



# Wine Society News

CMAA International Wine Society

## Letter From the Host

By Ronald A. Banaszak, CCM



Ronald A. Banaszak, CCM  
2007 Host

As the crush is finishing throughout the California growing region, a celebration of the Earth's gifts begins with the wine making process. This brings to mind the reason we are all members of the CMAA Wine Society. While our Association is known worldwide for creating some of the finest wine and food education and dinners anywhere, it is truly the relationships we create that keep me coming back for more. As club managers, our lives are filled with excitement,

ever changing environments, and a love and passion to serve. I hope each of you will reflect on these relationships and dream of the ones to come.

We should all thank Mr. Matt Ogerro, CCM for his outstanding job with the Napa Valley Wine tour. Many of us have visited the Napa Valley in the past, but this time it was so special. The food, ambiance, wineries, and of course, the wines, were all outstanding and first class. Cheers to Matt and his team for putting on the finest wine tour I have ever experienced. The bar has been set high for next year's wine tour in Australia.

On a somber note, as many of you know by now, our dear friend, mentor and a founder of the Wine Society, Warren Arseneaux, left this world on September 17 after a long battle with cancer. On page 4 of this issue, you'll find the transcription of the speech I gave at the Carolina Chapters' CCM Annual Dinner in recognition of Warren Arseneaux and his tremendous efforts to start the Wine Society. A letter from Warren is also included on page 4. If not for Warren, the other founders and first members, I would not have met so many of you, my fellow lovers of the grape.

Cheers,

Ronald A. Banaszak, CCM  
2007 Host, CMAA International Wine Society



## Viticulture at Wallula

By Dolly Ammann, CCM



Dolly Ammann,  
CCM

I have often heard vintners and wine-makers say that wine is made in the vineyard. After visiting *vigneron* Bill denHoed, the Washington Wine Commission and Washington Wine Grape Growers Association "Grower of the Year", it is easy to understand why.

What a fabulous summer day it was for a vineyard tour when our small group of wine enthusiasts visited Bill denHoed at the Wallula Vineyard.

Before starting out on this expedition, we loaded up our bus with lawn chairs, a couple folding tables, box lunches, bottled water and, of course, a cooler filled with wine. Casual dress for the day was robust footwear, hat, and sunglasses. We departed for the vineyard at 9:00 am and then cracked out the Champagne and orange juice for Mimosas en route.

We left Kennebec and headed out of town on a back road to Wallula. It was a route that I had never taken before. There was no traffic on the road. Gone were the subdivisions and new construction that I was so accustomed to seeing around the Tri-Cities. Heading east, you could see windmills on the distant hills. I marveled at the austere, barren landscape of eastern Washington and wondered what the early

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## Viticulture at Wallula

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pioneers must have thought of this desolate land. There were low gracious rolling hills covered in a thick carpet of golden brown prairie grasses. About half way there, the bus turned onto a gravel road. From that point on, it seemed like a roller coaster ride. Down the first big hill we squealed with laughter only to later begin clinging to our seats in the hope that we would arrive safely. And, arrive safely we did.

When we got to the vineyard, we were treated to a breathtaking view of the Columbia River Wallula Gap. Well-tended vines rolled down to the riverbank. Each block of vines was marked with a sign indicating its number and the type of grapes grown there.

I noted one section of the vineyard that was terraced much like vineyards in Germany or along the Duoro in Portugal.

Bill denHoed met us at a location on the hillside where we had a spectacular view of the vineyard and Columbia River below. We unloaded our picnic paraphernalia and set up camp. After that, Bill gave us some interesting information about the vineyard and how he had selected this site.

Eastern Washington's Columbia basin was formed about 20 million years ago by gigantic lava flows. This laid down a spectacular basaltic shield of earth. The Wallula Gap was carved out at the end of the last ice age over a period of 2,000 years between 15,000 and 13,000 years ago by a series of ice age floods. The Missoula Floods, as they are known, were cataclysmic events caused by the rupture of a glacial ice dam that held back an enormous body of water, greater in volume than today's Great Lakes. Geologists estimate that these floods occurred about 40 times during that period. After each rupture of the ice dam, 500 cubic miles of floodwaters would rapidly sweep across eastern Washington at tremendous speed and down the Columbia River Gorge into Oregon and on to the Pacific Ocean beyond. The floodwaters washed away the topsoil, depositing it in Oregon's Willamette Valley, and left behind sediment, gravel and boulders in eastern Washington. Over the last 3,000 years, wind-blown loesses also (fine-grained clay and silt) accumulated.

