



What: 2010 Red Burgundy Dinner
When: Saturday, October 19, 2019 at 7 PM
Where: St. Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow
Cost: \$50 per person. Please email Tim Steffens (timsteffens@mac.com) that you are coming. Contact Tim Steffens (timsteffens@mac.com)

How often do you get to try premier cru aged red Burgundy wines at such an amazing price (with dinner thrown in)? The Society put down in its wine cellar a selection of 2010 Pinot Noir wines that roughly run south to north in the Côte d'Or region of Burgundy. Now after nearly 9 years of perfect aging it is time to sample the result.

Opener:
1 oz 2008 Moët Chandon Grand Vintage Rose Champagne

Appetizer:
1 oz Louis Jadot Bressandes Beaune with stuffed mushrooms

Main Course:
Fennel Salmon, Smoked Duck, Salad, and Roasted Root Veggies with 2 oz each of:
Louis Boillot Les Angles Volnay
Louis Boillot Les Brouillards Volnay
Louis Jadot Les Avaux Beaune
Louis Jadot Lavaux St. Jacques Gevrey Chambertin
Louis Jadot Estournelles St. Jacques Gevrey Chambertin

To reserve a spot (limited to 24 people), mail in the coupon on the next page and your check to (and email Tim Steffens (timsteffens@mac.com)):

Palouse Chapter, PO Box 8274, Moscow, ID 83843

-----COUPON-----

I am planning to partake in the amazing 2010 Red Burgundy Dinner on Saturday, Saturday, October 19, 2019 at 7 PM. I have enclosed a \$\_\_\_\_\_ check for \_\_\_\_ people (@\$50/person). It will be held at St. Mark's Episcopal Church parish hall, 111 S. Jefferson, Moscow. St. Marks' does not sponsor this event.

Please make checks payable to "Enology Society, Palouse Chapter".

Name \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: Daytime \_\_\_\_\_ Nighttime \_\_\_\_\_

Email Address \_\_\_\_\_