, and translator who moves smoothly between the worlds of wine and words. She is the co-founder of TRINK magazine, a digital publication dedicated to bringing the wines of Germany, Austria, Italy's Alto Adige, and Switzerland to English speakers. She is the German and Austrian regional specialist for jancisrobinson.com and a member of the Circle of Wine Writers. Paula has a Master's Degree in Writing and lives with her family on the northern wall of the winegrowing region in Bonn, Germany.



Chef Robert Kellerhals

In early 2021, already highly esteemed Swiss-born Culinary Director, Chef Robert Kellerhals, was awarded a Gold Medal by Best of Gastronomie. He was appointed as the association's First Secretary for Romania which is where he and his young family call home. In addition, Chef Robert was invited to join the prestigious French association, Tables et Auberges de France, which recognizes culinary excellence. Last but not least, he has been recognized as a professional member of La Chaîne de Rôtisseurs. His career started at the age of 15, studying at the Culinary School in Switzerland, where he went through all the departments in the galley. He had practical education in the heart of Zurich's Old Town at Lindenhofkeller, a 14-point Gault-Millau restaurant. He also worked in various other Gault-Millau and Michelin-awarded restaurants and hotels throughout Switzerland.



Monday, August 19

Introduction to Swiss Wines

CHEF'S WELCOME APPETIZER

Baked Coconut Shrimp Cake, Bluefin Tuna & Kingfish Sashimi,
Keta Caviar, Wakame, Sriracha Sour Cream
Tom Litwan, Blanc de Noir Bio Extra Brut, Aargau AOC, 2019

FROM THE FIELDS

Chester Salad
Garden Greens, Celery, Grapes, Chopped Eggs, Chester Stick
*Domaine de la Pierre Latine, Aigle Grand Cru
Réserve du Clos du Crossex Grillé, Chablais AOC, 2022*

TEASE THE SENSES

King Oyster Mushroom “Cappuccino”, Grilled Porcini, Sesame Croutons

FROM THE WATERS

Grilled Atlantic Seabass Fillet & Tiger Shrimp
Lime Butter Sauce, Rosemary Vegetables, Rice Ball, Feta Cheese Crumbles
Dorsaz Benoît, Petite Arvine Quintessence, Valais AOC, 2020

COUNTRY SPIRIT

Slow Braised Organic Irish Short Ribs
Red Wine Sauce, Grilled Regional Chanterelle, Garden Greens,
Saffron-Potato Mousseline
*Tom Litwan, Haghalde, Bio Oberhof, Aargau AOC, 2020
Zündel Azienda Agricola SA, Merlot Sass, Ticino DOC, 2020*

FROM HEAVEN

Poppy Seed Raspberry Parfait
Pistachio Mini-Muffin, Orange Sabayon, Forest Berries
Gérald Besse, Malvoisie Les Serpentes, Valais AOC, 2017

Day 2–Breisach

Tuesday, August 20, 2024



Breisach

Breisach

Step through the pages of history as you stroll through the charmingly narrow, cobbled streets of Breisach, a beautiful town overlooking the Rhine River. Houses painted in lovely pastel-colored hues and window boxes overflowing with colorful flowers seem to grace nearly every fairy-tale lane in this UNESCO World Heritage Site. Artifacts dating from the present back to the Stone Age can be found in the city's museum.

Morning and Afternoon

Wine expert and Alsace historian David Ling has arranged an Alsatian “Routes des Vins” tour. After breakfast, three buses will depart from the ship with the tour beginning at Château de Kintzheim.

We will have a reception with the Confrérie St-Etienne (France's oldest wine guild) at the Château with a “set the scene” discussion. We will hear more about Alsatian wines and their histories, accompanied by some wine and Kougelhopf cake. Next, is a visit to the wine library (65,000 bottles dating back to 1834).

Next, we depart in buses, all going to the Joseph Cattin winery in Voegtlinshoffen.

Enjoy a Crémant d'Alsace reception at Cattin's Belvedere terrace overlooking the Rhine valley. Take in the view of the Swiss Alps to the south to Strasbourg in the north as you face the Baden vineyards and the Black Forest.