Bill said that his father was a row crop farmer in the Yakima Valley. Bill and his brother Andy told their dad that they want-

ed to grow something different. His dad gave them 40 acres of land to experiment with, and that was how they became wine grape growers. Today they have around 1,000 acres between their vineyards north of Prosser and here at Wallula. Bill said that they purchased the Wallula property in 1997 and started planting grapes in 1998. Currently there are 660 acres of vines with the ability to add another 500 acres if they have sufficient clients. The grapes are sold both by tonnage and by the acre. By tonnage, they are sold to large producers like Stimson Lane Corporation and Hogue. They sell grapes by the acre to a large

number of high-end wineries. Bill read us a long list of prestigious wineries that included names such as Leonetti, Longshadows and Abeja. There were even two wineries in Oregon. Grapes are picked mechanically and by hand. One hundred acres are hand-picked. These of course, are going to the high-end wineries. The winemakers all have their own ideas about how the vines need to be managed. Chris Figgins from Leonetti, for example, requires that any unripe berries in a bunch be

removed before the grapes are harvested. This is very labor intensive and adds to the cost of the grapes. It is basically the price point of the wine that determines the custom farming and the contract price for the grapes.

The Wallula Vineyard is one of the sites selected by Bonnie Doone to grow Riesling in Washington. Riesling is a wine that is enjoying a resurgence in popularity. The new style Riesling is dry or semi-dry and quite unlike the Rieslings that used to come out of Washington that were sweet and syrupy. This block, which was planted in 2005, is farmed biodynamically and is a real challenge. All of the blocks in the vineyard are irrigated with above ground drip irrigation except this one. The irrigation is below ground to use more of the soil profile. There was a big problem with leafhopper and mite infestation this year. In an attempt to control this, lacewing and predator mites were purchased from a lab and introduced to the plot.

Bill said that his dad is basically retired now, but from time to time gets a little involved. He took a trip to Germany and was impressed by the terraced hillside vineyards that he saw there. When he came back, he had Bill plant a block of the vineyard with the same method. The next year he went to Italy and came back with the idea that high density planting was the thing to do. He had Bill plant

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## Viticulture at Wallula

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another block Italian style with Italian grapes. This block has 3500 plants per acre spaced one meter apart.

Irrigation water for the vineyard is pumped out of the Columbia River. The vineyard's elevation from the North end runs from 1340 feet to 320 feet on the river's bank. There is a difference of 1000 heat units from North to South. The differences in soil profile and heat units is very extreme. This is how we can plant grapes that need very different growing conditions in the same vineyard such as Riesling and Cabernet Sauvignon.

Bill is an interesting and congenial fellow who also enjoys wine. He joined us for lunch along with several glasses of the wines that we brought along. These were all wines produced with some of the grapes grown at the Wallula Vineyard. The wines were from Columbia Crest, Snoqualmie, Lost River and, the treat of the day, Long Shadows Chester-Kidder Columbia Valley Red Wine. 



### CMAA International Wine Society Annual Business Meeting and Education Session

Saturday, February 2, 2008  
1:30 - 4:30 p.m.

**The Wine Society Annual Business Meeting and Education Session** is scheduled during the World Conference on Club Management in Orlando, FL. Please plan to attend this session on **Saturday, February 2, 2008, 1:30 - 4:30 p.m.**

Name: \_\_\_\_\_

Club: \_\_\_\_\_

Member number: \_\_\_\_\_

- Yes!** I plan to attend the Wine Society Annual Business Meeting and Educational Session Wine Tasting!
- Yes!** I plan to attend the Wine Society Annual Business Meeting but will not stay for the Educational Session Wine Tasting.
- No.** I will be unable to attend this event.

