



Chilean Wine Tasting

Dear Member,

Please join Event Chair Leslie Gold and me for a tasting of the fine red and white wines of Chile put together by Liz Caskey. Wine Advocate said “[I]t is only the past few years that wine quality in Chile has taken a dramatic upward trajectory.”

We will sample one of Chile’s most famous wines, Concha y Toro’s 2005 Don Melchor an intense cabernet and the 2005 Altair another superb cabernet blend. Altair is owned by the Dessault family of Saint Emillion. Chile is no longer just Carmenere and cheap wines. This tasting will try to also demonstrate how far Chile’s winemakers have come using other varietals. We will also try an exciting Chardonnay, Aquitania Sol de Sol Chardonnay, made in conjunction with Paul Pontelier of Chateaux Margaux and the Ocio Pinot Noir, the flagship wine from Cono Sur.

Liz Caskey, chef, sommeliere, and food/wine writer, will lead us as we explore the wine regions and numerous grape varietals of Chile by tasting top-flight reds and whites from nearly every topographical fine vineyard space of this beautiful and varied country. Liz has planned a highly interesting and educational touring experience that is based on how the influence of country’s regional terroir impacts the exciting diversified wines. Many are grown Biodynamically and/or are organic. The taste-map of Chile is sure to take on new meaning for everyone!

We will taste the following wines:

Antiyal 2008 (Maipo)
Altair 2005 (Cachapoal)
Aquitania Sol de Sol Chardonnay 2008 (Traiguen)
Maycas del Limari Sauvignon Blanc Gran Reserva 2008 (Limari)
Emiliana Organico “Coyam” 2007 (Colchagua)
O. Fournier Sauvignon Blanc Centauri 2009 (San Antonio)
Emiliana Organico “G” 2005 (Colchagua)
Concha y Toro Terrunyo Carmenere 2007 (Cachapoal)
Polkura Syrah Blocks g+1 2008 (Colchagua)
Neyen 2006 (Colchagua)
Kingston Family Vineyards, Bayo Oscuro 2007 (Casablanca)
Cono Sur, Ocio Pinot Noir (Bio Bio)
Concha y Toro, Don Melchor 2005 (Maipo)

Unfortunately, there are only a limited number of seats available for this tasting. Members will be given preference until May 3rd. After that date, members and guests will be accepted in the order in which their reservations were received. If you are interested please reserve a spot at www.wfsny.org. Leslie and I hope to see you there.

Sincerely,

Chris Ankner
President

Date: Tuesday, May 17, 2011
Time: Reception – 6:00pm; Tasting – 6:30pm
Location: University Club, 1 West 54th (5th Ave.)
Dress: Business Attire. The University Club requires men to wear ties
Contribution: Members - \$70; Guests - \$85

Meeting #1136

Wednesday, May 17, 2011

Chilean Wine Tasting

Please reserve ____ place(s) for the **Chilean Wine Tasting**.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$70.00 \$ _____ enclosed

_____ Guest contribution @ \$85.00 \$ _____ enclosed

Only members who have paid their dues may make a reservation. Members will be given preference until May 3rd. After that date, members and guests will be accepted in the order in which their reservations were received.

To request a reservation, please go online to www.wfsny.org and complete the process electronically. You may pay securely with Visa, MasterCard or American Express, or you may mail a check. If you need assistance, please contact rose@wfsny.org.

Or if you prefer, you may mail this form with your check to request your reservation. Checks should be mailed to The Wine and Food Society of New York, 249 Kimball Avenue, Westfield, NJ 07090. If you have any questions, please call Rose at (908) 389-9590. Please use the enclosed envelope and indicate your address and telephone number below *only if paying by check*. **THANK YOU! IF YOU PAY BY CHECK, YOUR CHECK MUST BE RECEIVED BEFORE YOUR RESERVATION CAN BE CONFIRMED.**