



The Event:

Alsatian Wine and Food

When: Saturday, Jan. 22 at 6:30pm

Where: St. Mark's Episcopal Church

111 S. Jefferson, Moscow

Costs: \$20 for members, \$23 for guests

Alsatian wines have long been considered some of the best food wines in the world. Their elegant fruit and crisp acidity lend themselves to a variety of dishes. Join us as we sample an array of wines with some traditional Alsatian foods.

Three well-known wine houses produce the wines we'll taste: Kuentz-Bas, Domaine Ostertag, and Domaine Zind-Humbrecht. We'll be trying several examples each of Pinot Blanc, Riesling, Pinot Gris, and Gewurztraminer including some Grand Cru wines and a Vendage Tardive (Alsace's late harvest wine).

Seating for this event will be limited, so get in your reservations early. A reservation coupon is included on the back page of this newsletter—mail it and your check to: Palouse Chapter, PO Box 8274, Moscow, ID 83843. St. Mark's Episcopal Church is not a sponsor of this event. For further information, contact Peter Mika at 882-1862.

Menu:

Tart d'Oignon Dom. Ostertag 1996 Pinot Blanc *Barriques*
Kuentz-Bas 1996/97 Pinot Blanc

Choucroute garnie Kuentz-Bas 1996 Riesling *Cuvee Tradition*
Dom. Ostertag 1997 Riesling *d'Epfig*
Zind-Humbrecht 1996 Riesling *Herrenweg*

Cheese plate Dom. Ostertag 1995 Pinot Gris *Barriques*
Zind-Humbrecht 1996 Pinot Gris *Rangen Grand Cru*
Dom. Ostertag 1997 Gewurztraminer *d'Epfig*
Zind-Humbrecht 1995 Gewürztraminer *Herrenweg Vendage Tardive*