Please return this form to CMAA National Headquarters via fax to Attn: Wine Society at (703) 739-0124 or e-mail to [wine\\_soc@member.cmaa.org](mailto:wine_soc@member.cmaa.org).


## The Annual Wine Society Business Meeting and Education Session

The Annual Wine Society Business Meeting and Education Session will be held during the 81<sup>st</sup> World Conference on Club Management on Saturday, February 2, 2008, from 1:30 - 4:30 p.m. The business portion of this event will include the election of the Wine Society Board of Managers, the announcement and recognition of the Wine Society Chapter Representative of the Year and the presentation of the Wine Program Awards. It will also include the annual Wine Test.

Following the business portion of the event, you will have the opportunity to participate in an educational session specific to the wine industry which will include a tasting.

For those who wish to participate in only the Business Meeting, please utilize the chairs available at the rear of the room.

As in years past, the Wine Society requests that you RSVP for this meeting so that appropriate accommodations can be made for all who wish to attend. Attendees who do not RSVP will be admitted on a space available basis only after the start of the session.

To RSVP, please utilize the form at left. It can be returned via fax to (703) 739-0124 or e-mail to [wine\\_soc@member.cmaa.org](mailto:wine_soc@member.cmaa.org). 

# Carolinas Chapter Annual Dinner

## Ron Banaszak Speech Accompanying Presentation of Warren L. Arseneaux Honorary Scholarship Plaque



Warren L. Arseneaux, CCM

Thank you, Todd, for the introduction, and thank you, Carolina Chapter, for the warm welcome.

It is a genuine honor to stand before you today as the representative of the International Wine Society Board of Managers to give recognition to a great manager, a great leader

and a great man. The Board unanimously supported the idea of our fellow club manager, Mr. Tim Stein, to start an annual scholarship to be given in recognition of the many contributions Mr. Warren L. Arseneaux has made to the Wine Society.

Not only was Warren one of the founders of our society, but he was a constant contributor to its success over the years. His insight and support for the society was tremendous.

Mr. Red Steger, CCM, and Warren started the Wine Society 20 years ago with one goal in mind: To give the members of CMAA a vehicle to learn about and appreciate wine and food. Because of the visionary thinking of these two gentlemen, we now have an outstanding society of almost 500 members. The society educates and stimulates club managers across the U.S. We give back to our local chapters at the national level as well as to The Club Foundation®.

What is impressive about Warren's accomplishments is the humble attitude he kept despite being personally responsible for many, many, many memories created by starting such an outstanding society. Without Warren's hard and diligent work in the beginning, literally thousands of managers over the years would not have met, started a conversation, began a friendship - even gotten married and had children. There are people in this room today and across the U.S. who have a friend, and some of us, many friends, because of Warren.

Tim Stein's idea was to establish a scholarship in Warren's name to benefit one Wine Society member each year who



May 22, 2007

Mr. Ron Banaszak, CCM  
Host, CMAA International Wine Society  
St. Francis Yacht Club  
On the Marina  
San Francisco, CA 94123

Dear Ron,

You have no idea how touched I was to receive your letter informing me about the scholarship to Greystone, in my honor. At a point in my life when I am weighing my accomplishments against the challenges I am honored to be remembered in such a special way.

You know, it was easy to find the WS. Red Steger, CCM gave me an acre and said, "Go make a tree". I dug a hole, placed the acorn in the hole while Kathi Driggs, and her staff, carefully covered the hole and nurtured the sprout while keeping it fed and watered. Along with others, like you, the current WS Board, and the many who served for the past 20 years. They passed the torch, kept it growing straight, while adding nutrients, and now we have an Oak Tree, with widening limbs, which is an aid to all who choose to participate.

And that is the way it is supposed to be. It is because of your efforts and the efforts of Kathi, her staff, the 18 hosts who have served over the years and the many Board Members and wine enthusiasts within the Society that we can proudly proclaim, "Red Steger's tree is alive".

