



**The Event:**

Review

**A Review of the Dec. Tasting.  
Sweets, Vino, & Music**

A music filled evening began as people trickled in with a sweet and fragrant bubbly, the Marwood Spumante. People were encouraged to save a drop or two to try with the first ascent of events. As people served themselves slices of delicious almond pear (by Peter Mika) and orange pear (by Trish Hartzell) tarts a Columbia Crest Semillon and an Emilio Lustau Solera Sherry (East India) were poured to compliment the tarts. The almond pear tart sang the best when paired with the Semillon, which had an interesting petrol aroma associated with the normal Semillon characteristics. Zesty orange, found in the other pear tart, made a nice accompaniment with the Spumante. The sherry was a bit arrogant and decided to make a solo effort that included nice nutty overtones; it was a Wine Spectator 90 pointer. As people digested and sipped leftover wine gorgeous solo female and male voices filled air with music enjoyed by all.

Ascending into the chocolate realm, the next round consisted of a Bombe aux Trios Chocolats (a Mousse by Trish Hartzell) with accompanists: Fonseca Bin 27 Porto, Estancia Merlot, and Kiona late harvest Riesling. A special, surprise appearance of a cheese platter (brought by Susan and Steve) made a tremendous splash with the audience especially when accompanied by the port and sherry. Chocolate was best with the port (which had a nice cherry / chocolate highlights) and sherry (the nutty character was a nice counterpoint to the chocolate) with the merlot and Riesling adding interesting nuances. The Idaho-Washington Concert Chorale Octet in accapella massaged the audiences' digestions with outstanding renditions of holiday music in anticipation to the final course.

People may have been feeling fulfilled and somnolent but with a couple of bites into the chocolate covered coffee beans coating the beautiful Cappuccino hazelnut cheesecake, brought by Shaun, they were ready for more. A thick gooey Australian sticky, a Yalumba Museum Muscat (Wine Spectator 94) and a lighter French "sauterne", a Chateau Boisson Cadillac 1994, got the attention they richly deserved. The Boisson went great with the cheesecake while the Muscat was wonderful by itself, chocolate, and cheese. A sneaky, silent auction of a variety of wines donated by members of the Society was in progress throughout the evening. The final tally from the auction was close to \$500, and was donated to the Moscow Food Band. Bolstered by caffeine everyone roared out holiday songs together in the best of Society traditions.