



Founded 1934

LINCOLN AND PAHLMeyer

Dear Member,

Please join me and Event Chairs, Arnie and Sherie Reiter for an extraordinary pairing—the food at **Lincoln, Jonathan Benno's** exciting new restaurant at Lincoln Center with the wines of Jason Pahlmeyer. Lincoln is the new Lincoln Center restaurant encompassing Chef Jonathan Benno's modern interpretation of Italian Cuisine. Lincoln has breathtaking panoramic views and fabulous food. Its heart is the central open kitchen, where Chef Benno, formerly Chef de Cuisine at Per Se, oversees a talented and committed staff to produce a cuisine blending Per Se like precise techniques with the comfort of an Italian kitchen.

We have combined this sense of elegance and great food with one of the most pre-eminent winemakers from California: **Jason Pahlmeyer**. Pahlmeyer started in 1981. By 1986 Robert Parker gave his 1986 first vintage release an outstanding score; the Pahlmeyer Red Table Wine emerged a critical favorite of the year.

The 1989, 1991 and 1992 Chardonnay offerings added to the Pahlmeyer story. Then, another textbook example of "right time, right place" occurred. Pahlmeyer's 1991 Chardonnay landed a feature role in the Hollywood blockbuster Disclosure. The Michael Douglas and Demi Moore battle-of-the-sexes flick was instrumental in pushing the "little wine company that could" further toward national name recognition. The legend was officially launched.

At Pahlmeyer, Helen Turley immediately began her steady rise to world-renown prominence for the vineyard and winemaking magic she performed. Since 2000, the winemaker has been **Erin Green**. She will present the wines on June 14th. Her approach to winemaking begins in the vineyard: "We start with our relationships in the vineyard and we pro-actively build very strong relationships with the growers themselves." Two recent vintages, which we will taste, produced the following rave reviews: 2007 Pahlmeyer Sonoma Coast Chardonnay, Robert Parker says, "For starters, the 2007 Chardonnay Sonoma Coast may be one of Pahlmeyer's finest Chardonnays to date (it's coming right on the heels of their two brilliant 2006 Chardonnays)... This full-bodied beauty should drink easily for 5-6 years." and the 2007 Pahlmeyer Sonoma Coast Pinot Noir, Robert Parker applauds, "Sensational... There is no doubting its extraordinary bouquet of subtle smoked meats, oak, mountain wild flowers, blueberries, blackberries, coffee, and cassis. This dense, powerful red needs 3-5 years of cellaring, and should have 25 years of life ahead of it."

I want to thank Cleo Pahlmeyer, Camille Cox and everyone at Pahlmeyer for their generous support and Arnie and Sherie for arranging for Pahlmeyer wines and Lincoln. Seating at Lincoln will be limited. Please make your reservations early at www.wfsny.org. Members will be given preference until May 20th. After that date, members and guests will be accepted in the order in which their reservation was received. I look forward to seeing you at the event and I wish you a great summer.

Sincerely,

Chris Ankner
President

Date: Tuesday, June 14, 2011
Time: Reception at 7:00 PM; Dinner at 7:30 PM
Location: Lincoln Restaurant, 142 West 65th Street
Contribution: Member: \$295 – Guest: \$315
Dress: Business Attire

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1137

Tuesday, June 14, 2011

LINCOLN AND PAHLMeyer

Please reserve ____ place(s) for the **LINCOLN AND PAHLMeyer**.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$295.00 \$ _____ enclosed

_____ Guest contribution @ \$315.00 \$ _____ enclosed

Only members who have paid their dues may make a reservation. Members will be given preference until May 20th. 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 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.