The next thing occurred with the Wine Auction and the original Food and Beverage Pre-Conference Workshop. The first Wine Auction netted \$10K and we were so happy. Along with Paul Anthony who sprinkled a little magic on the Auction and, Prof, it became a major fund raiser for the CF. The first F&B Pre-Conference Workshop was successful and then Terry Glasser, CCM took over and moved it forward, with his incredible food and wine knowledge, so eventually became a major program in CMAA. Now it is at Greystone. Wine, what a great addition to the overall value of our Association. It is an accomplishment to be shared by all who worked so tirelessly to create excellence.

One of the original hesitations about forming the WS was that we would be a splinter group interested in meeting the needs of a few wine lovers only. I believe what has happened proved that the intent and mission was to create in CMAA a vehicle which could benefit all members of our great Association.

Sorry for being long winded but I never refuse the opportunity to give a speech. Please pass my appreciation on to the entire Wine Society Board for this Honor and for taking the time to give our Wine Society into a wonderful program.

Sincerely,

Warren L. Arseneaux, CCM  
cc: Ms. Kathi Driggs  
Mr. Jim Singering, CCM, CDC  
Mr. W. R. "Red" Steger, CCM

Greenville Country Club  
P.O. Box 9338  
Greenville, SC 29604-9338  
Phone (864) 232-6771

would like to attend the BMI Food and Wine Workshop at CIA Greystone, but who may not be able to afford it.

I was excited about the idea, and presented it to the Board, who unanimously decided to fund the scholarship each year with a portion of the proceeds from the annual wine auction. Because of Warren's continuing contributions to his society, we felt this scholarship would be the perfect way to immortalize his dedication to a life of giving.

Immediately following the Board's approval, I contacted Warren to tell him the good news. Being the true gentleman and consummate professional, he promptly wrote back, and I would like to share his letter with you. Please read above.

Even as we were honoring and recognizing Warren, he was giving the credit to others. The Warren L. Arseneaux Wine Society Scholarship is a living branch of the oak tree Warren planted 20 years ago. And so it is with great pride and admiration for Warren that I present this plaque commemorating the establishment of this scholarship, to Patrick Calder, CCM.

Thank you for your time and for the opportunity to be of service. And thank you, Warren, for your tireless efforts.

# Cellar Notes

## Wine Society Workshop: Mastering Wine for Professionals

If wine is one of your passions, here's your chance to be a part of an all-day intensive workshop with one of the best wine teachers in the country. Karen MacNeil, author of the award winning *The Wine Bible* and creator and chairman of the Center for Professional Wine Studies at the Culinary Institute of America in the Napa Valley, will lead an in-depth immersion into the professional world of wine and sensory analysis.

This hands-on workshop will take place during CMAA's 81<sup>st</sup> World Conference in Orlando on Thursday, January 28, 2008. The workshop will include extensive tastings and will cover topics such as:

- Tasting and describing the world's classic varietals with professional accuracy;
- Understanding the difference between Old World and New World wines;
- Learning the seven essential qualities that characterize great wines;
- Experiencing some of the hottest new wines in the marketplace; and
- Exploring the relationship of wine quality to price.

This is a jam-packed full day workshop that will significantly further your mastery of wine. Lunch is included with this workshop. To register, go to <http://www.cmaa.org/conf/register/index.htm>.

### About Karen MacNeil

In 2004, Karen MacNeil received the highest honor awarded to a wine professional in the United States — she was named Outstanding Wine and Spirits Professional of the Year by the James Beard Foundation. The following year she was named 2005 Wine Educator of the Year by the European Wine Council. Past recipients of the Council's awards have included journalist Morley Safer (*60 Minutes*), filmmaker Francis Ford Coppola and winemaker Robert Mondavi. In 2006, Karen also received the prestigious Golden Goblet Award for Women Who Inspire from the organization Women Chefs and Restaurateurs. And in 2007, she was awarded the renowned Wine Literary Award for her "significant contribution to the literature of wine in the English language."

Karen is the host of "Wine, Food and Friends with Karen MacNeil," a 13-part series on PBS television nationally —

and the first television series on wine in the United States. Later this summer she will launch *WineTasteTV.com*, the first Internet Channel devoted to wine and food. For the last 25 years, Karen has been a writer and educator whose articles on wine and food have been published in more than 50 U.S. magazines and newspapers including: the *New York Times*, *Food & Wine*, *Saveur* and *Town & Country*. She is the author of the award-winning *The Wine Bible* — one of the best selling wine books in the United States, with more than 380,000 copies sold since it was released in 2001. Ten years in the making, *The Wine Bible* has been called the most comprehensive and authoritative book on wine written by an American author. Karen's second book, *Wine, Food & Friends* was just published in the fall of 2006.

