

FALL 2024

# *Wine, Food & Friends*

## REISLING, ROSÉ, AND FRIENDS

ALSO INSIDE:

- Remembering James Gabler
- Tasting Series: Riesling
- Tasting Series: Rose

THE INTERNATIONAL  
WINE & FOOD SOCIETY  
THE AMERICAS QUARTERLY  
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# CHAIRMAN'S LETTER

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

## Introduction

If you weren't on the Rhine River Cruise, you missed that former IWFS-Americas Chairman and current IWFS Council Member, Steve Hipple, was awarded the André Simon Gold Medal. This is the seventeenth André Simon Gold Medal the Americas has awarded since the award was founded in the 1960s. Steve and I have served together on the IWFS Board for 12 years. While Steve was Chair, he was incredibly supportive of my work on the Marketing Committee. When he turned over the Chairmanship, he made it very easy. Even now, he has helped me by taking over the role of Awards Committee Chairman. I don't know how much more I can ask from him, but as long as he keeps giving, I'm going to keep taking. Thank you, Steve, and congratulations!

I'm certain that no one joins the IWFS because they want to spend more time working on insurance policies and incorporation matters, but someone has got to do it! For a very long time Team IWFS's man has been Andrew Jones. For the twelve years that I have sat on the IWFS Insurance Committee it has simply been a ringside seat watching Andrew handle the job. This year has been the most difficult. Early this year, our Commercial General Liability insurer informed us that they needed quite a bit more additional information about the branches to renew our policy. They gave

us a month to gather the information. Andrew gathered the information requested, only to be told that it wasn't sufficient and that our policy was going to be canceled in thirty days, on July 4th. With the clock ticking, Andrew lined up a new policy and got it approved before the buzzer. Andrew already has the André Simon Gold Medal and is a first ballot Hall-of-Famer. Please make sure you thank him. I certainly have, for pulling my fat out of the fire.

You should have recently received your 2025 Vintage Card. I carry my card around with me but if you think the card is anachronistic, you can get the Vintage Card app on your phone. It has all the same information as you have on the card and more. Simply go to IWFS.org and search for "vintage card". I had the opportunity to use the card this past summer. I was having lunch with the indefatigable President of the New York Branch, Jack Gordon, at the Bar Room at the Modern, one of New York's great places. I was having the mafaldine with king crab, while Jack ordered the roast chicken. I wasn't worried about the meal, the dishes were both going to be great. Pairing would be hard at most restaurants, but the Modern has been a Wine Spectator Grand Award winner since 2016. We decided to go with a Chinon from the Loire Valley. The list had the 2007, 2008 and 2009 Olga Raffault,

Les Picasses. Each was priced at \$165 a bottle. A glance at the Vintage Card shows the '07 as a 3, the '08 as a 6 and the '09 as a 7, our highest rating. There may be reasons to choose the '07 or '08, but a chalk better will choose the '09.

By the time you read this, Board Member Mark Lazar will have married long time sweetheart Vanya in Cortona, Italy. Our Treasurer, Jim Storfer will have wed his betrothed, Jan Ray, on his way to the IWFS Americas Board Meeting in Las Vegas. Congratulations to both couples.

A big surprise for me has been how many people have commented favorably about my photo that sits on top of this column. I so wish I could take credit for reading the crowd and choosing the right shot, but sadly, no. First Team All pro, Rose Clemson, did that. Rose has a tremendous capacity for work and is more organized than crime. Between the New York branch and the IWFS Americas, I have been working with Rose for twenty years. She doesn't get nearly enough credit. If you are one of the VERY many people in this organization that speaks with her regularly, please make it a point to thank her.



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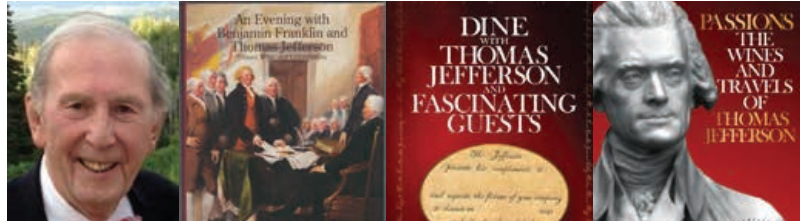
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COVER PHOTO: "Lavenders" by Dave Purcell



# NEWS FROM THE OFFICE

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## OF THE INTERNATIONAL SECRETARIAT, LONDON

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*Andrea Warren, IWFS Executive Administrator*

## Dear members

As I write, the quieter summer months at the office of the International Secretariat draw to a close. The office is based in the In & Out Club on St James's Square in central London during August the Club takes on a more serene vibe as many of the members leave town for their holidays. Summer also allows a quieter workload allowing time to focus on one of the main tasks of the year, the careful updating of the Vintage Guide (now available in two forms; printed, concertina card, or online via the IWFS app).

The In & Out Club also provides us with the venue to hold our annual Wines Committee meeting to review and consider the submissions from our expert Wine Consultants. Any queries or suggestions then are referred back to the relevant Consultant. It is a thorough process to ensure the data recorded provides you, the members, with a useful reference about what to drink and what to keep. The meeting takes a full morning and is followed by lunch in the elegant surroundings of the Coffee Room. This year the meeting was held on June 6.

While talking about the Club, I should remind you that as a member of the IWFS you are entitled to stay at the Club at the guest rate. The best time to stay is in the summer months when there is more availability. It is a real haven and a slice of English club life which can feel like your own home. It is just a few minutes walk from Piccadilly Circus, then you can venture into the West End with restaurants and theatres galore.... Or you can travel further afield and explore the beautiful city via the tube or bus network. At the end of the day you can return to what feels like a sanctuary. The Club facilities include the recently renovated pool, spa, gym, formal dining in the elegant Coffee Room (overlooking St. James' Square) and the relaxing The Goat Brasserie. On a nice day you can sit outside in the Courtyard. Please note the Club does have a dress code and guidance on the use of mobile phones which are in place to enhance your experience at the Club.

If you would like to make or discuss a booking please email me first ([sec@iwfs.org](mailto:sec@iwfs.org)). I can then introduce you to the Club confirming your IWFS membership and you can proceed with your booking from there. I have been pleased to meet with members over the years. This summer I was delighted to welcome longstanding member, Ben Matheson, of the Fort Worth Branch in the Americas. It was interesting to find out about the activities of the Fort Worth Branch and also Ben's globetrotting over the years. If you are visiting London and would like a tour of the Club then please let me know.

*Andrea Warren and Ben Matheson, Ft. Worth Branch at the Club.*



*Wines Committee Members in Attendance (R to L) - Ron Barker (Wines Committee Chair, Blackpool & Fylde branch), Charles Taylor MW (Honorary Member), Gordon Lloyd (via Zoom, Devonshire branch), Beverley Blanning MW (Honorary Member) and Stuart Leaf (Hudson Valley branch founder).*



*Coffee Room at the In & Out Club.*



*New Pool and Spa.*



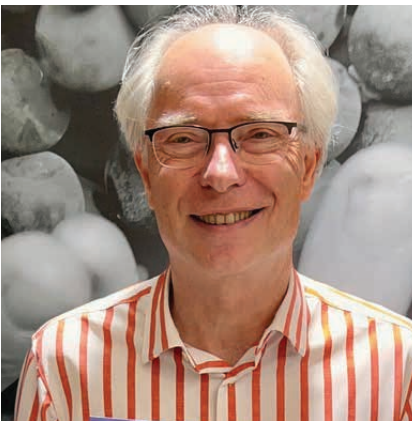


I need to introduce you to a number of new members of our valuable team of Wine Consultants.  
It is great to welcome the following:



Lance Foyster MW - Austria

Lance, based in the UK, was seven when he first became aware of the existence of wine while on family holidays to Portugal. He observed his parents' amazement and delight at the numerous, and apparently, free bottles of wine which regularly arrived on their table at lunch and dinner. Once he hit 18, there was no holding him back as he set off to work in Tavel. At the harvest he discovered the romance of the vineyard. Later still, with his BA Hons (Oxon) in his back pocket, he passed over the opportunity to join the world of banking, law, teaching, academia (as if...!) and followed his growing passion in a series of menial jobs in the wine trade. Eventually, this led him to the MW in 1991. The next 10 years saw him exploring all areas of the wine trade, from own-brand wines for supermarkets, to sourcing top Burgundy. The opportunity to set up Clark Foyster Wines came in 2002. He looks after buying and selling, in collaboration with his colleagues, and finds his enthusiasm for this endlessly fascinating subject as vivid and stimulating as he ever did.



David Way - Piedmont

David has been engaged with Italian wine for the last fifteen years. He writes about it extensively on his website, [www.winefriend.org](http://www.winefriend.org), which has been his platform since he began as a wine blogger in 2009. Since 2015, he has worked for Wine & Spirit Education Trust\*\* (WSET). He was one of the two principal writers of the new digital textbooks for the WSET Diploma in Wine, the highest level WSET qualification. Since then his job has been to update and improve the five books which run to 1,100 pages. In his own name he researched and wrote a comprehensive book entitled, *The Wines of Piemonte*. This was published in September 2023 by the Classic Wine Library, now part of the Académie du Vin Library. The book is the first to treat all 60 of Piemonte's wine denominations with the depth usually reserved only for Barolo and Barbaresco.

*\*\*one of the leading providers of drinks education around the world*



Greg Esch - New York

Greg has been growing wine grapes in the Hudson Valley of New York for 20 years. Greg (I) is pictured here alongside the late, legendary Joe Rochioli Jr - the pioneer of Pinot from the Russian River valley.

*Greg's food and wine matching - He likes Pinot Noir with most foods, and Riesling (dry please!) with everything else. One of my favorite pairings is a Dijon mushroom sauce over chicken thighs with - you guessed it - a good Pinot.*

*Greg Esch (Left), with the Late Joe Rochioli*



Annette Lacey MW - Australia

Annette has extensive management and operational experience across all levels of restaurants and hospitality venues. Annette has held similar roles developing skills as a restaurant manager and head sommelier for international hotel groups and award-winning fine dining restaurants across She has help roles as a restutrant manager and head sommelier for international hotel groups and award-winning fine dining restaurants across traditional, modern, and Asian cuisines. Annette is currently the Group Beverage Manager for Solotel, a large and diverse hospitality group in Sydney.

Annette became a Master of Wine in 2020, the highest academic accolade in wine. She has also completed all levels of WSET. As a certified educator she focuses on the development of the next generation through the delivery of wine courses in the Australian market.

Other accolades include the prestigious 2014 Vin de Champagne Award (Professional), and the highly prized Len Evans tutorial.

Annette also has extensive experience as a wine show judge and panel chair at numerous shows around the country and overseas. She also participates in trade and educational tastings, presentations and master classes.

She is the Australasian co-coordinator for The Institute of Masters of Wine delivering a week-long educational seminars to MW students, additionally running several course days for MW students during the year.

*Annette's recommended food and wine match (which she enjoyed at a restaurant on Balmoral Beach in Sydney - sounds wonderful).*

*A dish of snapper, cucumber, melon, wasabi - it was a delicate, pretty and refined dish with only a hint of wasabi as seasoning not flavour. It went perfectly with the 2016 Louis Roederer Blanc de Blancs. The delicacy of the dish was matched to the delicate and fine boned Champagne made from 100% Chardonnay. There was as pithy chalkiness to the Champagne that offset the sweet melon discs whilst the texture of the champagne, its vibrant bubbles and taut acid line contrasted with raw snapper softness and, a lovely foil to the dish.*



We would like to also take this opportunity to thank those consultants who have assisted us in previous years and have now handed over the baton to other experts in their field of wine. They are Luzia Schrampf (Austria), Michael Garner (Piedmont), Jamie Kutch (Sonoma) and Peter Bell (New York).

It is with sadness that I write to let you know of the death of Susanna Forbes after a long battle with cancer. Susanna was the editor of five of the IWFS monographs from 2014 to 2017. Susanna had a long editorial and writing career in the drink business and was a wonderful lady to work with. She was a professional that certainly knew her stuff as an editor and was generous in her advice on improving the content and presentation of our titles. She was always calm and fun. I really enjoyed working with her. Her new passion was Little Pomona cider house she set up in Herefordshire with her husband, James. It was a privilege to work with her and a pleasure to know her.

