

Tentative Upcoming Events:

- November 16th - Paso Robles Tasting
- December 7th or 14th - 1994 Vintage Port Tasting
- January 11th - Sicilian Wine & Pizza
- February 8th - 2000 Bordeaux Tasting

What: 2004 Spanish Wine Dinner
When: Saturday, October 19, 2013 at 6:30 PM
Where: St. James' Episcopal Church, Reception Hall, 1410 Northeast Stadium Way, Pullman, WA
Cost: \$60 for members and \$65 for non-members
Contact: Peter Mika (pmika@uidaho.edu), 208-596-3194

A few years ago, we purchased a number of wines for a Spanish tasting, featuring reds from the excellent 2004 vintage. The tasting is organized by wine region, and includes examples of some of the highest regarded producers: we have Artadi from Rioja, Alvaro Palacios from Priorat, Pesquera from Ribera del Deuro, Alto-Moncayo from Campo de Borja, and Numanthia-Termes from Toro. For each of these we have a pair of wines -- an entry level wine and a high-end wine.

Of course, to fully appreciate great wine, you need great food to accompany it. This leads us to this year's dinner, a six-course affair plus appetizer and dessert. Each of the red wine courses will feature one of the wine pairs. This should be a fabulous event.

- Appetizer:** Roasted potatoes with dipping sauces **with** Raventos I Blanc 2010 L'Hereu Cava
1st: Crab-stuffed Piquillo Peppers **with** Laxas 2012 Albarino
2nd: Lentil Soup with Chorizo **with** Alto Moncayo 2004 Veraton Campo de Borja & Garnacha Campo de Borja
3rd: Paella **with** Numanthia-Termes 2004 Termes Toro & Numanthia Toro
4th: Andalusian Vegetable Pot and Roasted Pork Shoulder **with** Pesquera 2004 Crianza Ribera del Duero & Reserva Ribera del Duero
5th: Moorish Lamb Stew **with** Palacios 2004 "Les Terrasses" Priorat & "Finca Dofi" Priorat
6th: Spiced Meatballs in Almond Sauce with Rice and Mushrooms **with** Artadi 2004 Vinas de Gain Rioja & Pagos Viejos Rioja
Dessert: Puff Pastry with Almond Custard **with** Coffee or Tea

Unfortunately, due to the cost of the wine (around \$1,000) and the amount of food involved, we cannot do this cheaply. So, the dinner will cost \$60/member and \$65/guest. But, realize that the cost of a single bottle of one of these wines would cost you that much in any restaurant. The higher end wines would likely cost you \$100-\$200 per bottle.

We would like all reservations in to us by October 16th in order for the cooks to get the proper amount of food. For more information on the event, please contact Peter Mika (pmika@uidaho.edu), 208-596-3194. To reserve a spot, mail in this coupon and your check to:

Palouse Chapter, PO Box 8274, Moscow, ID 83843

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Being willing taste unbelievably good Spanish wines and amazing food, I will attend the Spanish Dinner on October 19, 2013 at 6:30 PM. I have enclosed a \$_____ check for ____ people (@\$60 member or \$65 non-member).

I(We) cannot make the tasting but would like to become a member of the Palouse Chapter-Pacific Northwest Enology Society for a year (September 1, 2013-August 31, 2014). 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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