Next is a brief presentation of the Cattin family winery. Enjoy a seated, shared-platter light lunch of charcuterie, cold meats, cheeses, salad, dessert and coffee, accompanied by the three top wines from the Domaine.

After lunch, we will depart on buses for winery visits and tastings. Included in our tour will be Domaine Gustave Lorentz, Emile Beyer, and Domaine Dopff Au Moulin.

Buses depart for the ship at the conclusion of winery tours.

Dinner

Our host, David Ling, will conduct an Alsatian wine tasting paired with our evening meal.

Day 2–Breisach

Tuesday, August 20, 2024



David Ling

Son of a Chester wine merchant, David Ling's childhood was steeped in wine and hospitality. Career Plan A (RAF fighter pilot) failed, so plan B (UK wine trade) followed. After passing his WSET diploma, in 1973 he went to France for six weeks' training at Hugel in Alsace but stayed until retirement 43 years later, progressing from production trainee to export director. In 1978, David married Mimi, herself from a family of Alsace winegrowers since 1653. Son Pierre specializes in Alsace wine tourism and daughter Barbara is a reconstructive surgeon in Switzerland. David became the 2016 Grand Master of the Confrérie Saint-Etienne d'Alsace, the oldest wine guild in France, the first foreigner to be elected to that post. Today he manages the Confrérie's external relations and oversees events to promote Alsace wine and food culture.



The Confrérie Saint-Etienne

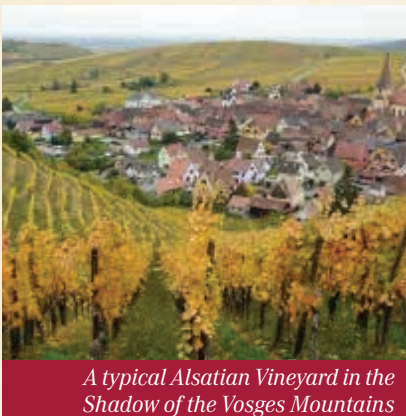
One of the oldest wine guilds in France, The Confrérie Saint-Etienne was founded in Ammerschwihr in 14th century to oversee the quality of local wines. Its annual banquet on 26th December (feast of St. Stephen/St. Etienne) became so famous that people began to refer to the "Saint-Etienne" guild.

The Confrérie treasure is its specially-built Oenothèque (wine library), a unique collection of more than 60,000 bottles of Alsatian wine dating back to 1834, but features one very special bottle of wine from 1472, donated by the Hospices de Strasbourg! Since its statutes were first established in 1561, the role of the Confrérie was to oversee and guarantee the quality of Alsace wines by awarding its official seal or "Sigille" to wines that are selected by blind tasting as "exceptional". The organization continues to promote Alsatian wine and food culture in France and around the world. www.confrieriesaint-etienne.com



Emile Beyer Winery

The Emile Beyer family has a long history in the Grand Crus of Pfersigberg and Eichberg, which today represent a third of their surface area of planted vines. In their immediate vicinity are the lieux-dits Premiers Crus Hohrain, Sundel and Saint Jacques. Each terroir reveals its subtlety and uniqueness through organic viticultural practices. Organic farming began in 2005 and they received organic certification in 2014.



Alsatian Wine

is all about aromas. Floral and peachy notes fly out of the glass and many of the wines are unctuous enough to pair nicely with savory fowl, like roast quail. Alsatian wines give the tingle of brilliant acidity but also offer a rich texture from moderate alcohol (14-15% ABV). Most producers in Alsace do not use oak aging to add spice and richness. Instead the balance of ripeness and alcohol fill out the flavor profile. Alsace is subject to France's AOC (Appellation d'Origine Contrôlée) laws. These laws dictate everything from grape variety allowed to vineyard density (how far apart vines are from one another). To gain a deeper understanding of Alsace, we will learn more about the 3 major AOC classifications:

- **Alsace AOC** (92% white still wines)
- **Crémant d'Alsace AOC** (Sparkling white and rosé wines)
- **Alsace Grand Cru AOC** (Limited single vineyard wines)



Tuesday, August 20

Dinner with Host David Ling

CHEF'S WELCOME APPETIZER

Asian Marinated Beef Tataki, Avocado Tartare & Shrimp Ceviche
Vegetable Vinaigrette, Beet Root, Sesame Hollandaise
Domaine Dopff au Moulin, Crémant d'Alsace Solera 12.17, Riquewihr