Until next time.  
Andrea

Andrea Warren  
International Secretariat 





# REMEMBERING JAMES GABLER

*By Joe Temple, IWFS*

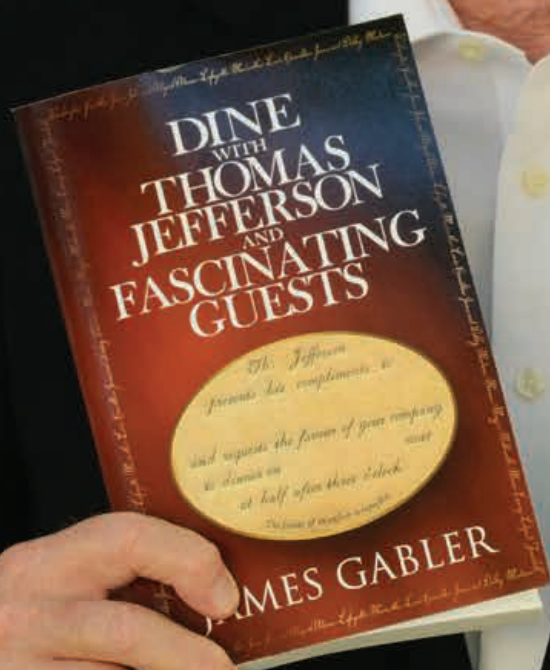


Photo courtesy of James Gabler



# IF I COULD HAVE DINNER WITH ANYONE IN HISTORY WHO WOULD IT BE?



It was a question—a rhetorical question—posed to James M. ‘Jim’ Gabler, a former president of the International Wine and Food Society’s Baltimore Branch and proud recipient of the André Simon Bronze Medal. That’s because anyone who had met Jim instantly knew the answer: Thomas Jefferson, America’s third president, and the nation’s most well-known oenophile. It was Jefferson’s love for wine that became the focus for several of Gabler’s books including his most famous work, *Passions: The Wines and Travels of Thomas Jefferson*, which went on to receive a selection for Robert Parker’s 1995 Wine Book of the Year. “Any wine lover with the faintest glimmer of interest in history should read it,” declared the *Wine Spectator*. Nearly three decades after its publication, Gabler’s research and unparalleled knowledge of the subject left an enormous footprint amongst historians and wine drinkers alike.

Born and raised in Baltimore, Maryland, Gabler graduated with a degree in economics and from law school while serving during the Korean War as a member of the United States Army. Spending more than forty years in the legal profession, he was voted repeatedly by his peers as one of “The Best Lawyers in America.” “He was one of the most talented lawyers I’ve ever known,” remarked Retired Baltimore Circuit Court Judge Hilary D. Caplan. But while practicing law, James, an avid wine collector with two books on the subject already under his belt, was also working diligently on a consuming side project that

eventually made him famous in the world of wine. “It was so enjoyable that when errands or personal matters required me to interrupt my writing schedule,” explains Gabler, “I felt a tinge of annoyance.”

With four years of painstaking research that included visits to Monticello and the Library of Congress, *Passions*, a book containing over 900 endnotes caught the attention of many for its fascinating narrative combined with an abundance of rich primary source material. “The book goes well beyond being a dry—if you will pardon the term—recital of facts to become a thoroughly engaging account of the human side of one of the most famous Americans,” wrote *Parade* magazine. Winning the 1995 Veuve Clicquot Wine Book of the Year, it was praised for what was described as an “encyclopedic compilation of Jefferson’s travels and wines.”

Asked repeatedly why he chose such a seemingly niche subject, Gabler responded: “I had become a wine enthusiast, and for some reason that I still don’t understand, I decided to find out what our Founding Fathers drank. Before I had scratched the proverbial research surface, Thomas Jefferson’s consuming interests in wine jumped out.” Indeed, as we learn, the author of the Declaration of Independence had purchased over 20,000 bottles during his eight years in office and popped over 200 bottles of Champagne in less than four months. “His expenditures for food and wine ran a footrace with his income,” noted Gabler. “Income usually lost.”

Recognized by wine enthusiasts and Jefferson historians for advancing the public’s knowledge about one of America’s most influential presidents, Gabler was invited to speak at many institutions as the foremost authority on the subject. But it wouldn’t stop with just *Passions*; in 2015, a sequel, *Dine with Thomas Jefferson and Fascinating Guests* was published to much acclaim. Had the International Wine and Food Society existed in 1800, it’s safe to say that Jefferson would have been a charter member. “Enough about politics,” shouted the vice president. “Let’s have a quiet dinner and discuss interesting subjects like music, architecture, gardening, France and wine.” From meals that included dressed turtle soaked in Madeira to chowing down on bear while discussing the Monroe-Pinkney Treaty with his cabinet, James Gabler proved that not all sequels will leave you disappointed.

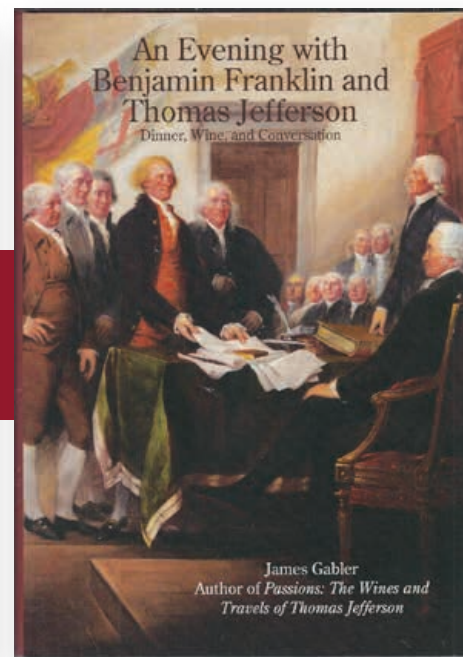
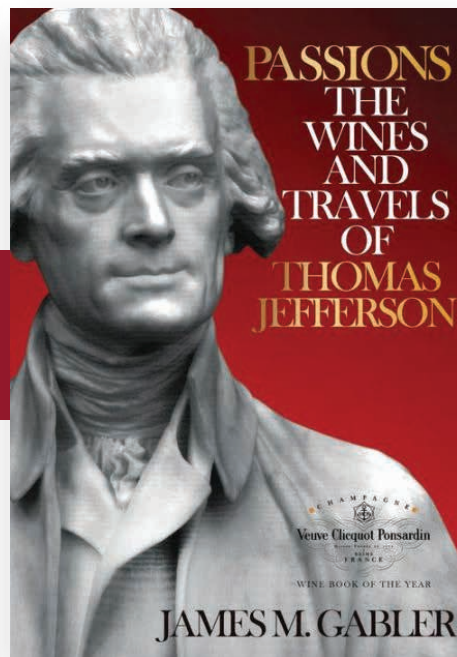
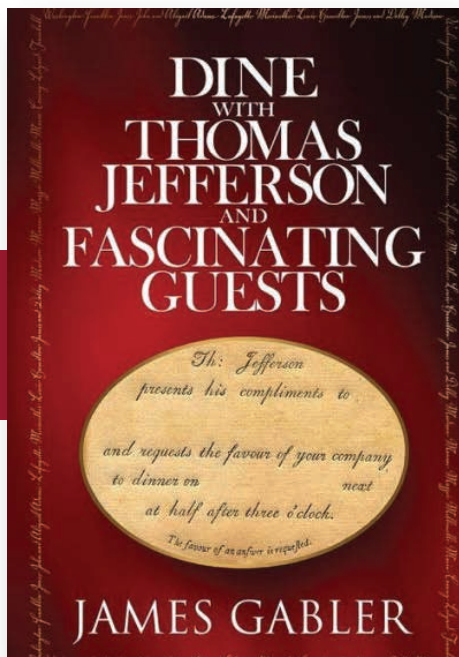
Moving to Florida after retiring from law in 1999, Gabler continued to write historical fiction that included *An Evening with Benjamin Franklin and Thomas Jefferson*, *Dine with Thomas Jefferson and Fascinating Guests*. Passing away peacefully in his Jupiter home on June 29, 2024, at the age of 93, he left behind a remarkable legacy in the world of wine that is hard to match. “I hope that Jim is in that great vineyard in the sky enjoying a glass of wine or two with Thomas Jefferson,” said Robert Parker.



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Gabler's literary works, highly praised for their thorough research and engaging humanistic tellings of Jefferson's wine exploits.

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“

I HAD BECOME A WINE ENTHUSIAST, AND FOR SOME REASON THAT I STILL DON'T UNDERSTAND, I DECIDED TO FIND OUT WHAT OUR FOUNDING FATHERS DRANK. BEFORE I HAD SCRATCHED THE PROVERBIAL RESEARCH SURFACE, THOMAS JEFFERSON'S CONSUMING INTERESTS IN WINE JUMPED OUT. —James Gabler

”

# TASTING SERIES: VIRTUAL REISLING TASTING WITH KIRK WILLIE

*By Neal Vitale, Hollywood Branch*

**K**irk Wille, president of the US arm of famed winery Dr. Loosen, is clearly a man who loves his work! In early May, he led IWFS members on an intriguing journey through the world of German wine. In words, images, and flavors, he created a rich and detailed picture of the Mosel Valley and its most well-known grape, Riesling.

Weingut Dr. Loosen has been producing wine for over 200 years. It was established by the Loosen family in Bernkastel, Germany, along a particularly sinuous stretch of the Mosel River before it joins the Rhine near Koblenz. Ernst “Erni” Loosen is the current owner, having taking over in 1988, and the winery produces Rieslings in the full range of styles. Their dry Rieslings reflect the traditions of the paternal side of the Loosen family; Prädikat wines, showing some sweetness, echo the maternal side (the Prüm family).

The Mosel Valley is the coolest, wettest of Germany’s four major wine regions. Soil is typically Devonian slate, with areas of volcanic deposits. As one moves through the Loosen vineyards along the river, the slate soil shifts from Blue to Red, reflecting higher concentrations of iron. Our tasting featured a cross-section of the Loosen portfolio, in terms of style as well as soil type.

The first wine tasted was the 2020 Graacher Domprobst Riesling GG (Grosses Gewächs, the German equivalent



of Grand Cru). The grapes are from a single vineyard on the steep slope behind the village of Graach. They are fermented with indigenous yeasts and kept in barrel on the lees for a year before bottling. I found the wine initially spicy on the palate, light but with minerality and depth.

Next came two vintages of Blue Slate Riesling Kabinett, the 2022 and (in a half bottle) the 2013. Both are low-alcohol, with ABV of roughly 8%. The pair share a flowery, candied quality, citrus fruit and - dare I say - almost a bubble gum or cotton candy characteristic. For me, the biggest difference between the two was in the finish, with the 2013 going on for a very long time. Kirk noted that this wine often takes 15 years to reach its peak.

We ended with a classic dessert wine, again in a half bottle - the 2018 Riesling Beerenauslese. For this bottling they use very ripe grapes that have been partially-shriveled by “Noble Rot” (botrytis). As a fan of sweet wines, I found this one rich and honeyed, simply luscious.

All in all, a fun and informative exploration of an important wine-making region and grapevine in a IWFS Virtual Tasting!





“Every great wine is created in the mind. But its true greatness only becomes apparent in your glass.”

Ernst & Sohn Koosen & Vita



(L to R) Blue Slate 2022, Blue Slate 2013, Graacher Himmelreich 2020, Beerenauslese 2018

# TASTING SERIES: VIRTUAL ROSE TASTING WITH JT ROBERTSON

*By Neal Vitale, Hollywood Branch*

There are few better ways to celebrate the lazy, hazy days of summer than with a bottle of cold, crisp rosé wine. For our Virtual Tasting in late June, we went a step further – and opened six!

