

**What:** New Zealand Wines  
**When:** Saturday, November 13, 2010 at 7 PM  
**Where:** St Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow (St Mark's does not sponsor this event)  
**Cost:** \$29 for members and \$34 for non-members  
**Contact:** Jack Sullivan, [jacks@uidaho.edu](mailto:jacks@uidaho.edu)

We'll explore the diversity of New Zealand wines. The country is well-known for its world class fruity yet bracing sauvignon blanc and its rising reputation for earthy yet full pinot noir, but there are lots of fabulous wines that never make it to the US. We have a mix of wines that are available here and some that are not. Below are wines to be tasted.

**Opener:**

Villa Maria 2008 Riesling

**Flight One - Aromatics:**

Villa Maria 2009 Marlborough Private Bin Riesling  
Vidal 2009 East Coast Viognier  
Clearview Estates 2009 Hawkes Bay (Te Awanga) Gewurztraminer

**Flight Two – Marlborough Sauvignon Blanc:**

Montana 2009 Reserve Marlborough Sauvignon Blanc  
Wither Hills 2009 Marlborough Sauvignon Blanc  
Catalina Sounds 2009 Marlborough Sauvignon Blanc

**Flight Three – Martinborough Pinot Noir:**

Te Kairanga 2006 Runholder Pinot Noir  
Martinborough Vineyards 2008 Terraces Pinot Noir  
Ata Rangi 2008 Pinot Noir

**Flight Four – Hawkes Bay Syrah:**

Mission Estates 2009 Syrah  
Craggy Range 2008 Gimblett Gravels Syrah  
Mills Reef Elspeth 2007 Syrah

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Being willing to sample wine from New Zealand on November 13, 2010. I have enclosed a \$\_\_\_\_\_ check for \_\_\_\_ people (@\$29 for members or \$34 for non-members). The event will be at St Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow (St Mark's does not sponsor this event).

I(We) cannot make the dinner but would like to become a member of the Palouse Chapter-Pacific Northwest Enology Society for a year (September 1, 2010-August 31, 2011). I(We) have enclosed \_\_\_\_\_ for \_\_\_\_\_ person(s) (\$18 for one and \$31 for two).

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Daytime \_\_\_\_\_ Nighttime \_\_\_\_\_

email address \_\_\_\_\_

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Upcoming events (some tentative - could change):

December 11th	Sparkling Holidays
January 8th	Aged Bordeaux Tasting
February 12th	Northern Rhones