FROM THE FIELDS

Tropical Booster
Garden Greens, Marinated Pineapple Carpaccio, Carrots Julienne, Sprouts
Pomegranate, Mango Dressing
Domaine Emile Beyer, Lieu-Dit Saint-Jacques, Riesling, 2020

TEASE THE SENSES

Coconut & Lemongrass Laksa Soup
Shrimp Tartare, Curry Oil, Coconuts Flakes

FROM THE WATERS

Grilled Regional Walleye Fillet & Atlantic Scallops
Cucumber & Chili Salsa, Garden Vegetables, Royal Ossetra Caviar
Domaine Gustave Lorentz, Empreint d'Addict Grand Cru Altenberg de Bergheim, Riesling, 2016

COUNTRY SPIRIT

Grilled Truffle-Stuffed Free-Range Boneless Quail Breast
Port Wine Jus, Glazed Vegetable & Wine Grapes
Forest Mushroom-Porcini Risotto
Domaine Cattin Frères, Hors Norme, Voegtlinshoffen, Pinot Noir, 2020

FROM HEAVEN

Berry Tiramisu "Cappuccino"
Chocolate, Coffee, Maraschino Liqueur, Mascarpone Cream, Raspberry
Domaine Gustave Lorentz, Sélection de Grains Nobles, Bergheim, Pinot Gris, 2000

Day 3–Strasbourg

Wednesday, August 21, 2024



La Petite France

Strasbourg

Strasbourg, the capital of Alsace, is beloved for its wine culture. Its enchanting 16th and 17th-century half-timbered houses line the “La Petite France” quarter on the banks of the Grand Île (Grand Island), a UNESCO World Heritage Site. Strasbourg’s Cathédrale de Notre Dame—the world’s fourth tallest church—is an excellent example of 15th-century Gothic architecture. It was described by Victor Hugo as “a prodigy of the gigantesque and the delicate.” Strasbourg is known for its famous astronomical clock, and you’ll find the charming Parc de l’Orangerie, where locals go for a romantic picnic, a scenic walk, or a bite at a café.

After Breakfast

Board buses to enjoy the Strasbourg Hospices Wine tour and a LeGruber tasting followed by a walking tour of Le Petite France. We will taste four select wines at the Cave de Hospice and 8 select wines at LeGruber. Enjoy shopping and lunch on your own in “La Petite France” or go back to the ship for lunch and relaxation.

Historic Wine Cellar of Strasbourg Hospices

For 6 centuries, wine was matured in the historic cellar of the Strasbourg Hospices. However, when this activity ceased in 1999, some thirty Alsatian wine domains joined forces to save the cellar. Today, the SICA (Society of Interest Collectif Agricola) partners with the Civil Hospital of Strasbourg to assemble a selection of wines from across the region of Alsace. Thus, the winemaking tradition within the Civil Hospital could be perpetuated.

In January of each year, a tasting is held to determine which of the most promising wines will be added to the collection. To preserve objectivity, all wines are tasted blind.

All wines must be representative of their varietal and terroir within their appellation. Only AOC Alsace or “Alsace Grand Cru” will be added to the collection. Also, only the notable Alsatian varieties Riesling, Sylvaner, Muscat, Pinot Blanc, Pinot Gris, Klevener de Heiligenstein, Gewurztraminer and the only red grape from Alsace, Pinot Noir, are accepted. The aging in oak barrels, a tradition somewhat lost in Alsace, is a common denominator for all these wines. Aged between 6 and 10 months on their fine lees in one of the fifty barrels of the Historic Wine Cellar of Strasbourg Hospices, these wines acquire unique qualities: They gain more finesse, more aging potential, and they develop a broader field of aromatic expression.

Longer time in barrels would make the wines lose their pretty fruitiness. And since old barrels are used, only the lightest kiss of oak is found in the bouquet of the wine. The vaulted cellar allows all of the selected wines to reach the full potential of their typicity and personality. In order to guarantee the quality of our wines, their evolution is followed by an oenologist until they are bottled on site, each vintage being bottled separately. Each winemaker then recovers all of his wine in bottles, except a small percentage which is intended for the Hospital, as a payment in kind of rent, as was done centuries ago.