JT Robertson, general manager of Manhattan's highly-regarded Le Du Wines, led us through an exploration of “Rosé Around the World.” He started by highlighting key points along the historical timeline of rosé. It is a wine that dates back at least to ancient Greece, when water typically was not safe to drink, and alcohol – wine, beer, etc. – was mixed in to kill bacteria. (As JT noted, everyone walked around “a little drunk.”) Phocians – Greeks, but from an area that is today part of Turkey – settled in Marseille, France, around the 6th century BCE, bringing with them their approach to winemaking. When the Romans arrived in Provence in the second century, they discovered this style of watered-down red wine that had been in place for 700-800 years. Even as production techniques improved into the Middle Ages, the red wines of the day probably resembled rosé more than what we would think of today as red. The “claret” arriving in England from Bordeaux likely was more pink than red.

Flash forward to the end of World War II. Sweeter, lightly sparkling rosé wines from Mateus and Lanciers arrived from Portugal and achieved record sales. Skip ahead to the mid-1970s and the introduction of White Zinfandel by Sutter Home. They were attempting to make white wine during a shortage of white grapes, but

their fermentation “stuck” and would not produce the desired dry white wine. The resulting sweeter, pink “blush” wine was again a commercial success, but gave rosé wines a negative image that took years to overcome. Wines from Provence led a reversal in the perception of rosé wine among connoisseurs, though there's been a backlash in recent years as the region's success has led to a tidal wave of less distinctive wine..

Besides the simple blending of wines (which has fallen out of favor and, in some areas (like France), is prohibited, rosé is typically made either through skin contact and maceration of red grapes, drawing color from the skins, or from the saignée method, where the juice, siphoned off in production to leave behind a more concentrated red wine, becomes the rosé.

Rosé wine is made in many countries around the world, and from a variety of grapes. We started the tasting with a Sol Real Rose Vinho Verde from Portugal, which had a slight fizz and a fruity, almost “soda pop” quality. It is made mostly from Espadeiro grapes, with a bit of Touriga Nacional (the primary grape in port). Our one Provençal wine was next, the Domaine de Triennes Méditerranée Rosé IGP. It's made principally from Cinsault grapes, plus small amounts of Grenache, Syrah, and Merlot. From a winery with strong Burgundian roots, this rosé had a lovely floral, fruity nose and a long finish with solid acidity. Rounding out the first flight of wines was a rosé from California winery Arnot-Roberts. Made from

Touriga Nacional grapes (and a smattering of Trousseau, Trincadeira, Grenache, and Tinta Cão), this was a light, elegant, and subtle wine, with berry notes on the palate and back-end tannins providing nice structure.

Next up was, for me, the oddest of the sextet of wines, the Tokoeka Estate Pink Sauvignon Blanc Rose from New Zealand. As the name suggests, this is a blended wine, mixing Sauvignon Blanc and Syrah. In my notes I have written “fruit salad,” “Juicy Fruit gum,” and “grapefruit/citrus.” I'll leave it as an “interesting” wine. The final two bottles, though, were my favorites of the night. Spain's Bodegas Muga Rioja Rosado and Italy's Mora e Memo Isola Dei Nuraghi Rose both show what “serious” rosé can be – beautifully-fragranced, structured and weighty, flavorful, with a long finish. The Muga is made from Garnacha and Viura grapes grown in the Valle del Oja south of Bilbao; the Mora e Memo is made from Cannonau and Monica grapes grown in Sardinia.

All of these wines (except the New Zealand) were made through maceration. All were recent vintages, either 2022 or 2023. While there are age-worthy rosés, this is a category of wine meant to be drunk young, and paired with a host of different foods. Rosés are versatile and can go where many “fine” wines cannot. Thanks to JT for an informative evening and an introduction to a number of great summer quaffs!





*JT Robertson Speaking about the Wines.*



*(L to R)*

*Sol Real Rose Vinho Verde, Domaine de Triennes Méditerranée Rosé IGP, Arnot-Roberts Rosé, Tokoeka Estate Pink Sauvignon Blanc Rose, Muga Rioja Rosado, Mora e Memo Isola Dei Nuraghi Rose*





# What's Cooking?

## CLUB EVENTS ACROSS THE AMERICAS

### AIKEN

#### *Old and New*

Don and Cindy Marcotte, along with Greg and Caroline Teese, hosted the Aiken Branch for an evening of contrasting French and California wines. The event was held at the Pub at Cedar Creek. Chef James Darby prepared an exquisite menu to accompany the great wines. Don, an avid Bordeaux collector, reached deep into his cellar for some outstanding gems. A hearty and savory Cassoulet was the surprise favorite plate. Several members thought it could be a meal in itself. This was the Aiken Branch's first event at the Pub at Cedar Creek, and we look forward to returning again. Don and Cindy Marcotte, along with Greg and Caroline Teese, hosted the Aiken Branch for an evening of contrasting French and California wines. The event was held at the Pub at Cedar Creek. Chef James Darby prepared an exquisite menu to accompany the great wines. Don, an avid Bordeaux collector, reached deep into his cellar for some outstanding gems. A hearty and savory Cassoulet was the surprise favorite dish. Several members thought it could be a meal in itself. This was the Aiken Branch's first event at the Pub at Cedar Creek. We look forward to returning again.

**June 10, 2024: Old and New, The Pub at Cedar Creek, Aiken, South Carolina.**

♥ *Didier Dumond NV Brut* × Cedar Creek Pâté on Crostini, Baked Camembert. ♥ *Ch. l'Oiselinière de la Ramée Muscadet Sevre-et-Maine 2020* × Avocat au Crevettes. ♥ *Carlisle Santa Lucia Highlands Syrah, Sierra Mar Vineyard 2021* × White Bean and Sausage Cassoulet. ♥ *Ch. Ducru-Beaucaillou Grand Cru Classé Saint-Julien 2000, Boeschen Carrera 2019* × Beef Wellington. ♥ *Taylor Fladgate Vintage Port 2000* × Chocolate Figs À la Chef Darby.

The Aiken Branch Listening to Don Marcotte Describing the Château Ducru-Beaucaillou 2000.



## ARKANSAS

### *A Taste of Italy*

Members from all over the State enjoyed dinner at Prima Italia, one of Fort Smith's best restaurants. 23 members and guests (more on that later) first enjoyed a Jeroboam of Roederer Estate Brut. Once seated, the friendly and efficient staff brought course after course of Italian food and wine. Certified sommelier and Branch contact, Mark Burnett, provided entertaining and enlightening information about the evening's wines. A well-deserved Certificate of Appreciation was presented to manager Zac Scarborough. Oh, as for the guests? A Board Meeting was called over espresso. All 4 were voted into our Branch! Welcome to our newest members!

**May 25, 2024: A Taste of Italy, Prima Italia, Fort Smith, Arkansas.**

🍷 *Contadi Castaldi Franciacorta Brut NV* × Fritto Misto, Lightly Dusted & Fried Calamari, Shrimp, Zucchini, Pickled Italian Peppers, and Black Garlic Aioli, Bruschetta, Crostini topped with Roma Tomatoes, Sweet Italian Basil & Garlic in EVOO. 🍷 *Tormaresca Calabria Salento IGT 2022* × Veal Piccata topped with Capers and Fresh Lemon Juice, served over Angel Hair Pasta. 🍷 *Ricasoli Rocca Guicciarda Chianti Classico Riserva 2019* × Panzanella Salad, Pain Perdu soaked in Olive Oil and tossed with Tomatoes, Celery Sticks and Onion. 🍷 *Zisola Sicilia Noto Rosso 2018* × Beef Bracirole served in Red Sauce on Creamy Polenta with Asparagus. Caffe Espresso Panna Cotta made with Kahlua.

Arkansas Members and Guests at Prima Italia.



## ARKANSAS

### *North v. South: The Judgement of Little Rock*

Our branch is unusual in that our membership is spread between Arkansas' three main centers of population. Most members live in the River Valley, around Fort Smith, where most events are staged. We make a point to have events in Little Rock and the Northwest Arkansas corridor, where the balance of our members live.

Last year, our event in Little Rock was postponed because of a disastrous tornado that hit within a few blocks of the event site: Petit|Keet. This year's event came off without a hitch. The dinner's theme echoed the world-changing Judgement of Paris. Petit|Keet's sommelier, Susie Long, expanded the challenge by having each course accompanied by two wines: One from north of the Equator, the other from south of it. Attendees voted course-by-course. The wines from the northern hemisphere won by a landslide! But, of course, the real winners were our members enjoying a great meal accompanied by perfectly paired wines.

**June 29, 2024: The Judgement of Little Rock, Petit|Keet, Little Rock, Arkansas.**

🍷 *Argyle Brut 2018, Willamette Valley, Oregon, Piattelli Brut Nature NV, Mendoza, Argentina* × 🍷 *Dom. Pichot 2022, Vouvray, France, Arendsig Chenin Blanc 2021, Robertson, South Africa* × Grilled Romaine Salad with Pickled Shrimp, Orange Supremes, Roasted Pistachio, Gorgonzola Vinaigrette. 🍷 *Thorle Spatburgunder 2020, Rheinhessen, Germany, Mt. Difficulty Roaring Meg Pinot Noir 2019, Central Otago, NZ* × Seared Lion's Mane Mushrooms with Sweet Corn Puree, Purple Sweet Potato Medallions, Broccolini, Cherry Balsamic Reduction. 🍷 *Il Molino di Grace II Volano Rosso 2019, Tuscany, Italy, Stellekaya Hercules 2021, Stellenbosch, South Africa* × Short Rib with Butter/Cream Whipped Potatoes and Green Peas. 🍷 *Dow's Late Bottled Vintage Port 2018, Oporto, Portugal, Dom. Bousquet Dulce 2018, Mendoza, Argentina* × Coffee-Toffee Tres Leches - Chocolate Cake soaked in Coffee-infused Tres Leches with French Coffee Buttercream and Chocolate Toffee Crumbles.

Arkansas Members Making The Judgement of Little Rock.





## BALTIMORE

### *Spring Gala*

The Baltimore Branch Spring Gala started on the outside deck of Citron Restaurant with sparkling wine and music, watching the sunset over Quarry Lake. The Committee of John Segal, Christy Schoedel, Dominic and Patricia Demme matched the menu with side by side tastings of white Burgundies, 20-year-old 1st. growth Bordeaux, interspersed with a Beaucastel 2007. The wine pairings, delicious menu, and good fellowship made for a splendid evening.

**April 20, 2024: Spring Gala, Citron Restaurant, Baltimore, Maryland.**

🍷 *Mader Cremant D'Alsace NV* × Passed Hors D'Oeuvres, Gougere Puff, Hamachi and Wasabi Sushi, Red Pepper and Sunchoke Fritter. Amuse - Bouche, Baby Beet, Pear and Cabrales Blue. 🍷 *Benjamin Leroux Meursault Poruzots 1er Cru 2013, Marchand Tawse Puligny-Montrachet Champs Gains 1er Cru 2014* × Maine Lobster Chunks, Passion Fruit Glaze with American Sturgeon Caviar Garni. 🍷 *Ch. De Beaucastel Chateauf-neuf-du-Pape 2007* × Butternut Squash Risotto with Sweet Pea Tendrils. 🍷 *Ch. Haut-Brion 2004, Ch. Lafite Rothschild 2004* × Tournedos Filet Mignon Bourguignon with Rainbow Baby Carrots, Wild Mushroom, and Cipolini Onions. 🍷 *NV Chateau Du Cedre "Le Cedre" Sweet Malbec* × Warm Chocolate Souffle with Blood Orange Creme Anglaise.

Spring Gala Wines.



## BIRMINGHAM

### *Bottega Wine Dinner*

The Birmingham branch relished the opportunity to dine at Frank Stitt's Bottega restaurant on Friday, May 24th. With a focus on local ingredients, influences of the freshness of spring, and the incoming warm months of summer were prominent in the evening's fare. The James Beard Award-winning chef, and long-time member of our IWFS branch, showed off his culinary prowess. From the passed hors d'oeuvres to the almond zuppa inglese, every dish was perfectly executed and was exceptionally paired.

