



# LFW

# G r a p e v i n e

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## Harvest Moon Event Shines

by Christopher Blunden

Our October evening visit to [Joseph Phelps Vineyards](#) near St. Helena began on the terrace overlooking beautiful vineyards and the sunset. We were greeted with spectacular 2006 Jos. Phelps Sauvignon Blanc paired with great hors d'oeuvres.



We moved inside for dinner in the beautiful barrel room and enjoyed sampling new Freestone releases, 2005 Insignia, and Eisrebe (a rare dessert wine).

Those of you who like to cook might appreciate knowing the Jos Phelps website is a fine source of interesting wine country [recipes](#).

Thousands of dollars in wine purchases later, pleased with the wine, food, friends, and event, our Lawyer Friends of Wine group departed in our chartered motor coach. And after seeing many, many officers with pulled over drivers on our ride back, we were also quite pleased with our mode of transportation.

## A Merry Mendocino Weekend

Many of our club's adventurous core who traveled to France were among those who ventured north for a November weekend of beautiful sunny weather in Anderson Valley.



The view from the Little River Inn where most of us stayed was the start of an excellent day of wine tasting and fine dining and fun.

The picturesque [Roederer Estate](#) served as our Saturday morning gathering spot for a private tasting room and detailed presentation that featured numerous tastings of Roederer offerings.

As a special treat, many of our sample tastings were side-by-side comparisons of sparkling wine from 750 ml bottles and also from magnums.

You can definitely taste the difference, and the goal was to help us make informed decisions on which to select when a choice is available. Our members stocked up for the holidays before moving on a few minutes down the road to our luncheon destination, [Goldeneye](#).

LFW's Cellar Master Steve Pitcher accompanied us to both venues and provided numerous insights. Goldeneye even has a special wine created for Steve.



The chef for Duckhorn made the trip to provide us glorious food that included Handmade Handkerchief Pasta, Local Wild Mushrooms, Porcini Spuma which accompanied a glorious 2006 Migration Pinot Noir.

This was followed by Crispy Liberty Duck Confit, Japanese Pumpkin, Wild Cress & Mendocino Huckleberries with 2002, 2003, 2005 Goldeneye Pinot Noir.



We topped it off with Sweet Winter Berry Financier, St. George Matos, Santa Rosa Plum Chutney plus 2005 Goldeneye Confluence Pinot Noir.

The setting, the wine, the food, the friends . . . even a reception later that night. Wow. Special thanks are owed to all who pitched in to make the event special, including Ray Bergez, Mike Marron, and Steve Pitcher.

Additional photos for both events are available at our [LFW Photo Gallery](#).



## Why is Steve Pitcher Smiling?



We've long possessed a magnum of 1989 Ch. d'Yquem, the great wine of Sauternes, which we purchased many years ago for \$340. At the time, it would serve the members at a dinner as a dessert wine. Ch.

d'Yquem is a rich, sweet wine, which might not appeal to everyone. As a first course wine, it's usually served to accompany seared foie gras, followed by a consommé course to "reset" the palate for dinner cuisine.

In both cases, one deserves at least a glass of the wine; there are approximately 20 glasses in a magnum depending on the ounce pour. Now our membership has expanded to a point that it won't be sufficient.

Steve queried a wine retailer with whom he's done business before in selling some of his own cellar wines and was offered \$800 for the magnum in in-store credit for Lawyer Friends of Wine. Steve will seek an ultra-premium French Champagne or other special wine to serve at our annual meeting in March. We'll keep you toasted (uh . . . posted).

## Next Events:

**Dec. 6** Holiday Claret Dinner

**Jan. 31** Winter Follies!

Watch for membership packets coming in the mail soon.