Wine Tour at Cave de Hospice

Day 3-Strasbourg

Wednesday, August 21, 2024

Reception and Dinner with *Pierre-Emile Humbrecht & Clara Herrsherr*

Before Dinner

Pierre-Emile Humbrecht and Clara Herrsherr will hold a formal tasting of 6 unique wines from his cellar. They will discuss Alsace's panoply of varietals as well as giving us insights into the history of Alsatian winemaking with emphasis on the region's many different styles and techniques.

Dinner

During dinner, Pierre-Emile and Clara will pour and discuss even more of his exceptional wine presented in side-by-side tastings paired with the chef's selected menu.



Pierre-Emile Zind-Humbrecht and Clara Herrsherr

Two historic Alsatian domaines were combined in 1959, when Léonard Humbrecht married Geneviève Zind. 30 years later, their son Olivier took over leadership of Zind-Humbrecht, thus continuing an unbroken family line that began in the 17th Century. Olivier and his wife Margaret are the current heads of the Estate.

Joining us tonight is their son Pierre-Emile. He is the current winemaker at Zind-Humbrecht's. After receiving his Bachelor's Degree from the Changins School of Viticulture and Enology, he served internships at Thérèse Chappaz, Domaine Tissot and Burgundy's most iconic estate, Domaine de la Romanée Conti.

Also with us is Pierre-Emile's partner, Clara Herrsherr. Clara first came to Zind-Humbrecht in 2017 to write her thesis as a viticulture and enology student at Geisenheim University. In 2018, she officially joined the Domaine and assists Pierre-Emile in all phases of the winemaking process.

Zind-Humbrecht Wines





Wednesday, August 21
*Dinner with Guests Pierre-Emile Humbrecht
& Clara Herrsherr*
Featuring Wines of Domaine Zind-Humbrecht

CHEF'S WELCOME APPETIZER

Cheese Crème brûlée, Buffalo Mozzarella Mousse, Pata Negra Ham
Basil Salsa Verde, Lime Caviar, Parmesan Chips

FROM THE FIELDS

Romaine Lettuce, Tomato, Bacon, Herb Croutons, Chopped Eggs, Avocado
Roasted Nuts, Ranch Dressing
Clos Windsbuhl 'Méthode Traditionnelle', Chardonnay, 2020

TEASE THE SENSES

Parsnip Cream Soup, Bacon Crisp, Herb Foam

FROM THE WATERS

Grilled Regional River Trout Fillet & Herb Gratinéed Oyster
Sesame Broccolini, Glazed Beet Pearls, Warm Pico de Gallo, Guacamole Mousse
Heimbourg, Riesling, 2022
Wineck-Schlossberg Grand Cru, Riesling 2022

COUNTRY SPIRIT

German Rabbit Filet Ballotine
Glazed Carved Garden Vegetables, Horseradish & Potato Mash
Burgundy Truffle Port Wine Sauce
Rotenberg, Pinot Gris, 2022
Rangen de Thann Grand Cru, Pinot Gris, 2016

FROM HEAVEN

Trilogy of Strudel
Apple Stuffed, Cherry Stuffed, Curd Cheese, Phyllo Dough, Hazelnut, Cinnamon
Vanilla Sauce, Vanilla Ice Cream
Gewürztraminer Grand Cru Hengst Vendange Tardive, 2011

Day 4–Mannheim

Thursday, August 22, 2024



Mannheim

Mannheim

Mannheim is where the gilded Mannheim Palace and Jesuit Church beckon. It is a ‘chessboard’ city, with the streets between the Neckar River and the palace having been laid out in a strict grid formation in the 17th century. These streets are home to a wide range of sights and cultural attractions. Mannheim’s most famous landmark is the yellow-and-red sandstone Barockschloss Mannheim, Germany’s largest Baroque palace.

Optional morning activities for this day include:

A Morning Walking Tour of Mannheim

Visit the stunning and historic Mannheim Baroque Palace and still have free time for shopping. Return to the ship for lunch and sail to Rudesheim with an Urban History Lecture by Dr. Andreas Klein.