The fabulous dinner and evening celebrated the achievement of Pardis and Frank Stitt, awarded with the IWFS Americas Gold Medal. Wimberly Miree, a Charter Member, past President, and Treasurer of the Branch received the Andre Simon Bronze Medal from Chris Ankner, IWFS Americas President, in attendance. The Andre Simon Medal is the highest award given by a Branch and reflects Miree's three-plus decades of support and service for the Birmingham Chapter.

(L to R) Christopher Ankner, Wimberly Miree, Brad McGiboney.



**May 24, 2024: Bottega Wine Dinner, Bottega, Birmingham, Alabama.**

🍷 *Champagne Marie Courtin Concordance B&N Extra Brut 2017, Saint Joseph Blanc J.L. Chave "Circa" 2019* × Bruschetta with Sweet Pea, Ricotta, and Tender Herbs, Tuna Tartare, Preserved Lemon, Asparagus Fritto. 🍷 *Marsannay Blanc Dom. Jean Vournier "Clos Du Roy" 2021* × Grilled Octopus, Gigante Beans, Just Dug Potatoes, Green Olives. 🍷 *Pierre Girardin "Les Epenots" 1er Cru 2018* × Tortelloni with Beef Cheek, Foie Gras & Golden Chicken Liver. 🍷 *Member Wines* × Duck Breast, Spring Onion Puree, Greens, Crushed Berries and Juniper. Almond Zuppa Inglese with Chilton County Peaches.

## CHICAGO

### 892nd Dinner of the Society – Oceanique

The Chicago Branch returns to Oceanique, the eclectic seafood restaurant in the French-American style, run and operated by chef/owner Mark Grosz and his wife Renee Andre. There are not many chefs like Mark Grosz who remain dedicated to the classic French cuisine he learned under famous chefs. His appreciation of fine wine and classic cuisine provided the perfect backdrop for our 892nd dinner.

**May 8, 2024: 892nd Dinner, Oceanique, Evanston, Illinois.**

🍷 *Champagne Montaudon Classe M Brut NV* × Passed Canapes: Chicken Liver Mousse, Smoked Salmon, Argentinian Shrimp. 🍷 *Dom. Nicolas Brunet Vouvray Sec Fleur de Silex 2014* × Maine Skate Wing, Heirloom Carrots, Capers, Lemongrass, Cured Lemon. 🍷 *Dom. Chante-Perdrix Chateauneuf-du-Pape Blanc 2013* × Maine Lobster, Broccolini, Beets, Saffron-Yuzu, Basil Potatoes. 🍷 *Dom. Rene Engel Clos Vougeot 1996* × Duck Confit, Foie Gras, Belgian Endive, Spinach, Spaetzle, Quail Egg. 🍷 *E. Guigal Chateauneuf-du-Pape 1988* × Cheese: Delice de Bourgogne, Humboldt Fog Bleu d'Auvergne. 🍷 *Side-by-side: Chambers Rosewood Vineyards Muscat NV, Chambers Rosewood Vineyards Muscadelle NV* × Day and Night Cake with Canela Ice Cream, Chocolate & Creme Fraiche Mousse.

Cup Bearer, Philip Stafford Receives the Americas Silver Medal from Sir Bacchus, Dr. Tom Wiedrich.



## CHICAGO

### 893rd Dinner of the Society – The Racquet Club of Chicago

Our 893rd dinner was the finale to our 2023-2024 season and of our Annual General Membership Meeting. Once again, we celebrate the end of our regular season at the tried-and-true Racquet Club of Chicago with Executive Chef Mike Coronel running the kitchen. He created a wonderful menu reflecting the bounty of spring. Sir Nuits-St.-Georges, ended his five-year term as President by presenting his annual report. We had another fantastic season!

**June 12, 2024: 893rd Dinner, The Racquet Club of Chicago, Chicago, Illinois.**

🍷 *Krug Brut Grande Cuvee 166th Edition NV* × Passed Hors d'Oeuvres. 🍷 *Dom. Bouchard Pere et Fils Meursault Charmes Cuvee Bahezre de Lanlay 2016* × Poached John Dory, Melted Leeks, Yellow Sofrito. 🍷 *Dom. Gagey Louis Jadot Nuits St. Georges Les Boudots Premier Cru 1995* × Roasted Breast and Ravioli of Squab, White Asparagus, Natural Jus, Summer Truffles. 🍷 *Ch. Canon-la-Gaffeliere Grand Cru 1990, Ch. Canon-la-Gaffeliere Grand Cru 1998* × Roasted Colorado Lamb Tenderloin, Fresh Herb Crust, Terrine Of Carrots And Salsify, Rosemary Sauce. 🍷 *Dom. de Pontifical Chateauneuf-du-Pape 1989* × Cheese: Point Reyes Toma, Manchego, Ossau-Iraty, Petit Basque. 🍷 *Fonseca Vintage Port 1985* × Friandises: Mini Apricot Tart, Assorted Chocolate Truffles, Raspberry Financier, Canele de Bordeaux.

The Racquet Club of Chicago.





## FLORIDA KEYS

### *Mexican Fiesta Dinner*

Our Florida Keys branch gathered this Summer, at the home of Ron & Denise Guntert to share in a beautifully prepared Mexican Fiesta. Leticia & Jorge Robles, along with Mike and Wynn McKee from the Sacramento/San Joaquin Branch, flew in to help prepare and share this authentic Mexican dinner with the Florida Keys Branch. The evening was an opportunity for two different branches to come together in celebration of their love of wine and food.

**July 13, 2024: Mexican Fiesta Dinner, Guntert Home, Marathon, Florida.**

🍷 *Daou Sauvignon Blanc 2023* × Handmade Authentic Cheese Quesadillas with a Chipotle Cream Sauce, Chorizo and Mushroom Pastry, Roasted Corn and Poblano Pepper served on a Handmade Four Tortilla Chip, Guacamole and Salsa Fresca. 🍷 *L'Ecole Syrah 2020* × Chili Rellenos stuffed with Cheese. 🍷 *Caymus Anniversary Caymus Cabernet 2022* × Churrasco Steak Topped with a Chimichurri Sauce, Grilled Green Onion, Red Peppers and Zucchini. 🍷 *A large variety of Sauternes and Ports* × Tres Leches Cake with Homemade Ice Cream and Caramel Sauce.

Florida Keys & Sacramento/San Joaquin Branch Members Getting Ready to Share the Evening Together.



### **FOOD FACTOID** | *Chorizo*

*Chorizo originated from the Iberian Peninsula and is made in many national and regional varieties in several countries across different continents. This sometimes leads to confusion and disagreements over what is "true" chorizo. Europe recognizes 8 varieties while Spain only recognizes 2 varieties.*

## FORT WORTH

### *Summer Celebration*

The Fort Worth, Texas Chapter of IWFS met June 14, 2024, at Colonial Country Club for its annual Summer Celebration. The venue overlooked the golf course, home of the PGA Charles Schwab Challenge. Executive Chef Cynthia Romstadt and her staff prepared a wonderful menu for our Chapter.

**June 14, 2024: Summer Celebration, Colonial Country Club, Fort Worth, Texas.**

🍷 *Veve Clicquot Rose, NV* × Whipped Duck Pate Crostini with Pickled Cherries, Ahi Tuna Tostada with Avocado, Spicy Mayo, Crispy Leeks, and Caviar, Seasonal Melon Caprese Skewer. 🍷 *Txakoli-Baskoli, Basque Country, Spain 2022* × Venezuelan Tomato Soup. 🍷 *Lincoln Chardonnay, Sonoma Coast, CA 2022* × Lobster Carpaccio, Chilled Purple Potato Salad, Aji Panca Vinaigrette. Black Current Sorbet. 🍷 *Louis Jacob Gevrey Chambertin, France 2021* × Lamb Crepinette, Polenta Cake, Rataouille Vegetables, Minus 8 au Jus. 🍷 *Boich Cabernet Sauvignon NVS, Napa Valley, CA 2017* × Alpine and Wild flower Cheese, Oliver, Grapes, Organic Wheat Crackers, and Honeycomb Caramel Torte.

(L to R) Scott Mahaffey, Kathi Mahaffey, John Cockrell, Lynn Cockrell.



## GREATER OMAHA

### *Spring Wine and Food Dinner*

Jackie Taylor & Terry Matuska hosted the Greater Omaha Branch at the Railcar Modern American Kitchen. The wines enhanced an over-the-top five course dining experience. The Chef prepared the entrees especially for the Branch. We also enjoyed having the evening wine distributor present. He graciously led a discussion of the wines along with the deliciously prepared food. It was a delightful evening with great conversation.

**June 9, 2024: Spring Wine and Food Dinner, Railcar Modern American Restaurant, Omaha, Nebraska.**

🍷 Sparkling Wine and Sauvignon Blanc ✕ Chef's Special Selection. 🍷 Rapaura Springs Sauvignon Blanc, Marlborough, New Zealand ✕ Tomatillo and Jalapeno Ceviche. 🍷 Ridge Geyserville Zinfandel, Alexander Valley, Sonoma ✕ Paella with Duck and Sausage. 🍷 Groth Rutherford Hill, Cabernet Sauvignon, Napa ✕ Niman Ranch Steak Au Poivre with Aligot Potatoes. 🍷 Pedro Ximenez Gonzalas Bypass PX "Nectar," Sherry, Spain ✕ Strawberry Rhubarb Crostata with Sorbet.

(L to R) Mary Kay Young, Lenni Deeths, Jackie Taylor, Terry Matuska, Bob Kossow, Gary Hagebush, Jane Hagebush, Janice Rustia.



(L to R) Laura and David Wrightson, Angela Pedrazzo, Rand Hoch, and Oscar Garza.



## GULFSTREAM

### *Loxahatchee Club Dinner*

A dozen members and their guests gathered at the Loxahatchee Club, in Jupiter, for a Black Tie and Medallion Dinner. This dinner closed out the season before Branch members left for points north and west to escape the Florida summer heat.

We were treated to an exceptional selection of Asian themed delicacies created by Chef Jon Sunderman. A stimulating course-by-course wine pairing was presented by Sommelier Eumi Lee.

**May 8, 2024: May Dinner, Loxahatchee Club, Jupiter, Florida.**

🍷 Laurent Perrier "La Cuvée" Champagne NV ✕ Foie Gras.

🍷 Manoella 10 Year Extra Dry White Port ✕ Tempura Veggie Chips. 🍷 Delas Condrieu "La Galopine" 2019 ✕ Hokkaido Uni, Nori Cracker, Daikon Nest. 🍷 Gran Enemigo Torrontés 2019 ✕ Crudo Trio - Swordfish With Cucumber Lime, Kampachi With Pineapple Mint, and Tuna with Yuzu Orange. 🍷 Dom. Remi Jobard Bourgogne Aligoté 2021 ✕ Crab and Shrimp Shumai with Shittake Mushrooms, Hoisin, and Scallion. 🍷 Robert Biale Vineyards Petite Sirah "Royal Punishers" 2021 ✕ Pan Fried Sardine with Garlic Chili Sauce, Green Bean, and Carrot. 🍷 Epoch Estate "Veracity" Red Blend 2019 ✕ Halibut Steak with Pink Peppercorn Crusted, Shishito Romesco, and Kumquat Gastrique. 🍷 Alois Kracher No. 2 Muskat Ottonel Trockenbeerenauslese 2019 ✕ Banana Pudding with Jasmine Rice and Brûléed Bananas.



### **FOOD FACTOID** | *Yuzu*

*This East Asian citrus fruit is the most cold-resistant of all the citrus fruits, capable of growing at high altitudes at temperatures just above freezing. Introduced to Japan more than 1,000 years ago, it tastes like a cross between an orange, a grapefruit, and a lemon. Its bitterness is so extreme that it is not eaten alone.*



## HOUSTON

### Annual Burgundy Dinner

Lenoir Josey hosted his annual Burgundy dinner at the prestigious River Oaks Country Club in Houston, Texas. In previous dinners, Lenoir delighted chapter members with extraordinary, and often, exceedingly rare wines of Burgundy. This night was no exception. Chef Charles Carroll is a master chef that represented the United States in the Food Olympics. Lenoir and Chef Carroll planned the incredibly special dinner to pair with the wines selected. The hors d'oeuvres, and the four courses, were paired with a minimum of two wines, to add to our culinary enjoyment.

