



**2018 – LFW Fired Up!**

By Christopher B. Blunden

Lawyer Friends of Wine is a best kept secret that started in 1965.



In our 53<sup>rd</sup> year, LFW faces a bright and challenging future, with perfect timing to exploit the skills of our strong leadership.

Our President Beryl Potter is among the most organized and results-oriented persons I've ever known.



Faced with skyrocketing price quotes for event venues (thanks, in part, to Silicon Valley fiat money competition), she first served as our Program Chair, and filled the LFW calendar with terrific,

negotiated-price events. Her fellow officers are Geoffrey Dugan, 1st Vice President-Secretary and Glenn Friedman, 2nd Vice President-Treasurer. (Glenn generously allows our Board meetings to occur in his San Francisco office conference room.)

In close collaboration with our wine country insider, Cellar Master, and wellspring of wine and beer knowledge, Rod Santos, our former President Rod Marraccini, current President Beryl Potter and our LFW program committee helpers and our Board members masterminded recent events that included the following amazing, savvy, eclectic hand-picked venues:



Dutton-Goldfield Winery, Martin Ray Winery, Palmeri Wineries, McGrail Vineyards & Winery, 3 Steve's Winery, Aonair Winery, Chappellet Winery, Titus Vineyards and Thirty-Seven Wines.



Education can be fun!



Private home venues were also generously provided by members. Skip & Anne Walker again hosted our popular and raucous annual Winter Follies featuring wines and blind tasting judging provided by our attendees as well as by our Cellar Master.



Rod & Dianne Santos hosted us again at their wine country home for a fun and friendly retreat to dine and timely liquidate unconsumed bottles from our club cellar.



We also enjoyed educational programs presented by winemakers, including a lunch presentation by *Appellation Napa Valley* author Richard Mendelson . . .



. . . and we wined & dined at Palio d'Asti, Toy Soldier, the Francesca Club, and Villa Taverna.



Conferring with knowledgeable wine shop personnel is always appreciated, but nothing beats getting up close and personal with the growers and winemakers surrounded by their own terroir while tasting their offerings and asking them about unique challenges they face in the globally competitive wine world:



Mother Nature, the need for importing and housing workers, cannabis competition for land and water, and, oh, how to make great wine that the public will discover and buy.



Our insider events bring out the best in those who host and educate us. They respond to our interest in their craft, our ability to purchase what they create, and our challenging questions seeking their wisdom.



If you refer to our prior Lawyer Friends of Wine newsletters [available here](#) on our website spanning many years, you'll perhaps appreciate the incredibly special alignment of stars and planets that we LFW wine, food, and fun aficionados are experiencing and are enthusiastic to share.

Start with our talented team drawing upon years of experience and local insights to undertake the strategic logistics of arranging appealing, yet fiscally responsible, events.

Also, we live near the source of some of the best wine in the world. The combination of the characters who play their wine production parts, the beautiful settings where we visit them, and the wonderful

offerings they produce are all here to be discovered and enjoyed.

Between fires, changing climates, our mutual lack of immortality, ominous overdue earthquakes (and the accompanying tsunami that will wipe out everything left of Highway 5 north of San Francisco), reasonable minds can conclude the time to partake of a club as special as Lawyer Friends of Wine and the benefits it provides . . . is now.



As the old AmEx ads proclaimed, "Membership has its privileges," and that particularly applies to Lawyer Friends of Wine:

- We discover the hidden gem wine and venues our local wine country offers;
- We receive VIP treatment because we are a fun interesting group our hosts appreciate;
- We typically obtain discount pricing as a benefit offered to coax our attendance. (We have even set one-day purchase records at some of the wineries we've attended);
- We develop lasting relationships with men & women of our profession;
- Our leadership cares about giving back by enabling our club to thrive for an additional 50 years.

Think of lawyers who fit our quest for camaraderie, wine, food, and fun. To increase our current membership, clue them in to our "best kept secret."

Help them discover the magic our club has to share. Send them this link to our website: <http://www.lawyerfriendsofwine.com>.

## Welcome Our Newest Members!

James Reilly, sponsored by Fletcher Alford; Jay Pardini, sponsored by Glenn Friedman; Christopher Bowen, sponsored by Rod Marrassini; John Bobay, and Fletcher Handley, sponsored by Mike Marron; James Potter, sponsored by Beryl Potter; Boris Efron and John McGlynn, sponsored by Skip Walker; and Cheryl Mills, sponsored by Ralph Zappala.

## 2018 Next Event!

**Saturday, December 8**

Annual Holiday Cellar Dinner in San Francisco. Sign up now.

## Also in 1965 When Lawyer Friends of Wine Started:

That was the year Robert Mondavi left his family business, which owned the Charles Krug winery to form his own winery; the year The Sound of Music premiered; the year Martin Luther King, Jr. and 25,000 civil rights activists successfully ended the 4-day march from Selma, Alabama to the capitol in Montgomery.

Charlie Brown and the Peanuts Gang appeared on the cover of Time, "(I Can't Get No) Satisfaction" was released by The Rolling Stones, and along with so many others, my brother was serving as a Green Beret in the 173rd Airborne Brigade in Viet Nam.

The dollar an hour minimum wage, the nickel first class stamp, and 31 cents per gallon of gas are just a fading memory. Lawyer Friends of Wine has survived and thrived through it all.



## Trivia You Might Never Use

Chartreuse is a French liqueur first made by the monks of The Grande Chartreuse Monastery in 1737. The instructions for making this alcohol is in a manuscript that dates back to 1605 that monks



discovered. (The color "chartreuse" is actually named after the alcoholic beverage for its unique green hue.)

The flavor starts off sweet and then becomes both spicy and pungent, and this unique liqueur is sensitive to different temperatures producing new tastes when served cold, room temperature, or even hot.

At any given time only two monks of the monastery actually know how to prepare the mixture, and it's only made in the distillery on location.

Another *best kept secret!*

## Et Al. / Member Suggested Events

If you have a personal thumbs-up opinion on an upcoming event that our members are likely to be pleased you've alerted them to discover, [let us know](#) what it is and why you like it.