OR

All-Day Wine Tour and Tastings

Visit three different wine regions with Paula Sidore.

- Travel from Mannheim Ferry to Sekthaus Raumland
- Tasting and cellar tour at Weingut Wittman
- Travel from Flörsheim-Dalsheim to Weingut Kühling-Gillot/Bodenheim
- Wine tasting and light lunch at Weingut Kühling-Gillot
- Travel from Bodenheim to Kloster Eberbach
- Tasting and Historic Abbey tour at Kloster Eberbach
- Drive from Kloster Eberbach to Rudesheim Ferry for boarding

Day 4-Mannheim

Thursday, August 22, 2024

Before Dinner

Those onboard will engage in a tasting featuring wines from each estate visited during the wine tour.

Dinner

A number of exceptional wines from the regions we have visited will be featured, including Pfalz, Rheinhessen, Nahe, and the Rheingau.



Weingut Wittman



Weingut Kühling-Gillot



Dr. Andreas Klein

Dr. Andreas Klein worked for more than 10 years as an assistant professor of History at the universities of Freiburg and Göttingen. He studied History, Political Science and Psychology at the universities of Kiel (Germany), Edinburgh (UK), Basel (Switzerland) and Freiburg (Germany). His field of expertise is the History of Religion and of Ideas. Since 2015 he gives lectures on cruise ships and is a lecturer on History at the University of Göttingen.



Thursday, August 22

Rhineland and Riesling Wine Dinner

CHEF'S WELCOME APPETIZER

Oriental Marinated Tiger Prawns, Gioggia Beet Carpaccio, Hummus Espuma
Beet Root Caviar, Vegetable Vinaigrette, Shiso Cress
Cuvee Katharina Brut Natur, Raumland Sekt, Rheinhessen, 2019

FROM THE FIELDS

Tuscan Bread Salad
Garden Greens, Tomatoes, Olives, Artichokes, Onion, Basil Dressing, Focaccia
Weingut Wittmann, Rheinhessen, Riesling vom Kalkstein, 2023

TEASE THE SENSES

Parmesan "Cappuccino", Herb Croutons, Truffle Foam

FROM THE WATERS

Grilled Atlantic Roscoff Monkfish Fillet & Razor Shells
Shrimp Sauce, Broccoli, Young Vegetables, Saffron Risotto, Caviar
*Weingut Battenfeld-Spanier & Kühling-Gillot, Rheinhessen, Riesling Reserve vom
Rotliegenden Treasure Collection, 2018*

COUNTRY SPIRIT

24-Hour Oven Roasted Organic Beef Brisket
Mini Red Cabbage Strudel, Sweet Potato Mousseline, Barolo Sauce
*Weingut Rings, Kallstadter Steinacker Erste Lage, Trocken, Pfalz,
Spätburgunder, 2021*
*Weingut Kloster Eberbach, Rüdesheimer Berg Schlossberg GG Spätburgunder
(magnum), 2016*

FROM HEAVEN

Salty Caramel Cake
Fleur de Sel, Chocolate, Raspberry Sorbet
Weingut Kloster Eberbach, Rüdesheimer Berg Rottland Riesling Auslese GL, 2017

Day 5 - RÜDESHEIM

Friday, August 23, 2024



Rüdesheim

Rüdesheim

Rüdesheim is the gateway to the UNESCO World Heritage Upper Middle Rhine Valley Site, and has a long history dating back to Roman times. Known for its winemaking, especially its superior Rieslings, the idyllic town is a delight for visitors. In the heart of Rüdesheim's old town is Drosselgasse, the famous medieval lane lined with traditional taverns, colorful shops, and inviting cafés. Other top experiences include Siegfried's Mechanical Musical Cabinet, a museum with self-playing instruments. Enjoy Rüdesheimer Kaffee (coffee with liqueur), a designated historical highlight.

Morning Options:

- Mini-train to scenic gondola ride;
 - Mini-train to Siegfried's Mechanical Musical Cabinet;
- OR**
- Vineyard hiking tour: A six-mile hike through the vineyards with breathtaking views of the Rhine River Valley



Siegfried's Mechanical Musical Cabinet



Vineyard Hike

Day 5-LAHNSTEIN

Friday, August 23, 2024



Lahnstein

Lahnstein

Lahnstein was a heavily fortified town of strategic importance during medieval times, and many old gates and towers are still in existence here. The city is a few miles south of Koblenz and sits at the confluence of the Lahn and Rhine Rivers. It is also the site of the famous Lahneck Castle.