**May 22, 2024: Annual Burgundy Dinner, River Oaks Country Club, Houston, Texas.**

🍷 *Dom. De Montille, Bourgogne Blanc 'Clos du Chateau' 2020, Alvin Pernot, Bourgogne Blanc Cote d'Or 2020* ✕ 🍷 *Chassagne Montrachet Benoit Entre 2016, Sain Aubin En Remilly Lamy 2015* ✕ Fresh Texas Jumbo Lump Crab Meat. 🍷 *Hautes Cotes de Beaune Henri Latour 2021, Hautes Cotes de Nuits Vincent Ravault 2020* ✕ Fresh Wild Texas Red Snapper ROCC. 🍷 *Chambolle Musigny Jean Claude Boisset 2019, Chambolle Musigny Jean Frederic Mugnier 2013* ✕ Breast of Duck Forestier. 🍷 *Gevrey Chambertin Les Jeunes Rois Geantet-Pansiot 2009, Close de la Marechal Mugnier Monopole 2008, Clos St. Denis Vincent de St. Denis 2017* ✕ Artisanal French Cheese Election. Mignarises.

Chapter President, Kellie Halbert, Delivers the Chapter Certificate to Chef Charles Carroll as Event Host Lenoir Josey Makes the Presentation.



#### FOOD FACTOID | Texas Red Snapper

Red Snapper is one of the most popular food and sport fish caught in Texas. The name "snapper" comes from the fish's propensity to rush to the surface and "snap" at anything in the water, including bare hooks. The largest red snapper was caught in 1998, and was 38 inches long and weighed 37.5 pounds.

## HOUSTON

### Annual Business Meeting

The Houston Racquet Club is the premier tennis club in Houston. It stands on 31 acres among stately trees in the Memorial villages by the Buffalo Bayou. Our Houston Chapter business meeting was followed by a champagne reception and exquisite dinner especially prepared by Chef Adam. Kellie and David Halbert generously donated the Schramsberg and Taittinger sparkling wines. The event was hosted by April and Pat Pollan.

**August 23, 2024: Annual Business Meeting, Houston Racquet Club, Houston, Texas.**

🍷 *Dom. De Montille, Bourgogne Blanc 'Clos du Chateau' 2020, Alvin Pernot, Bourgogne Blanc Cote d'Or 2020* ✕ 🍷 *Chassagne Montrachet Benoit Entre 2016, Sain Aubin En Remilly Lamy 2015* ✕ Fresh Texas Jumbo Lump Crab Meat. 🍷 *Hautes Cotes de Beaune Henri Latour 2021, Hautes Cotes de Nuits Vincent Ravault 2020* ✕ Fresh Wild Texas Red Snapper ROCC. 🍷 *Chambolle Musigny Jean Claude Boisset 2019, Chambolle Musigny Jean Frederic Mugnier 2013* ✕ Breast of Duck Forestier. 🍷 *Gevrey Chambertin Les Jeunes Rois Geantet-Pansiot 2009, Close de la Marechal Mugnier Monopole 2008, Clos St. Denis Vincent de St. Denis 2017* ✕ Artisanal French Cheese selection, Mignardises.

The Racquet Club of Houston.



## JACKSONVILLE

### *Summer Solstice Wine Event*

The Wine & Food Society of Jacksonville settled in to celebrate the Summer Solstice. The evening began with a table of refreshing white wines, followed by two tables of reds, and finished with a luscious dessert wine.

**June 22, 2024: Summer Solstice Wine Event, Kalas House, Queen's Harbour, Jacksonville, Florida.**

🍷 *Station One: H. Krayer Weingut Riesling Halbtrocken, 2022, Lucien Albrecht Alsace Pinot Gris, 2020, L'Alpage Chasselas Swiss White Blend, 2021, Im Weinegg Hochheim Blanc de Noir Trocken, 2022* 🍷 *Station Two: Johannesshop Reinsch Zweigelt, 2017, Clos Du Meix Garnier Montheilie Monopole Grands Vin de Bourgogne, 2020, Steinbock Spatburgunder Selection Dr. Fischer, 2018, G.D. Vajra Albe **Borolo**, 2019* 🍷 *Station Three: Collefri-sio Montepulciano D'Abruzzo Limited Edition, Ten Vintages, Podere Poggio Scalette il Carbonaione Super Tuscan, 2019, Blason D'Issan Margaux, 2016, Dom. du Vieux Telegraphe Chateaufeuf du Pape La Crau, 2003* 🍷 *Dessert: Dr. Loosen Erdener Treppchen Riesling Auslese* ✕ *Smoked Culver Duck Breast over Sweet Potatoes with Cherry and Pinot Noir Reduction, Salt & Pepper Seared Ahi Tuna with Spiced Tomato Jam, Fennel & Greens Salad, Fresh Basil & Balsamic Glaze, Pork Shank Wings with Red Wine Saltado Glaze and Potato Hash, Braised Beef Ragout and Gnocchi. Apple & Apricot Almond Tart, Alsatian Apple Tart, Cambozola Triple Cream Cheese, St. Clemens Blue Cheese.*

Joe Ripley, Scott Trenor, Rebecca Black, Ann Shave, Joan Harmon.



## LA JOLLA

### *Bastille Day*

On a sunny Bastille Day, two of Southern California's most prestigious and pretentious wine and food groups joined forces for an epic celebration. The International Wine & Food Society, La Jolla Branch, and the San Diego Commanderie de Bordeaux, both renowned for their obsession with pairing great wine with good food, converged at Chez Michel Malecot (owner of The French Gourmet), armed with their finest selections from Côtes de Bordeaux.

The event kicked off with Maître Lynn Lathrop of the San Diego Commanderie de Bordeaux and Chef Michel Malecot passionately describing the exquisite wines for the afternoon dinner.

A lively table-side debate erupted, with members from each group passionately arguing which Bordeaux Blanc provided the perfect pairing for the Lobster Thermidor. As the day wore on and the bottles emptied, their differences melted away like brie in the sun. The conversation reignited with a spirited debate over the merits of Bordeaux by Castillon versus Fronsac. By dusk, everyone was toasting Bastille Day with a haphazard mix of wine and fromage.

Thus, the legendary Bastille Day of 2024 at Chez Malecot became forever known as the day when fifty wine connoisseurs found common ground—a glorious, wine-soaked celebration of French liberty and culinary indulgence.

**July 14, 2024: Bastille Day, Chez Michel Malecot, San Diego, California.**

🍷 *Bailly Lapierre NV, Crémant de Bourgogne Brut Rose* ✕ *Lollipop Lamb Chop, Oven Roasted Tomato Crostini with Mantrachet Goat Cheese, Duxelle Stuffed Mushroom.* 🍷 *Ch. de Reignac Blanc 2020, Ch. Talbot Caillou Blanc 2019, Virginie de Valandraud Blanc 2021* ✕ *Classic French Lobster Thermidor.* 🍷 *L'Hêtre, Castillon 2016, Ch. Dalem, Fronsac 2019* ✕ *French-trimmed Prime Rib Roast, Truffle Demi Glace, Assorted Small Roasted Potatoes, Seasoned Corn Off The Cob, Classic French Bread. Fromage and Salad. French Macaroon with Ice Cream, Chocolate Sauce, and Berries.*

LW&FS Enjoy Bastille Day Luncheon.





## LAKE TAHOE

### *July 28, 2024: Fabulous Italian Dinner With Fantastic Italian Wines, The Ashleys Waterfront Home, Incline Village, Nevada.*

With the passed appetizers, members enjoyed Berlucci Franciacorta '61 Extra Brut, a sparkling wine crafted, like Champagne, from Chardonnay and Pinot Noir. Also offered was the Pagliarese Chianti Classico 2016 from Felsina, made from grapes sourced from a vineyard replanted with a massal selection from old vines dating back to 1966. This Chianti also contains Canaiolo and Mammolo grapes that soften, as well as, adding floral and spicy notes.

For the first course, the Bisci Verdicchio di Matelica Vigneto Fogliano 2021 was poured. It was a crowd pleaser! This wine hails from the Marche region of Italy at about 1,200 feet above sea level.

For the main course, two wines were offered. The Produttori Barbaresco 2011, a bit garnet in color, but showing beautiful aromas. This 13 year old Nebbiolo, paired perfectly with the Veal Saltimboca. The second option was a Tignanello from Antinori 2013, a Super Tuscan style wine. A cult favorite and a stunning wine where Cabernet provided additional 'bones' for the blend.

We defaulted to a classic with dessert, serving the ever enjoyable Limoncello perfectly chilled.

Members Enjoy A Fabulous Italian Meal at the Beautiful Water-Front Home of the Ashleys.



## MEMPHIS

### *Well, It Was A Marvelous Night For A Moondance*

With a nod to Van, Moondance Grill was the setting for the May dinner of The Memphis Branch. Southern hospitality was on full display as dinner chairman, Bob Nance collaborated with Chef Justin Kruckman, and staff, to present a remarkable evening. Creative dishes with southern roots were paired perfectly with wines from the society's cellar. Side-by-side pairing of Beychevelle 1989 and Tondonia Reserva 2005 with the duck course elicited several comments from the group. Great food, wine and friends made for a marvelous night.

**May 7, 2024: Well, It Was A Marvelous Night For A Moondance, Moondance Grill, Memphis, Tennessee.**

🍷 *Ch. Pape Clement "Clementin" Blanc 2013* × Pan Seared Sea Bass on a Bed of Spinach Florentine. 🍷 *La Spinetta Barbaresco Staderi 2007* × Crispy Fried Pork Belly, Gouda Grits and Carolina Sauce. 🍷 *Ch. Beychevelle 1989, St Julien, R Lopez de Heredia Rioja **Riserva**, Vina Tondonia, 2005* × Sous Vide Duck Breast with Orzo Mushroom Pasta with Blackberry Gastrique and Pistachio. 🍷 *Henriques & Henriques Madeira 10yr* × Pot de Creme – Soft Chocolate Custard with Banana Powder, Rum Sauce, and Toffee Crumble.

Dinner Chair Bob Nance & Branch President Gary Burhop.



## MEMPHIS

### Seemed Greek To Me

Jim's Place Grill and the Taras family welcomed the Memphis Wine and Food Society for the June dinner. A family owned Memphis dining tradition since 1921, the restaurant features many traditional greek favorites along with American classics, including charcoal grilled steaks. Dinner Chairman, David Schlitt skillfully selected an outstanding blend of courses. The evening began with Champagne, and other Aperitif wines from the cellar, served with passed appetizers; Tiropitakia and Saganaki Wrapped Souflima. It was a lively sociable evening and yes, the Greek Santorini wine pairs well with Baklava!

**June 10, 2024: Seemed Greek To Me, Jim's Place Grille, Collierville, Tennessee.**

♥ *Aubert UV-SI Chardonnay 2017* × New Bedford Divers Scallop, Vermouth Leek Sauce and Spinach. ♥ *Dom. de la Vieille Julienne CDP Reserve 2010* × Pistachio Crust Lamb Chops, Sour Cherry Demi, Cauliflower Puree. ♥ *Tignanello, Antinori Toscana IGT, Kapcsandy Estate Cuvee, State Lane Vineyard, 2011* × Manhattan Prime Aged Strip, Foie Gras Butter, Pomme Rosi, Rainbow Carrot. ♥ *Siglas Vinsanto Santorini, 2008* × Yia Yia Bessie's Baklava.

Kerby Bowling's Spirited Review of Aubert.