Karen MacNeil is the Chairman of the Center for Professional Wine Studies at the Culinary Institute of America in the Napa Valley. She is also a wine consultant to Singapore Airlines and *Sunset Magazine*. Karen conducts private wine tutorials for individuals and corporations including Oracle Corporation, American Express, Merrill Lynch, Time Warner, Lexus, Viking and J.P. Morgan. In 2004, a *TIME Magazine* profile on Karen called her America's "missionary of wine." Karen holds an Advanced Certified Wine Professional Degree.



### The Wine Society Would Like to Welcome the Following New Members:

**Ms. Kendal Brown**  
*Carlouel YC*

**Mr. Simon Carey**  
*Rolling Rock Club*

**Mr. Kevin Emlinger**  
*Wellesley CC*

**Mr. Javier Gallegos**  
*Mira Vista GC*

**Ms. Lindsay Galloway**  
*St. Francis YC*

**Mr. Scott C. Hobden, CCM**  
*Manchester CC*

**Mr. Thomas Kriskey**  
*Broken Top CC*

**Ms. Sarah Kuhl**  
*Beach Point Club*

**Mr. Barrie Larvin**  
*The River Club*

**Mr. Scott Ninemeier**  
*The Country Club*

**Mr. Noel F. Omila**  
*St. Francis YC*

**Mr. Markus Rentzing**  
*Colonial CC*

**Mr. David J. Robinson**  
*St. Francis YC*

**Mr. Stefan Rossell**  
*CC of York*

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# Cellar Notes

## A Night with Coniglio Wines at Old South Country Club

By Michael C. Kraus, CCM

One of the reasons I joined and remain a member of the International Wine Society is the friends and camaraderie associated with the society. Through my association with my fellow wine aficionados come opportunities that one may not get if not affiliated. One of those opportunities occurred a couple of years ago while I was completing my last year as co-chair of the IWS Wine Auction in New Orleans. My partner, Art Barajas, CCM, and General Manager of South Hills Country Club, introduced me to Charles Coniglio, who was sharing his wines with us during the silent auction. This gave me the opportunity to try a new wine from a fledgling winery that was trying to establish itself and at the same time introduce itself to the private club world. One reason these companies support us is that it gives them the opportunity to market their products and we should help support them.

Fast forward to 2007. My staff and I are trying to decide what to do for our next member wine dinner. That is when I remembered Charles. I knew that his wines were not being distributed in the Maryland or D.C. area (though he has established a presence in some Philadelphia area clubs). As luck would have it, he was scheduled for an east coast trip at the end of June. I asked if he would like to present his wines to my members, and he was overjoyed at the invitation to visit Maryland.

Currently, Coniglio has in release four wines. The mission of the winery is to produce wines from each of the different areas of Napa Valley. They currently make two Cabernet Sauvignons, a Cabernet Franc and a Sauvignon Blanc. The Cabernet Sauvignons are produced from grapes grown on Atlas Peak (2003) and Spring Mountain (2002). The Cabernet Franc (2003) was originally used to blend with the other two wines, but they decided to produce a limited amount on a whim. They will be expanding their portfolio to include six single vineyard wines over the next few years.

The wine dinner menu became a real challenge once the chefs and I tasted the wines. There were so many different pairing ideas that came to mind while we sampled that I knew it would be a fun and interesting couple of weeks as

we tried different pairings. The complexities of the wines presented us with a myriad of choices. But we knew we had to make a decision and come up with a menu as time was running short.

So a decision was made, and our Chef, Joe Misero, came up with a spectacular menu.

We started the evening sampling the Sauvignon Blanc (2005) paired with fresh shucked east coast oysters, a foie gras mousse, grilled spicy shrimp skewers and sea bass canapés. The different textures of the foie gras, sea bass and shrimp contrasted beautifully with the bright acidic wine. The wine has a hint of toasty oak and good acidity which gave the members a nice contrast and pairing with all the hors d'oeuvres.



