

Washington Tasters Guild and MacArthur Beverages Fall 2008 Tasting Events

We hope everyone had a great summer and drank lots of fine wines. On September 10, 2008 we will have a tenth anniversary tasting of the 1998 vintage of the Chateauneuf du Pape. 1998 was the first of a string of four excellent vintages in the Southern Rhone. For me, 1998 was the best of the four and one of the greatest vintages ever in this region. These wines are just reaching perfect drinkability and after an aperitif of a current Les Cailloux Blanc from the wonderful 2006 vintage we will have nine exemplary wines from the 1998 vintage accompanied by the robust Belgian bistro fare of Brasserie Beck Chef Richard Wiedemeier. We purposely chose dishes like duck, beef stew, and strongly flavored cheeses to go with the full bodied and spicy characteristics of the Chateauneufs. The menu and list of wines is highlighted below. The cost of the tasting is \$145 per person, tax and gratuity included.

Menu for Chateauneuf du Pape 10th Anniversary Dinner, Wednesday, September 10, 2008—7:00 p.m.

Aperitif

Wine: CDP Les Cailloux Blanc, 2006

First Course

Wines: Louis Bernard, Ch. Fortia, Fiacre du Pape, 1998

Food: Roulade of Duck Confit, Pomme Puree

Main Course

Wines: Guigal, Les Cailloux, Le Vieux Donjon, 1998

Food: Beef “Charbonnade” Stew

Cheese Course

Wines: Bosquet des Papes, Domaine de la Janasse, Domaine de la Janasse Cuvee Chaupin, 1998

Food: Petit Basque, Reblochon & Chevre

*MacArthur Beverages and Tasters Guild
1998 Chateauneuf du Pape Dinner
Wednesday, September 10, 2008, 7:00 p.m.
Brasserie Beck
1101 K Street, N.W.
Washington, D.C. 20005
(202) 408-1717*

Please reserve _____ spaces at the September 10, 2008, Tasting at \$145 per person.

Payment Options: _____ Check Enclosed

Visa/MasterCard # _____ Exp. _____

Name(s) _____

Daytime Phone: _____ Address: _____

Email: _____

Please return the above form to Washington Tasters Guild, 900 Seventh Street N.W., Suite 500, Washington, D.C. 20001, email to schagrין@erols.com, or fax to (202) 429-2522. For a refund, cancellations must be September 3, 2008. For further information please call Heather Beebe or Joseph Snow at (202) 223-1700.

Washington Tasters Guild and MacArthur Beverages 10th Anniversary Piedmont Dinner

On Tuesday October 7, 2008, we will celebrate the tenth anniversary of the great 1998 vintage in Piedmont. Like 1997, the Gambero Rosso rated the 1998 vintage five stars for both Barbaresco and Barolo. We are going to enjoy some of the finest producers from Piedmont including Corino, Ceretto and Sandrone. We put together a fabulous menu to accompany these nine fabulous wines at Teatro Goldoni. This promises to be a spectacular tasting. The cost of the tasting is \$175 per person. The menu and list of wines follows. We are hoping to add some winemaker dinners this fall.

Menu for 10th Anniversary Piedmont Dinner, Tuesday, October 7, 2008 at Teatro Goldoni

Aperitif

Wines: Arneis, 2006 - Giacosa

First Course

Wines: Barbaresco Bric Balin/Moccagat, Barbaresco Gaiun/Gresy, Barolo San Rocco/Azelia, 1998
Food: Giant Raviolone filled with ricotta, spinach, fontina cheese, egg yolk in butter sage and truffle sauce with parmesan shavings

Second Course

Wines: Barolo Carobric/Scavino, P., Barolo Giachini/Corino, Barolo Vigneto Rocche/Corinio, 1998
Food: Roasted stuffed whole pheasant with porcini mushrooms, black olives in a sauce of reduction of Barolo wine and served over spinach mashed Yukon potatoes and braised chestnuts

Third Course

Wines: Barbaresco Bricco Asili/Ceretto, Barbaresco Faset/Ceretto, Barolo Le Vigne/Sandrone, L., 1998
Food: Cheese course

*MacArthur Beverages and Tasters Guild
1998 Piedmont Dinner
Tuesday, October 7, 2008, 7:00 p.m.
Teatro Goldoni
1909 K Street N.W.
Washington, D.C. 20005
(202) 955-9494*

Please reserve _____ spaces at the October 7, 2008, Tasting at \$175 per person.

Payment Options: _____ Check Enclosed

Visa/MasterCard # _____ Exp. _____

Name(s) _____

Daytime Phone: _____ Address: _____

Email: _____

Please return the above form to Washington Tasters Guild, 900 Seventh Street N.W., Suite 500, Washington, D.C. 20001, email to schagrין@erols.com, or fax to (202) 429-2522. For a refund, cancellations must be September 30, 2008. For further information please call Heather Beebe or Joseph Snow at (202) 223-1700.