### FOOD FACTOID | Foie Gras

French law defines Foie Gras as the liver of a duck or goose that is fattened by gavage (force feeding). The technique of gavage dates as far back as 2500 B.C.E. when the ancient Egyptians began confining anatidaen birds and fattening them as a food source. However, gavage-based foie gras production is controversial, due to animal welfare concerns about force-feeding, intensive housing / husbandry, and enlarging the liver to 10 times its usual volume. Numerous countries and jurisdictions have outlawed the practice of force-feeding poultry for foie-gras.

## MIAMI

### May Dinner

IWFS Miami took over Tullio - a charming, elegant venue where old-school Coral Gables meets Northern Italy. The brainchild of Lucio Zanon and his son, Sebastiano, Tullio is a refreshing twist on Italian cuisine, with a northern sensibility, serving very inventive dishes. The service was impeccable, only to be outdone by the food! This event was open to members and spouses.

**May 7, 2024: May Dinner, Tullio Ristorante, Coral Gables, Florida.**

♥ *Welcome Champagne* × Passed Hors d'Oeuvres. ♥ *Pierre Moncuit Champagne Cuvée Millesime Extra Brut, 2008* × Chef's Choice Canapés. ♥ *Bodegas Rafael Palacios Val do Bibei As Sortes (Spain, Galicia, Val do Bibei) en Magnum, 2019* × Burratina e Breasola. ♥ *Tenuta delle Terre Nere Etna Prephyloxera "La Vigna di Don Peppino" Calderara Sottana, 2019* × Orecchiette Fatte in Casa Salsiccia e Broccoli. ♥ *Ch. Figeac, 2000, Ch. Pavie Macquin, 2000* × Beef Tenderloin ai Funghi Misti e Puré di Patate. ♥ *Ch. Guiraud, 2011* × Cheese Selection and Gelato al Momento.

Tullio Ristorante, Coral Gables, Florida.





## MIAMI

### *Bob's Bodacious*

A select group of lucky members of IWFS Miami (the first twelve to register) had the pleasure of dining with IWFS Member Emeritus, Bob Dickinson for a truly special meal paired with iconic wines from Champagne, Burgundy, Bordeaux, and Napa. This event sold out in under an hour, and it did not disappoint!

**May 22, 2024: Bob's Bodacious, The Home of Bob and Andria Dickinson, Coral Gables, Florida.**

🍷 *Pol Roger, Cuvée Sir Winston Churchill, en Magnum, 2002* ✕ Caviar and Blinis, Royal Deviled Eggs, Shrimp Croquette. 🍷 *Montrachet Grand Cru, Latour, 2005* ✕ Florida Lobster Tail, Shallot and Chive Risotto. 🍷 *Reserve des Celestins, Bonneau, 1999, Clos des Papes, 2007* ✕ Duck Confit, Forest Mushrooms and Buttered Squash. 🍷 *Ch. Margaux, 1990, Ch. Montrose, 1990* ✕ Chateaubriand, Aged Irish Cheddar Potato Au Gratin, Cauliflower Sauce. 🍷 *J Phelps Insignia, en Magnum, 2002* ✕ Gruyere Soufflé. 🍷 *Chateau d'Yquem, 1988* ✕ Caramel Custard.

Miami, Florida.



### **FOOD FACTOID** | *Deviled Eggs*

*Deviled Eggs date all the way back to ancient Rome, where they were boiled, seasoned with spicy sauces, and then served at the beginning of meals. They began to appear in the southern, Andalusian regions of Spain in the 13th century. It wasn't until the 1800s that "Deviling" was adopted as a verb to describe the process of making food spicy.*

## MONTEREY PENINSULA

### *President's Dinner*

On Sunday, June 30, 2024, members of the Monterey Peninsula Branch celebrated our President's fantastic year with a wonderful dinner at the Spotted Duck Restaurant in Pacific Grove. Al and Helayne Williams hosted the dinner. Restaurant owner and executive chef, Jerry Regester, created delicious entrees not typically found on his menu. It showcases Jerry's vibrant and bold flavors in every dish, with a focus on fresh, high-quality ingredients sourced from nearby farms and purveyors. His creativity and passion for cooking truly shine through in the brassiere and bistro-style cuisine that graced our tables.

**June 30, 2024: President's Dinner, Spotted Duck, Pacific Grove, California.**

🍷 *Laurent-Perrier La Cuvee Brut* ✕ Duck Liver Pate, Mustard Seeds, Grilled Ad Astra Sourdough Bread Crostini + Aged Gouda, Truffle Honey Drizzle. 🍷 *Laurent-Perrier La Cuvee Brut, Tornatore Etna Bianco 2022* ✕ Seared Yellowfin Tuna, Avocado, Horseradish, Heirloom Tomato. 🍷 *Tornatore Etna Bianco 2022* ✕ Lightly Smoked Pork Belly, Five Spice Glaze, Grilled Nectarines, Saba Upland Cress. 🍷 *Lewelling Napa Valley Cabernet Sauvignon 2014* ✕ Filet of Beef A la Ficelle, Candy Cap Broth, Maitake Mushroom, Summer Vegetables. 🍷 *Graham's 20-Year-Old Tawny Port* ✕ Valrhona Chocolate Cake, Cabernet Cherries, Whipped Mascarpone, Candied Pistachios.

(L to R) Helayne Williams, Peter Tansill, Jerry Regester, Gail Grammatico, & Jim Giancola; President.



## MONTREAL

### *Dinner in Lyon + Auction*

Our 50 members enjoyed a true family service experience at the Restaurant Le Bleu Raisin. Chef Frederick Mey, and his wife Audrey, prepared a special menu highlighting their passion for Lyonnaise cuisine and products by Quebec artisans.

During the evening, our cellar master, Earl, auctioned the “orphans” from prior events. This a popular annual tradition to replenish some of the cellar. A very popular happening.

**May 13, 2024: Dinner in Lyon + Auction, Le Plateau St Denis, Montreal, Quebec.**

🍷 *Champagne Louis Nicaise Brut Reserve* ✕ 🍷 *Chablis 1er Cru Beauroy, Gerard Tremblay 2018* ✕ Scallop and Shrimp with Lemon Butter, Dill Sour Cream. 🍷 *Agathe Bursin Riesling Grand Cru Zinnkoepfle 2022, La Croix de Carbonieux Pessac-Léognan 2018* ✕ Escargot with Garlic and Chives Butter, Cheddar Tile, Salad, (a locally farmed pot of mushrooms selected by a mycophagist from Quebec), Quebec Duck Foie Gras with Cloth Marinated in Quebec Spirits, homemade Brioche and Onion Jam. 🍷 *Maison Guillot-Broux Pouilly Fuissé La Métetière 2021, Belle Glos Clark & Telephone Pinot Noir - Santa Maria Valley 2019* ✕ The Classic Quenelle Lyonnaise with Doré de Lac, Lobster Bisque, Spaghetti Squash and Leek Fondue, Local Venison Meat Tataki in a Coffee Crust and Cajun Spices, Crispy Vegetables, Celery Remoulade with Smoked Paprika, Black Garlic Risotto, Grilled Vegetables and Mushroom Chips. 🍷 *Ch. Laribotte Sauternes 2020, Rémy Martin 1738 Accord Royal Fine Champagne - Cognac* ✕ Local Farm Cheeses and a Trilogie of Sweets.

Le Bleu Raisin Presentation.



## MONTREAL

### *June on the Deck*

June is the beginning of the Outdoor Summer Season in Canada. We love our outdoor spaces for eating and drinking after cold indoor winters. We live for “Terrasse” season. On a beautiful June evening, 22 members and guests met at the 110+ year old Mount Royal Tennis. Earl Eichenbaum, our cellar master, selected special wines, starting with a Bollinger Champagne. During the evening both Earl and Mikey Colangelo poured and described the various wine selections and pairings described below.

**June 17, 2024: June on the Deck, Mount Royal Tennis Club, Montreal, Quebec.**

🍷 *Bollinger Special Cuvée Brut* ✕ Focaccia - Wild Mushrooms, Labneh, Dill, Balsamic Redux, Sardines on Toast, Pickled White Onion, Arugula, Pine Nuts, Peas Sott’olio: Peas, Mint, Chard, Mozzarella Di Bufala, Lobster Agnolotti - Ricotta And Lobster Stuffing, Tomato and Lobster Bisque with Lobster Pieces. 🍷 *Dom. Laporte Sancerre Les Grandmontains 2023* ✕ Seared Sea Bass, Wilted Spinach, Charred Zucchini, Blistered Tomatoes, Oyster Mushrooms Basil Oil. 🍷 *Le Potazzine Sangiovese Toscana 2021* ✕ Braised Then Grilled Short Rib, Chipotle Rub, Frisée Salad with Bacon and Shallot Vinaigrette. 🍷 *Reynac, Pineau des Charentes* ✕ Rhubarb Upside Down Cake with Whipped Lime Zest Mascarpone or Deconstructed Triple Chocolate Cheesecake.

Members Enjoying the Evening.





## NAPLES

### *California Dreamin'*

The Real Macaw invites guest chefs for their wine dinners. Chef John Colon, restaurateur and chef of El Basque in Bonita Springs, FL prepared our dinner. The menu was designed by Siobhan Cleveland, owner of The Real Macaw, and Chef Colon. Wine pairings were done by the wine maker of Trentadue Wines. A surprise wine selection embellished the main course—Frank Phelan, St. Estephe, 2015. Jan Webber organized this wonderful event.

**April 15, 2024: California Dreamin', The Real Macaw Restaurant, Naples, Florida.**

🍷 *La Storia, Chardonnay, Russian River, 2022* × Smoked Fish Pate, Salmon Roe. 🍷 *Trentadue Estate, Old Orchard Montepulciano, Alexander Valley, 2021* × Hudson Valley Foie Gras, Duck Wine Confit. 🍷 *La Storia Cuvee 32 Red Blend, Alexander Valley, 2021* × Secreto Pork Chop, Apple Maduro Cream, Brussel Sprout. 🍷 *Miro Cellars, Cabernet Sauvignon, Chalk Hill "Hitchcock Vineyard", 2021* × Venison Strip Loin, Morel, Truffle Mash. 🍷 *Trentadue Viognier Port, 2020* × Basque Cheesecake.

(L to R) New Members Larry & Lynda Novick and Rose Hoepfner. Board Members Steve Suddeth (Second Row), Suzan Claytor.



## NEW YORK

### *NY Branch Celebrates 90th Anniversary with Chateau Angelus*

On May 29, 2024 members and guests gathered over a multi-course dinner to honor and celebrate our 90th year at the Salons at Benoit. The evenings speakers included Yves de Launey, Executive Vice President Americas for Angelus, and Adrianna Angulo, Head of Marketing for Moët Hennessy, owners of Veuve Clicquot Champagne. Attendees received a limited-edition collectors case commemorating the 90th Anniversary of the Wine & Food Society of New York.

**May 29, 2024: Event #1324, The Salons at Benoit, New York, New York.**

🍷 *Veuve Clicquot La Grande Dame 2015* × Confit De Canard Gyoza, Duck Leg Confit Dumplings, Croque Monsieur Ham, Cheese and Truffle Bites, Panisse, Chickpea Fritters and Caviar, Gougeres, Puff Pastry and Gruyere. 🍷 *Carillon Dangelus 2012, 2019* × Mushroom Risotto, Morels And Hen Of The Wood. 🍷 *Ch. Angelus 2011, 2014, 2016* × Jeune Canard, Roasted Young Duck with Duck Jus, Filet Mignon Bordelaise, With Pommes Anna. 🍷 *Ch. Angelus 2008 (En Double Magnum)* × Selection Of French Cheeses. 🍷 *Veuve Clicquot La Grande Dame Rose 2015* × Grand Marnier Souffle, Raspberry Sorbet.

(L to R) NY Chapter President Jack A. Gordon, Retail Partner Mahesh Lekkala, Nick Duble from importer Duclot, EVP Americas for Angelus Yves de Launey, and Head of Marketing for Moët Hennessy Adrianna Angulo.