The group moved into the dining area where Charles Coniglio entertained them with stories of his winery, his philosophy and other events that shaped his family's vision for the wines. The first course was seared sea scallops with lobster mousse quenelle and sturgeon caviar finished with a chive beurre blanc. This was paired again with the Sauvignon Blanc. The members raved about how the subtle flavors of the scallop and lobster were made richer by the wine.

For the second course we were served a trio of lamb. There was a marinated lamb skewer, angolotti filled with braised lamb and roasted eggplant sauce and a grilled lamb loin with lentil ragout, veal reduction and black trumpet mushrooms. This was paired with the 2003 Cabernet Franc. Each participant had a different idea as to which one paired better with the wine. I personally thought the grilled lamb was better (can't really say the best because they were all outstanding). The dark berry flavors, spiciness and smooth tannins of the wine made for a delicious course. This wine is an excellent alternative for people who drink merlot and zinfandels.

Our third course was a seared Kobe strip loin with sautéed salsify, baby vegetables, and garlic pommes frites over a morel cream sauce and red wine sauce. The wine we chose was the Spring Mountain Cabernet Sauvignon. We

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## A Night with Coniglio Wines at Old South Country Club

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could have chosen the Atlas Peak Cabernet but felt that it was better with a spicier course. Aged in oak barrels for 23 months and then in the bottle for another 18, this wine has a great combination of ripe tannins and dark fruit that brought out the flavors of the beef. It was structured enough to give a nice complimentary flavor to the morel cream sauce.

**The mission of the winery is to produce wines from each of the different areas of Napa Valley.**

We then decided that the wines are so complex and rich that we could change up from the traditional pairing sequence, and for our artisan cheese course we served the Sauvignon Blanc. The complexities and the smokiness of the cheeses (especially the goat and hard cheeses) and the fruitiness of the wine made for a nice change after the heavier entrée course. The wine is complex enough that it was never overshadowed by the Cabernet from the course before.

Our final pairing was a pinion brittle, chile pepper torte with homemade cinnamon ice cream with a Mexican hot chocolate. We paired this with the final wine in their portfolio, the Atlas Peak Cabernet Sauvignon (which just received a 92 point rating from Wine Enthusiast). This wine was perfect for the spiciness of the chile peppers and cinnamon. Charles was a little skeptical at first about the final pairing, but was duly impressed in the end. I wouldn't have tried this pairing with just any wine but the diversity of this wine and the smooth tannins made it a great finish.

Mr. Charles Coniglio was a treat to have as a presenter and I would highly recommend that if you are planning a dinner or in the process of changing your wine list, that you consider this winery. Hopefully, he has found a distributor in the Maryland, D.C., Northern Virginia area so that I can get my hands on some more of this wonderful wine.

If I hadn't been a part of the IWS, I never would have been able to provide my members with wines no one else in this area can get. It also provided an opportunity for a vendor who supports the IWS to be an integral part of a great evening for my club.

### Coniglio Wine Dinner Menu

#### Cocktails & Hors D'oeuvres

Oysters on the Half Shell  
Foie Gras Mousse  
Grilled Shrimp Skewers  
Sea Bass Canapés

#### First Course

Seared sea scallop with lobster mousse quenelle, sturgeon caviar finished with a chive beurre blanc and lobster oil.

*Coniglio 2005 Sauvignon Blanc (Napa Valley)*

#### Second Course

Lamb "Trio"  
Greek marinated lamb skewer  
Angolotti filled with a lamb stuffing,  
Roasted eggplant sauce

Grill lamb loin with lentils, veal reduction and black trumpet mushrooms

*Coniglio 2005 Cabernet Franc (Napa Valley)*

#### INTERMEZZO

#### Third Course

Seared Kobe strip loin with sautéed salsify, baby vegetable, garlic pomme frites served over a morel cream sauce and red wine sauce.

