



The Event:

Toasting The Cold-Enological Style

Over the 16 years of the Palouse Chapter we have gathered together every December to celebrate the passing of another vintage and to appease the sprits slumbering in unopened bottles. This ancient enological tradition undoubtedly dates back to the days of Bacchus, and who among us wants to change a good thing.

This year's revelry will start at 7 p.m. on Saturday, December 9, 2000. As usual we will congregate in the basement of St. Mark's Episcopal Church in Moscow (St. Mark's, is not a sponsor of this event) for a reverent evening of wine and food, and ribald song!

First the wine: We will greet you at the door with a cold, crisp glass of Alvear's Montilla Fino Sherry. The house of Alvear has been making Sherries in this Andalusian town since 1729. We'll provide something savory as a counterpoint for this refreshing drink. Next we'll seat you a sampling of six fine dessert/fortified wines. We'll start with the rare (and expensive) Royal Tokaji 1993 Aszú Essencia from Hungary—"dripping with honey, apricots, nuts, and about as thick as 10 weight motor oil, a flavor that hits you even before you first taste it, and a finish that never ends" is how one still-delirious taster described last year. Next, 2 aged Madeira's to help loosen your tongues ("*Have a little more Madeira my dear*"--perhaps Jim and Eileen Whipple will regale us again with that famous verse). Two ports, one with age, and the other of a contrasting nature will stain glasses 4 and 5. (Yes, we will have Stilton!). The last glass will host a rich, sweet Oloroso sherry that has but one role in life—to show off the power and elegance of the Pedro Ximenes grape! (Oloroso, also known as brown or cream sherry or christened with more fanciful names, is a sweet and syrupy, heavy bodied, dark wine. The sweetening of these wines is done with Aropa, an aged grape syrup made from the Pedro Ximenes grape).

Now the food: This year we are abandoning our death by chocolate/death by caloric overdose theme, and instead will present you with five dessert/savory offerings designed to show off each of the wines. Foods such as Macadamia bars, stuffed figs, chocolate truffles, roasted nuts, a sampler of Stilton and other fine cheese, and crème caramel will be served.

Finally the song: Joan Wykoff will be at the keyboard, and the rest of us, lead by Bill "Bob Dylan" Wykoff, and amply fortified for the winter will provide the cacophonous counterpoint to a selection of Christmas and holiday music. A roaring fire (if winter continues on the Palouse) will aide our efforts.