### **FOOD FACTOID** | *Croque Monsieur*

France's most famous sandwich, the Croque Monsieur (Mister Crunch), is made with baked / boiled ham, Gruyère cheese, pain de mie (soft sandwich bread), and béchamel sauce, and is then fried or oven baked. The most famous of all the croque monsieur variations is the Croque Madame, which shares the same ingredients and preparation, with the addition of a fried egg on top. Other variations include the Croque auvergnat, which uses Blue d'Auvergne cheese, and the Croque Norvégien, which uses smoked salmon instead of ham.

## NEW YORK

### *Rhône Wine Dinner with Michel Chapoutier at Le Pavillon*

The New York chapter was fortunate to be invited by Alix Romec, US Brand Ambassador for M. Chapoutier's portfolio of wines, to an exclusive evening in June of 2024. He showcased the Fac&Spera—or top-tier—Rhône wines of Michel Chapoutier. The evening was hosted by Michel Chapoutier himself, in the private dining room at Daniel Boulud's Le Pavillon.

**June 6, 2024: IWFSNY Event #1325, Le Pavillon, New York, New York.**

🍷 *M. Chapoutier La Combe Pilate Esteban Sparkling* × Chefs Selection of Passed Hors d'Oeuvres. 🍷 *M. Chapoutier Ermitage Le Meal 2014*, *M. Chapoutier Ermitage de l'Oree Blanc 2014* × Avocat, Fines Herbes Grilled Avocado, Castle Valley Einkorn Berries, Kale, Harissa, Yogurt Green Goddess. 🍷 *M. Chapoutier Ermitage 'L'Ermite Blanc', 2011 & 2012* × Crabe, Poulpe Tempura, Soft Shell Crab, Octopus a la Plancha, Babaganoush Ramp Pistou, Blue Crab Bourride. 🍷 *M. Chapoutier Ermitage Le Pavillon 2011 & 2012* × Lotte, Morille Roasted Monkfish, Baby Turnip, Spatzle, Morels, Sauce Meurette, or Boeuf, Carotte duo of Prime Dry-Aged Beef Ribeye Wasabi Glazed Ribeye Cap Roulade, Carrot Terrine Salsify, Marcona. 🍷 *M. Chapoutier Cote Rotie La Mordoree 2021*, *M. Chapoutier Cote Rotie Neve 2021* × Crema Alpina, Cow, Washed Rind, USA Rooie Sikke, Goat, Pasteurized, Netherlands Roquefort, Sheep, Blue, France, Ipa Glazed Apricots, Walnut-Raisin Baguette. Vacherin, Fruits Exotique, Pineapple Guava Sorbet, Orchidea Spiced Meringue Exotic Fruit Compote, or Noisette, Jivara Milk Chocolate Mousse, Praline Croustillant Hazelnut Nougatine.

NY Chapter President Jack A. Gordon, Michel Chapoutier and Daniel Boulud raise a glass at the private dining room at Daniel Boulud's Le Pavillon.



## NORFOLK

### *Fine Like Wine*

The Norfolk Wine and Food chapter celebrated Leap Year with a culinary event! Chef Danny Orwa created a seven course meal that was visually captivating and spectacularly delicious! Sommelier Viki Jenkins, introduced each wine with context and understanding as for why certain wines are paired with certain dishes.

**February 29, 2024: Fine Like Wine, 411 Restaurant, Norfolk, Nebraska.**

🍷 *Primosic Ribolla Gialla 2022* × Dakota Seafood Lobster Tail. 🍷 *Criteria Primitivo* × Moroccan Salad (Delicata Squash, Cherry Tomatoes, Brisket Bacon and Italian Vinaigrette). 🍷 *Ottone I Barbera Piedmonte* × Duck Confit with Parsnip Puree, Crimini and Oyster Mushrooms. 🍷 *Appassimento Rosso Veneto* × Loup River Flat Iron Steak, Mashed Potatoes and Creamed Peas. 🍷 *Italian Soave Classico* × Diver Scallop with Carrot Puree & Malossol Caviar. 🍷 *Domini Veneti Amarone della Valpolicella* × New Zealand Wapiti Red Stag with Sweet Potato Puree & Peppercorn Sauce. 🍷 *Millesimato Prosecco*, *Bellissimo Limoncello* × Chocolate Ganache Cheesecake.

411 Restaurant, Norfolk, Nebraska.





## NORFOLK

### Games Wide Open

The Norfolk, Nebraska Branch celebrated the 2024 Olympic Games in Paris with our own interpretation of The Opening Ceremonies - A French Experience! Owner and Master Chef Michael Behrens, his wife Amber, and his attentive staff made this an event to remember.....Incredible!! The evening began with a refreshing French 75 cocktail, its origin, and the symbolism of the 5 interconnected Olympic rings. As the evening passed, our friendship, conversation, laughter and camaraderie blended perfectly with the amazing cuisine and wonderful wine pairings. Truly a Gold Medal event!!

**June 13, 2024: Games Wide Open, Black Cow Fat Pig, Norfolk, Nebraska.**

♥ *Cave des Vins Le Petit Broux Sancerre 2022* ✕ Hors D'Oeuvres: Foie Gras Mousse - Cornichons with Pickled Onion and Whole Grain Dijon on Mini Toast. ♥ *Albert Bichot Bourgogne Vieilles Vignes Pinot Noir 2020* ✕ L'entree/La Salade: Roasted Beets and Lemon Goat Cheese with Arugula Lettuce. ♥ *Ch. Sanite Roseline Cuvee Lame de Meduse Cotes de Provence Rose 2022* ✕ Le Soupe: Gold Medal Vichyssoise with Creme Fraiche and Chives. ♥ *Les Allies Chateauneuf-du-Pape 2020* ✕ Le Plat Principal: Short Rib Bourguignon with Cauliflower Puree. ♥ *Brown Forman Chambord topped with Prosecco 2024* ✕ Le Dessert: Carmel Custard Quenelle with Chocolate Eclair.



### FOOD FACTOID | Wapiti Red Stag

Wapiti are the largest species of deer present in New Zealand, however, they are not native to the country. They were gifted to New Zealand in 1905 as a gift from United States President Teddy Roosevelt. Female Wapiti are attracted to the males that have the loudest and most frequent bugle call.

## NORTHEAST TEXAS

### Going For The Gold In Paris

The Northeast Texas Branch gathered on July 21, 2024. The host committee planned a celebration of the Olympic Games with food, wine (as well as one beer - a Jamaican pale lager) and even music from 6 Olympic countries. Table decorations included Eiffel Towers, and miniature flags from all countries. Before the tasting began, we celebrated four Olympians with local ties who are competing for USA, Ghana, and Ukraine. Two of the four are students at our local university and one is a recent graduate. As the tasting began, national anthems were played in the background.

As a special treat, we all toasted to the good health of our birthday girl, Julia Gibson, a member of our branch since 2008.

**July 21, 2024: Going For The Gold In Paris, Member Home, Greenville, Texas.**

♥ *Representing 5 Olympic participating nations: Billette Cotes de Provence Rose - FRANCE, Hermes Assyrtiko - GREECE, Dagger Leaf Pinot Noir Willamette 2021 - USA, Spier Seaward Pinotage 2021 - SOUTH AFRICA, Cruz Alta Malbec Reserve 2022 - ARGENTINA* ✕ A buffet of dishes representing 5 countries participating in the 2024 Olympics in Paris: Vichyssoise, Gazpacho, Empanadas, Meats And Cheeses Board, Greek Salad.

Julia Gibson (center), flanked by Charles Vance, Chip and Carmen Vance, Jennifer Garrett, and Tiffany Willeford.



## OAKVILLE

### *April 25, 2024: Stonewall Estates, Lincoln, Ontario.*

The Oakville chapter held their Annual General Meeting at Stonewall Estates in Lincoln, Ontario. A newer addition to the Niagara Wine Region, Stonewall Estates provided us the chance to explore fresh offerings and reconnecting with an old friend, winemaker, **Jane Pierre** Colas

We had the pleasure of sampling several of Jean-Pierre's creations, the Sparkling White Brut Zero 2021, Riesling 2023, Sparkling Rose Brut 2021, Barrel Aged Merlot 2021, Chardonnay 2023, and the NV "The Gardener's White," while being guided by Jean-Pierre himself.

The evenings culinary experience was masterfully crafted by Executive Chef Jason Smyth. He prepared a delectable four-course meal using local ingredients. An amusing debate erupted over whether the garnish was wild leek or green onion, foraged from the vineyard grounds. The highlight of the meal was a choice between forty-five-day aged striploin steak or wild-caught Baffin Island turbot. Many attendees noted they had never tasted Arctic Canadian fish before. Stonewall Estates, with its charming barns and vineyards set against the backdrop of Sixteen Mile Pond, provided a picturesque setting for the event. We eagerly anticipate following the continued success of Stonewall Estates and Jean-Pierre Colas in the future.

(L to R) Mike Vokes, Margaret Vokes, Nicole Faucher, & Alain Careau.



## OMAHA

### *Dinner and Pontoon Ride at West Shores, a Stag Event at Salted Edge*

The Salted Edge is a venue new to IWFS Omaha, but it has made a big splash in the Omaha area. This lakeside facility is stunning. With a patio, fireplace, inside and outside bars, and private rooms. After quaffing outside, we moved into our long, private dining room for a blind tasting. Chateau Lafite Rothschild 2004 was compared to a Blankiet Estate Paradise Hills 2005, a Bordeaux blend of grapes. Our job was to identify the two.

After the tasting we had an outstanding dinner. The Second Course was Glazed Pork Belly. It had a fantastic charred exterior and a moist interior. Sprinkled with Chicharron Dust, the dried skin of pork belly, sparked a gestalt of flavors. The Third Course was a wonderful Red Wine Aged New York Strip with Garlic Potato Puree, Smoky Mushrooms, Asparagus and Bone Marrow Bordelaise Sauce. The sauce provided an extraordinarily deep, earthy, and penetrating culinary accompaniment to the steak. Many thanks to Dan Thrasher for introducing us to this new culinary icon. Thanks as well to Chef Hassanali with his imaginative and expertly executed dinner.

#### **May 13, 2024: Dinner and Pontoon Ride at West Shores, a Stag Event at Salted Edge, Waterloo, Nebraska.**

🍷 Wines from our Cellar × 🍷 Ch. Lafite Rothschild 2004, Blankiet Paradise Hills 2005 × 🍷 J. De Villebois Sancerre 2022 × The Edge Chopped Salad, Bacon, Mushroom, Maytag Bleu Cheese, Cured Egg Yolk, Olive, Lemon Basil Dressing, Crispy Shallots. 🍷 Ch. Beau-castel 2006 × Glazed Pork Belly, Parsnip Puree, Heirloom Carrot Salad, Chicharron Dust, Cashew Gremolata. 🍷 Freemark Abbey Sycamore 2016, Leoville Barton 2014 × Red Wine Aged New York Strip, Roasted Garlic Potato Puree, Smoked Mushroom, Asparagus, Bone Marrow Bordelais. 🍷 Eagle Rare Bourbon × Kentucky Brown Bourbon Butter Cake, Vanilla Bean Ice Cream, Honeycomb Crumble, Pecan Tuille, Homebread Bourbon Caramel.

(L to R) Dan Thrasher, Sales Director Mara Taylor-Meistrick, Chef Joel Hassanali, President Mike Wilke.





## OMAHA METRO

### *Mingle at Mootz*

“Now for something completely different,” as they say on Monty Python. Hosts, Brent Rasmussen and Susan Rauth, wanted a change of pace; an informal, casual event. So they decided on a favorite pizza joint near to their home: Mootz Pizza. Collin Adkinsson started Mootz, with his brother Kyle, by making pizza in his garage and delivering it. They bought a food truck, and subsequently, decided to get a brick and mortar restaurant. The name Mootz is Collin’s nickname, a derivative of mozzarella. And informal it was. Our side salad was boxed in clear plastic, a la a fast food restaurant, with individual containers of cheese and dressings.

The pizza spent a short time in an Italian gas fired oven to start cooking the crust, then removed from the oven. Toppings were added before another stint in the oven. We had, in succession, Margherita, Arugula with fresh Parmesan and Balsamic Vinegar, Oaxaca & Jalapeno with Italian Sausage, and Brisket pizzas. Oaxaca is a white buttery cheese from Mexico that melts easily but has the texture of mozzarella.

