



What: Valpolicella Tasting
When: Saturday, September 9th at 5 PM
Where: The Freuden's back patio, 1535 NW State St., Pullman, WA
Cost: \$35 per person. Please email Tim Steffens (timsteffens@mac.com) that you are coming. **Limited to 24 people.**
Contact: Dave Riggleman (daverz@frontier.com)

This tasting will consist of wines from the Valpolicella DOC found in the Verona province of the Veneto. We will focus on four styles of wine:

- Valpolicella – A light, fragrant table wine produced in a novello style.
- Ripasso – Made from juice that is passed over partially dried grape skins that have been left over from fermentation of Amarone or Reciotto
- Amarone – A strong wine made from dried grapes
- Reciotto – Amarone with the fermentation cut short to leave residual sweetness

We will taste all four styles from 4 different producers and 3 different vintages. The four producers are Giuseppe Lonardi, Allegrini, Zenato and Tedeschi. We will only taste one producer of Reciotto from Giuseppe Lonardi. The Valpolicella's are from 2013, The Ripasso's are from 2011 and the Amarone's are from 2010 and the Reciotto is from 2009.

We will accompany this tasting with bread, gorgonzola and sausage, a vegetarian creamy risotto with mushrooms and some grilled beef. We hope to see you there. This is a one bottle tasting so sign up quickly as attendance is limited.

To reserve a spot (**limited to 24 people**), mail in this coupon and your check to (and email Tim Steffens, timsteffens@mac.com):

Palouse Chapter, PO Box 8274, Moscow, ID 83843

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I will love exploring the fabulous wines at the Valpolicella tasting on Saturday, September 9, 2017 at 5 PM, I have enclosed a \$_____ check for ____ people (@\$35 per person attending).

It will be held at Freuden's back patio, 1535 NW State St., Pullman, WA.

Please make checks payable to "Enology Society, Palouse Chapter".

Name _____

Street _____

City _____ State _____ Zip _____

Phone: Daytime _____ Nighttime _____

Email Address _____