Afternoon Options:

- Visit the historic Lahneck Castle

OR

- Free time to explore Lahnstein from 4:30 to 6:00 PM

Dinner

Dinner with wines from Baden, Württemberg and Franken, with a focus on the Pinot Noir wines made nearby.

*After Dessert, Cheryl Kenny will present a report on behalf of the IWFS Foundation, Inc.



Lahneck Castle



Friday, August 23

Pinot Pleasure Wine Dinner

CHEF'S WELCOME APPETIZER

Smoked Trout Rillettes, Horseradish Panna Cotta, Vitello Tattare
Keta Caviar, Cucumber-Macha Coulis, Quail Egg, Micro Herbs
Rebholz, PiNo. IX Sekt Extra Brut, Pfalz, 2015

FROM THE FIELDS

Salad Niçoise Nouveau
Lettuce, Heirloom Tomato, String Beans, Potato Cubes, Boiled Egg
Olives, Crispy Fried Vegetable Spring Roll

TEASE THE SENSES

Velouté de Safran, Lime Gravlax, Profiteroles
Weingut Rudolf May, Retzstadt Ortswein, Franken, Silvaner, 2023

FROM THE WATERS

Pan-Fried Red Sea Bream Fillet & Mediterranean Sea Scampi
Tomato Beurre Blanc, Braised Garden Greens, Parisienne Potatoes
Weingut Seckinger, Paradiesgarten Große Lage, Weißburgunder, 2022

COUNTRY SPIRIT

Mustard Crusted "German Salzwiesenlamm" Lamb Racks
Ratatouille, Garden Vegetables, Artichoke Purée, Potato Gratin, Thyme Sauce
*Weingut Ihringer Vorderer Winklerberg, Dr. Heger, Baden,
Spätburgunder GG, 2015*

FROM HEAVEN

Crêpes Suzette
Orange-Cointreau, Orange Supremes, Caramel, Vanilla Ice Cream
*Weingut Koehler Ruprecht Kallstadter, Saumagen Auslese R, Pfalz,
Riesling 2015*

Day 6-Cologne

Saturday, August 24, 2024



Cologne

Cologne

The fourth largest city in Germany, Cologne (called Köln by native speakers) is a major center of culture with over 30 museums and hundreds of galleries. But its most iconic landmarks are certainly the impressive Cologne Cathedral (a UNESCO World Heritage Site) and the Hohenzollern Bridge. You can also visit the Shrine of the Three Kings. Gilded with gemstones, enamels, and sculptures, the bronze and silver shrine is believed to hold the remains of the Three Wise Men. The historic city has three standing medieval city gates (out of an original 12). The Rathaus, originally built in the 12th century, is the oldest city hall in the nation and is still in use.

Afternoon Options:

- Holy City walking tour and cathedral visit;
 - Brühl Palace Tour;
- OR*
- Kölsch beer tasting

Reception

Meet in the lounge for an “Ask the Expert” session with Paula Sidore.

Dinner

Featured are wines from Mosel, Nahe, and Ahr.



Brühl Palace



Saturday, August 24

Taste of Slate: Mosel/Nabe/Ahr Wine Dinner

CHEF'S WELCOME APPETIZER

Grilled Tiger Prawns, Grilled Scallops, Sautéed Clams
Lime Risotto, Tomato Salsa, Sakura Cress & Sprouts, Chardonnay Espuma
Schlossgut Diel Riesling Sekt Goldloch Brut Nature, Nahe, 2013

FROM THE FIELDS

Tomato & Mozzarella à la Chef
Rocket Leaves & Frisée Salad, Buffalo Mozzarella, Cherry Tomatoes, Roasted Pine Nuts,
Balsamic Dressing, Basil Pesto

TEASE THE SENSES

Consommé Double, Sherry Wine, Truffle Egg Royale, Root Vegetables
Weingut Emrich-Schönleber, Frühlingsplätzchen, Monzingen, Nahe,
Riesling GG, 2019