The wines were all well selected. Pinot Noirs for the first two more delicate pizzas, then Australian Shiraz for spicy Italian sausage, and French Cornas (syrah) for the powerful BBQ Brisket pizza. Good wine and good food always go well together, no matter how informal the setting!

**May 21, 2024: Mingle at Mootz, Mootz Pizza, Omaha, Nebraska.**

🍷 *Pegau Reserve CDP, Ch. Fonplegade 2015, Dom. Drouhin Roserock Zephirine 2017, Ch. Sansonnet 2014, Escarpment PAHI 2014, Felsina Fontalloro Toscana 2011* ✕ 🍷 *Lachini Pinot Noir 2012* ✕ Margherita Pizza. 🍷 *Mira Pinot Noir Hyde Valley 2016* ✕ Arugula, Fresh Parmesan, Balsamic. 🍷 *Kay Brothers Shiraz Block 6 Amery Vineyards 2018* ✕ Oaxaca & Jalapeno, Italian Sausage. 🍷 *Jean-Luc Colombo Cornas La Louvee Syrah 2014* ✕ Brisket Pizza. 🍷 *Mix/Match from quaffing* ✕ Dessert Pizza.

Mootz Pizza Employees, Chef Colin Adkinsson (Center), Susan Rauth & Brent Rasmussen.



## PALM BEACH

### *It's a Soirée!*

Our Palm Beach Branch had a private “takeover” dinner with Chef Jeremy at Oceano Kitchen on April 21st. Chef Jeremy’s resume is amazing and his work includes some of our finest restaurants, a Michelin star, and a James Beard nomination. Thank you to Mark and Lynn Taylor, hosts, for a lovely evening!

**April 21, 2024: It's a soirée!, Oceano Kitchen, Lake Worth Beach, Florida.**

🍷 *Laurent-Perrier Champagne Cuvee Rose Brut* ✕ Crispy Key West Shrimp, Basil Aioli, Fuile de Bricke, Beef Tartar, Gochujang, Honshimeji, Scallion, Polenta Cacio e Pepe, Eggplant Agrodolce. 🍷 *Dom. Servin Blanchot Grand Cru Chablis 2021* ✕ Chilled English Pea Soup, Speck Ham, Creme Fraiche, Mint, Pickled Spring Onion. 🍷 *Stolpman Roussanne L'Avion 2020* ✕ New Bedford Scallop Tartar, Chive, Poppy Seed, American Sturgeon Caviar, Brown Butter. 🍷 *Marchesi Antinori Tignanello 2015* ✕ Orechiette with Seafood Bolognese, Tomato, Calabrian Chile, Sea Urchin Butter. 🍷 *Mt. Brave Merlot 2009, Clos Bellane Vinsabores Saint Jacques 2020* ✕ Long Island Duck with Spring Vegetables, Morels, Wild Ramps, Foie Gras.

(L to R) Hosts Lynn & Mark Taylor, Ellery Taylor, Alex Kaufman, Eileen Vasquez.



## PUERTO RICO

### Lunch

Our summer closing event was a luncheon at a Japanese restaurant. The Branch members met at Godai by Sakana to experience a Kaiseki lunch prepared by the Chef Owners, Cesar and Daysi Vega. The menu, designed by our hosts, Cuqui and Ivan Fracinetti, was a true delight and surprised us all by the excellent pairing with French wines. As soon as we stepped in, we sensed a calm atmosphere that set the tone for the whole meal. The highlight of the meal was the miso-glazed fresh cod. A delicious green tea cheesecake concluded the afternoon, leaving us with a newfound appreciation for Japanese cuisine.

(L to R) Cuqui Fracinetti, Cesar & Daysi Vega, Ivan Fracinetti.



#### June 22, 2024: Lunch, Godai by Sakana, San Juan, Puerto Rico.

🍷 *Laurent-Perrier La Cuvée Brut NV, Champagne* × Takoyaki (Grilled Octopus), Spicy Tuna/Spicy Salmon Hanabi, Sushi Pizza, Salmon/Tuna. 🍷 *Ch. Carbonniex, Pessac-Leogna 2016, Ch. Mercian Hokushin Chardonnay 2021* × Mukozuke - Tuna Crudo Sashimi, Kampachi (Yellowtail) Tiradito. 🍷 *Vosnee-Romanée 1er Cru Clos des Réas 2005* × Takiawase - Sonomono (Cucumber) Salas Toban, Asian Mushroom, Duck Fried Rice/Foie Gras. 🍷 *Ch. Pichon-Longueville Baron 2000* × Yakimoto - Australian Wagyu Robata, Miso Black Cod Robata. 🍷 *Hakutsuru Sayuri Nigori Sake* × Mizumono - Matcha (Green Tea) Cheesecake.



#### FOOD FACTOID | Matcha

*Matcha is a green tea powder that comes from the Camelia Sinesis plant and has various health benefits, including high levels of antioxidants and other healthy compounds. The vibrant green comes from the high chlorophyll levels due to the plant being shade-grown for three weeks, at which point farmers harvest the tea leaves and remove the stems and veins. In order to be classified as true matcha, the stems and leaves must be removed before the leaves are ground.*

## ROCHESTER

### IWFS Summer Luncheon

And it didn't Rain! The skies were threatening and the luncheon was to be held outdoors!

The hosts, Rafa and Vicky Sierra, had set a long table under an awning in their backyard, counting on a typical Minnesota summer day, bright and temperate. The clouds assembled but didn't ruin the luncheon. Chef/owner Erik Kleven of of Bleu Duck Kitchen, curated the luncheon, assisted by Jenny Becker and Ben Weimer. Rafa planned a celebratory meal anticipating a Colombian national football team victory.

#### July 13, 2024: IWFS Summer Luncheon, Sierra Home, Rochester, Minnesota.

🍷 *Gosset Blanc de Blancs* × Scallop Crudo with Lemon Pesto, Serrano Chili, Red Onion and Caviar on a Potato Skin and Creme Fraiche. 🍷 *Jaboulet Paul Aine Hermitage La Chapelle Blanc 2020* × Butter Poached Lobster, Cantaloupe Gazpacho, Parsley-Tarragon-Chive Salad. 🍷 *La Nerthe Chateauneuf du Pape Blanc Clos de Beauvenir 2016* × Seared Duck Breast, Sweet Potato Puree, Orange and Honey Vinaigrette, Pomegranate. 🍷 *Lopez de Heredia Vina Tondonia Reserva 2006* × Wagyu Sliders, Brioche, Manchego, Micro Arugula, Pickled Red Onion, Chorizo Gravy. 🍷 *Ch. Cos d'Estournel Saint Estephe 2006* × Elk Osso Buco, Braising Jus, Creamed Polenta, Roasted Parsnip, Gremolata. 🍷 *Riesling Eiswein, Dr. Loosen 2021* × Blueberry Pie.

Rafa & Vicky Sierra.





## TORONTO

### *Annual General Meeting and Wine Dinner at The Toronto Hunt Club*

IWFS Toronto's Annual General Meeting (AGM) and Wine Dinner took place on June 17th, 2024 at The Toronto Hunt Club. This bittersweet AGM included a farewell to outgoing president, Diana Burke. She was awarded the IWFS Americas Silver Medal for her dedication to the Toronto Branch. The event culminated with a warm welcome to incoming president, Todd Roberts. Following the AGM, IWFS Toronto members and their guests enjoyed a delicious wine dinner prepared by the talented chefs of The Toronto Hunt Club.

**June 17, 2024: Annual General Meeting and Wine Dinner, Toronto Hunt Club, Toronto, Ontario.**

🍷 *Tasca D'Almerita Sicilia Regaleali Bianco 2020* × Seared Yellowfin Tuna Crispy Slaw, Honey, Chives, Emulsion. 🍷 *Dom. Diochon Moulin-a-Vent Vieilles Vignes 2011* × Iberico Pork Sweet Potato Risotto, Bravas Sauce. 🍷 *Ch. La Vielle Cure Libournais 1998* × Beef Tenderloin Bordelaise Sauce, Crisp Oyster Mushrooms, Asparagus. 🍷 *Michele Chiaro Nivole Moscato d'Asti 2022* × Gouda Cheese With Apricot Chutney and Toasted Almonds. 🍷 *Taylor Fladgate Late Bottled Vintage Porto 2019* × Chocolate Hazelnut Bomba with Creme Anglaise. *Freshly Brewed Coffee and Tea.*

(L to R) Diana Burke, Jayne Dunsmore, Todd Roberts, Marna Santo, Supriya James, Norine Mulholland, & Martha Russel.



## VANCOUVER

### *June 23, 2024: Dim Sum, Seaport City Seafood Restaurant, Vancouver, British Columbia.*

A delicious Sunday lunch was served in a private room at the Seaport City Seafood Restaurant in Vancouver. We enjoyed an impressive selection of Dim Sum and other fine Chinese specialties. Unexpected favourites were the Deep Fried Dumplings with Taro, and Stir-Fried Sea Cucumber, Scallop with Black Truffle, and the Jellyfish with the Mixed Appetizers.

While Riesling is a commonly accepted wine to accompany Chinese food, we generally agreed that other wines from our cellar paired well with the food. We enjoyed a Tantalus Riesling from Okanagan Valley, Segura Viudas Cava Brut, Chateau Musar Jeune Rose 2019, Bailly-Reverdy Sancerre La Mercy-Dieu 2020/22, La Tunella Friuli Colli Orientali Pinot Grigio 2021, and Pfaffenheim Pinot Gris Steinert 2012.

We thoroughly enjoyed our lunch. Our thanks to Garfield Marshall and Susan Man for organizing the event, to Milena Robertson for photography, and to Assistant Manager Juno for his attentive service

(L to R) Milena Robertson, Menu Organizers Susan Man, & Garfield Marshall.





# FESTIVALS & CRUISES

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

## *Asia Pacific Zone IWFS Presents*

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### **Hong Kong Triennial Festival: November 15-17, 2024**

IWFS Hong Kong Branch invites you to share our Hong Kong – a unique blend of Chinese and Western cultures that creates one of the world's most vibrant and surprising cities. We will take you beyond its stunning harbour, offering you glimpses of the past and future, from colonial mansions to the most contemporary of Chinese art, accompanied by diverse and delicious cuisines and distinctive wines.

The Hong Kong Branch is delighted to curate a one-of-a-kind encounter with the help of our members, partners, and friends, giving you an extraordinary experience in one of the world's most fascinating cities. We look forward to welcoming you to Hong Kong in November 2024.



*Kuala-Lumpur*



*Duk Ling in Port*

## *Europe Africa IWFS Presents*

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### **Rioja Festival: May 20-25, 2025**

IWFS Europe Africa invite members from around the world to join an exceptional festival organised by IWFS in conjunction with Grape Escapes to discover the wines, food, culture and history of the Rioja region of Spain.

We will visit some of the most prestigious winemakers in the Region, including Bodega Marques de Murieta, Cosme Palacio and Paganos as well as the opportunity to taste wines in Haro (with its historical Barrio de la Estacion) . We will dine in our hotel on the first evening and enjoy dinner in the iconic Marques de Riscal Hotel. We will also enjoy a Tapas style dinner in Logrono and a Gala Dinner with Bruno Coelho.





# 2025 TEASES

**BE ON THE LOOKOUT FOR THESE FUTURE IWFS EVENTS!**

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## **Napa Valley Festival: May 5-8, 2025**

Details to be announced.



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## **Malaysian Festival Celebration: November 3-9, 2025**

Malaysian Festival Celebration amongst the Penang, Ipoh, and Kuala Lumpur IWFS Chapters. For expression of interest contact [apz@iwfs.org](mailto:apz@iwfs.org). More info will come via email, on the website, and in *Wine, Food & Friends*







*Wine, Food & Friends*

**THE INTERNATIONAL WINE  
& FOOD SOCIETY**

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**RETURN SERVICE REQUESTED**