*Coniglio 2002 Cabernet Sauvignon (Spring Mountain District)*

#### Fourth Course

Cheese Plate

*Coniglio 2005 Sauvignon Blanc (Napa Valley)*

#### Fifth Course

Sweet Oaxaca Chile Pepper Sampler

A sampling of true Mexican hot chocolate, Piñón Brittle, a chile pepper chocolate torte, and homemade cinnamon ice cream garnished with red currants.

*Coniglio 2005 Cabernet Sauvignon (Atlas Peak)*

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## Society Happenings


### The Wine Society's Silent and Live Auctions ... Participate in This Exciting Event to Raise Funds for The Club Foundation

Participation in the CMAA International Wine Society's annual wine auctions to be held during the World Conference in Orlando, FL, February 1-3, 2008, is a fun way to raise money for a worthwhile venture — your industry's future! The Wine Society has again elected The Club Foundation to be the recipient of the auctions' proceeds. The auctions raised more than \$30,000 in Anaheim during the 2007 Conference.

The auctions, of course, cannot be successful without the support of Wine Society members. For the 2008 auctions, we ask that all lots have a minimum value of \$500 as the Wine Society Board wants to "raise the bar" on the auction from a quality standpoint with a "less is more" philosophy. So, when putting together the donation from your chapter, we would hope you will donate a lot worth at least \$500 and consisting of high-end bottles.

And, as is tradition, the chapter donating the most wine and wine-related items by value will win an education grant from The Club Foundation, as well as the Bucky trophy.

Donation forms are available online at <http://www.cmaa.org/winesoc/auctinfo.htm> and should be e-mailed to [wine\\_soc@member.cmaa.org](mailto:wine_soc@member.cmaa.org) at the time of shipping.

For more information on the 2008 Wine Society auctions, please contact Erika Strack at (703) 739-9500 or via e-mail at [erika.strack@maa.org](mailto:erika.strack@maa.org). For information on donating your items to the auctions, please contact the auctions' co-chairmen: 

#### Wine Society Auction Co-Chairmen

**Oliver Boudin, CCM**  
Oklahoma City G&CC  
7000 N.W. Grand Blvd.  
Oklahoma City, OK 73116  
(405) 848-5611  
[boudinol@member.cmaa.org](mailto:boudinol@member.cmaa.org)

**Robert Gombas II, CCM**  
Sunset CC  
9555 S. Geyer Rd.  
St. Louis, MO 63127  
(314) 843-1100  
[gombasro@member.cmaa.org](mailto:gombasro@member.cmaa.org)

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## Grapevine

### Wine & Food Strategies: Global Flavors and Emerging Varietals


Global cuisine is the food Americans are increasingly seeking out — cuisine that's bold, with exciting, distinct flavors. Menus are featuring foods bright with acidity, sweet or piquant with chilies, aromatic with herbs and spices of all kinds.

Unfortunately, these not the most wine-friendly foods and diners are often tempted to order iced tea to wash it all down instead of risking a bad wine pairing, and this can take a bite out of your good profits!

While you're at Conference in February, be sure to catch **Wine & Food Strategies: Global Flavors and Emerging Varietals**, a three-hour, At-Conference Workshop to be held Sunday, February 3, from 12:30 to 5:30 p.m. The workshop will be led by Chef Bill Briwa of the Culinary Institute of America.

Chef Briwa will introduce the rules of wine and food pairing that anyone can learn, which can also be a good brush-up for the wine connoisseur. Through guided tastings, you'll uncover the challenges that ethnic foods present to the enjoyment of wine. You'll identify pairing strategies and up-and-coming wine varietals that dance and sing with the items on a globally-inspired menu.

As a result of participating in this program, you'll be able to:

- Teach the basics of food and wine pairing;
- Analyze the appeal of world cuisine to today's customers;
- Recognize the components of various ethnic culinary traditions which would likely impact a guest's perception of how a wine tastes;
- Explain the qualities that make specific wine varietals a good choice for serving with ethnic cuisine;
- Identify the defining features of wines and food upon which wine and food pairing decisions should be made; and
- Discuss at least three distinct wine and food events which could educate customers, meet their expectations and help drive profits. 

To register for this workshop, go to  
<http://www.cmaa.org/conf/register/index.htm>.