FROM THE WATERS

Pan Fried Atlantic Halibut Fillet & Rock Lobster
Caviar Sauce, Buttered Garden Vegetables, Rice Macaire, Sprouts & Cress

COUNTRY SPIRIT

Beef Rossini Style
Slow Roasted Aged Argentinian Beef Tenderloin
Foie Gras Medallion, Truffle Jus, Glazed Vegetables, Pumpkin Mash, Piemonte Truffle
Weingut Meyer-Näkel Kräuterberg Großes Gewächs, Ahr,
Spätburgunder 2021
Weingut Daniel Twardowski, Mosel, Pinot Noix Ardoise, 2016

FROM HEAVEN

White & Dark Chocolate Mousse
Honey Basket, Cinnamon Ice Cream, Pineapple Confit, Marinated Strawberries
Weingut Forstmeister Geltz Zilliken Saarburger Rausch, Auslese Goldkapsel, Mosel,
Riesling, 2005

Day 7–Amsterdam

Sunday, August 25, 2024



Amsterdam

Amsterdam

The capital of the Netherlands, Amsterdam is one of Europe's most magnificent cities. From the blooming tulips of nearby Keukenhof Gardens, to the picturesque canals (a UNESCO World Heritage Site), the lively Jordaan district and '9 Streets' to the flashier Red Light District, Amsterdam is always vibrant, day and night. Home to Rembrandt and Anne Frank, Amsterdam features over 70 museums. Of all that Amsterdam has to offer, perhaps its most enduring sights are its iconic canals. These 165 man-made canals encircle the city in a labyrinthine network. They are adorned with beautiful rows of homes, 2,500 houseboats, 1,550 so-called 'monumental buildings,' 1,281 bridges, and miles of colorful streets. The oldest stock exchange in the world can also be found in Amsterdam.

Afternoon Options:

- Amsterdam Canal Cruise

OR

- A Taste of Amsterdam Culinary Tour

Captain's Dinner

Wines from Germany's finest estates

***STATEROOM CHECK OUT IS 9:00 AM
THE NEXT MORNING (MONDAY, AUGUST 26, 2024)***



Sunday, August 25

Captain's Dinner

CHEF'S WELCOME APPETIZER

Potato Tarte, Goat Cheese Mousse, Spiced Tuna
Avocado Purée, Pear Chutney, Fig Mustard, Ponzu Espuma, Salmon Caviar
Raumland Rose Reserve Brut, Rheinhessen, 2015

TEASE THE SENSES

Sweet Corn "Cappuccino", Farmer's Bread Croutons, Garden Herbs
Weingut Ansgar Clüsserath, Piesporter Goldtröpfchen feinherb, Mosel, Riesling, 2021

FROM THE WATERS

Pan Grilled Atlantic Cod Fillet, Green Shell Mussels
Saffron Sauce, Sautéed Baby Spinach, Caviar, Citrus Couscous
Weingut Dönnhoff Felsenberg Felsentürmchen Großes Gewächs trocken, Nahe, Riesling, 2021

COUNTRY SPIRIT

Brioche & Herb Crusted Pata Negra Pork Tenderloin
Porcini Jus, Broccolini, Baby Carrots, Truffle-Potato Mousseline
Weingut Hanspeter Ziereisen Jaspis, Zipsin trocken, Baden, Pinot Noir, 2018

FROM HEAVEN

Apple Tarte
Pink Lady Apple, Caramel, Puff Pastry, Forest Berry Ragout, Vanilla Ice Cream
Weingut J. J. Prüm Wehlener Sonnenuhr, Mosel, Riesling Auslese, 2018

Rhine River Cruise

Attendees & Branches

Chris & Nancy Ankner
New York, NY

Brent & Jill Bamberger
Chicago, IL

Jeffrey Batoff & Sheryl Condit
Philadelphia, PA

Curtis Botko & Beverly Bleck
Naples, FL

Thomas & Linda Clinch
Washington, DC

Leland & Stacey Crawford
Sacramento/San Joaquin, CA

Dan & Martha Cummings
Minneapolis/St. Paul, MN

Peter & Patricia Cunningham
Cayman Islands/Lake Tahoe, NV

Douglas Dreesen & Susan Dirkschneider
Omaha, NE

Stephen Ellefson & Christine Rix
Omaha/Greater Omaha

Tim & Becky Emory
Minneapolis/St. Paul, MN

Joe & Jill Goldstein
Omaha/Omaha Metro

Gary & Jane Hagebush
Omaha/Greater Omaha/
Omaha Metro, NE

Dennis & Cheryl Haney
Lake Tahoe, NV

David & Diane Hayes
Omaha/Greater Omaha/
Omaha Metro, NE

David Hendricks & Vicki Ray
Fort Worth, TX

Richard & Pamela Hinds
Washington, DC

Stephen & Patti Hipple
Omaha/Omaha Metro, NE
Okoboji, IA

Stacy Hughes & Tracy Tylkowski
Omaha/Omaha Metro, NE

Robert Hurley & Arabelle Rowe
Boston, MA

Simon Joel & Beth Hourigan
Victoria, AU

Joe & Andi Kafka
Omaha/Greater Omaha, NE

Mark & Kathy Kallaus
Jacksonville, FL

Geoffrey & Rhonda Kaplan
Washington, DC

Stefan & Laura Kasan
Omaha, NE

Steve & Cheryl Kenny
Houston, TX

Roseann Marie Kho
Phoenix, AZ

Jim & Susan Koesters
Omaha Metro, NE

Todd & Sandy Lemke
Omaha/Omaha Metro, NE

Gale Liebert
Vancouver, BC

Linda Marks
Berkshire, UK

Wayne & Karen Markus
Omaha/Greater Omaha/
Omaha Metro, NE

Stacie Matz & James Smith
Omaha Metro

Rosa Millán
El Paso, TX

Tom & Mary Murnan
Omaha/Omaha Metro, NE

Richard & Mary Murphy
Omaha/Omaha Metro, NE

Ananth & Margaret Natarajan
Physicians of LA/Lake Tahoe, NV

Inger Nislev
London, UK

Angela Pedraza & Jose De La Gandara
Boca Raton, FL

Stacey Rizza & Andrew Bradley
Rochester, MN

Charles & Paulette Schurhammer
Rochester, MN

Francis & Laurie Ann Sobetski
Greater Omaha

Frank (Sr) & Jody Sobetski
Omaha

Howard & Tillie Stacker
Naples, FL

Linda Stevens & John Moses
Toronto, ON

James Storfer & Jan Ray
Houston, TX

Jason & Ann Sullivan
Omaha/Omaha Metro, NE

Michael & Grace Tamburri
Western Australia

Joe Tashjian & Kay Savik
Minneapolis/St. Paul, MN

John Urofsky
Philadelphia, PA

Frank & Helen Wheeler
Sacramento/San Joaquin, CA

Mike & Rhonda Wilke
Omaha/Omaha Metro, NE

William & Suellen Willett
Omaha, NE/Okoboji, IA

Andrew Wilson & Jenna Mitchler
Minneapolis, MN

Timothy & Betsy Wilson
Rochester, MN

John Yardley & Michele Bishop
Niagara, ON

Harvey Young
Philadelphia, PA



The River Rhine

The River Rhine, its gently flowing ways,
 Her towns, her bridges taking us to heart
 We raise our glasses, toast her sunny days
 Uncork the wines, their essence almost art.

Oh vineyards resting on the hillside slope
 How deep your sleep, the dreaming of your vines.
 We eagerly await. so full of hope
 Our glasses waiting to be filled, to shine.

More brightly than a summer's merriment
 Remembered in the somber days of fall
 When golden leaves declared their sacrament
 In savored wines now waiting for us all.

So let us drink and raise our glasses high
 Give thanks to vineyards, bridges, hills, and sky.

*Dr. Richard Leland PHD
 Rochester, Minnesota*



IWFS AMERICAS INC.

FESTIVALS
& *Feasts*

While the plans for these festivals are not finalized, we are working on the following destinations:

NAPA VALLEY, CA (SPRING 2025)

BEAUNE (BURGUNDY) (EARLY FALL 2025)

Also Considering:

PASO ROBLES, CA

NORTHERN ITALY

SICILY

CRUISE ON THE MEKONG DELTA FROM CAMBODIA TO VIETNAM