

# Eau de Vie

a wine, spirits, and travel newsletter

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## INTRODUCING THE 2020 WINE PAIRING CLUB

Welcome to a new decade! Ten years ago Sara and I started hosting wine classes at our home in Central Hillside. We did this for two reasons: to learn about wine and for fun. At the end of a year of tastings we took a canal boat trip on the Canal du Midi in southern France and as they say, the rest is history. I became a wine educator and we started a hobby job of taking people to France on canal boat adventures.

These classes and trips wouldn't be possible without you, our co-conspirators. You help us make these events fun and educational, not just for you, but for us as well.

Thinking about our past classes, the original wine classes, the classes at Chester Creek Cafe and the Spirits classes I wanted to do something different this year. A year of wine tastings seemed a bit stale to me. I needed a new idea.

I took most of December and part of January thinking about it. What could it be, how would it work, and was there something I've always wanted to do but haven't?

Sara and I brainstormed around a bit and came up with this idea:  
THE WINE PAIRING CLUB.

### HERE'S HOW IT WILL WORK:

Over the course of the year we will be hosting four wine pairing and tasting classes. We will not only learn about the wine, we will also focus on how the wine pairs with food. Often tasting wine outside of its natural environment (which is dinner) leaves an impression that the wine is bitter or astringent or simply unpalatable. But when paired with a food that matches the wine in style, body, acidity and flavor the true beauty of the wine is revealed to the taster.

The classes are *Hiver*, *Printemps*, *Été* and *Automne* which is French for Winter, Spring, Summer and Fall. The classes will be limited to 12 people. We will be tasting 6 wines selected for the season and we will be tasting 6 pairings made specifically for each different wine. Sara and I will provide one of the six pairing and we will ask 5 of you, our co-conspirators, to volunteer to make something that you think would pair well with one of the selected wines.

Don't worry - I'll provide flavor profiles for each wine to help our volunteer chefs make their pairing. The pairings can be simple, such as cheese and cracker,s or as complex

as your heart desires. This should be fun for those of you who want to be challenged as a cook and to try to use your skills to pair food with wine, rather than pairing wine with food. This is completely voluntary and we just need 5 people to offer to create a pairing and to share their food and inspiration with the rest of us.

The 2020 Wine Pairing Club will start with *Hiver* on February 15th the day after Valentine's Day. In lieu of a Valentine's date night maybe consider attending this tasting for your Valentine's event?

*Printemps* will be on April 18th and I hope it doesn't snow. The *Été* class will take place on July 18th and the *Automne* class will round out our year of pairings on November 7th.

Classes are strictly *RSVP* (which is also French for *répondez s'il vous plait*) and with limited seating of only 12 please consider your availability when signing up for the class. Classes are \$20 per person and as mentioned earlier will require 5 plucky individuals to try their hand at making a pairing for 14 people, 12 plus Sara and I. Classes will start at 6pm with nose testing followed by tastings and pairings at 6:30pm.

I hope you find this new Wine Pairing Club idea as exciting as I do and I hope to see you at class.

## 2020 Pairing Club Classes

Practical Information:

Class starts @ 6:00pm @ 2620 E.  
Superior Street. Cost is \$20/pp.

Class size is limited to 12.

R.S.V.P. required.

Class includes: Nose Testing, 6  
wines, tasting cards, information,  
and custom wine pairings.

Each class needs 5 volunteer  
pairing cooks. Email:

david@savvynomad.com to  
volunteer to bring a food pairing.

April 18th ~ *Printemps*  
Wines for Spring.

July 18th ~ *Été*  
Wines for Summer.

November 7th ~ *Automne*  
Wines for Fall



*The Canal Lateral a  
la Loire*

*plus the Chateau <sup>and</sup>  
Cathedral Tour*

We have 1 spot open for our Fall  
2020 France canal boat cruise.

If you are interested in joining us  
or you'd just like to know more

[follow this link to our  
Fall 2020 trip planner.](#)

## Pairing Profiles for the Hiver Tasting class

February 15th ~ *Hiver*  
Wines for Winter

This class will feature fortified  
wines from Portugal and Spain,  
specifically, Ports and Sherries.

Tasting Order:

**#1 Fino Sherry.** Palomino is the  
grape. This is a very light, very dry,  
white wine. It can taste of almond,  
and salt. It is palate cleansing.

**#2 Amontillado Sherry.** Again,  
Palomino grape but this wine has  
been aged in oak which conveys  
roasted aromas. Dry wine with  
medium light body and the aromas  
of walnut, hazelnut, burnt sugar,  
preserved salty lemon and possibly  
bitter orange peel.

**#3 Madeira.** This is an oak aged  
and blended white wine. It is  
medium dry and has the flavors of  
roasted nuts, caramelized fruits,  
figs and root beer.

**#4 Ruby Port.** This is a blended  
red wine with a big body and  
flavors of red and black berries,  
dates and plums.  
Fresh but sweet.

**#5 Late Bottle Vintage Port.**  
This is a Ruby Port from a very  
good growing year. It was aged for  
an extended time in bottle before  
release. Medium acidity mingles  
with flavors of cherries, currants,  
dried fruit or jam. Sweet.

**#6 Tawny Port.** Complex and  
concentrated, not as fruit forward.  
Caramelized flavors, mocha, toffee,  
crème-brûlée, dried orange, fig and  
smoky vanilla. Low tannin.  
Plush and sweet.

## *Dîner en Blanc Duluth*

About a decade ago or so, when  
YouTube was in its infancy, I saw  
a trailer for a movie about people  
dressed in white and carrying  
tables, chairs and picnic supplies  
into a park in Paris. You can see  
that video by [clicking here](#).

This got me to thinking about  
how fun it would be to do Dîner  
en Blanc in Duluth. The original  
concept was that friends should  
get together for a picnic and they  
should dress in white. That theme  
evolved in a very French way by  
adding white table clothes, white  
cloth napkins, place settings, fine  
food and of course wine.

When we were thinking about the  
pairing club this year we thought  
that hosting a Dîner en Blanc  
would be a fun addition.

Dîner en Blanc Duluth will be  
on August 15th at our house, and  
everyone is invited. This is a picnic  
for friends new and old and we  
will use the original concept as  
our guide. As the year continues  
I will provide more information  
about the picnic but it is essentially  
just that, a picnic at our house,  
out in the garden, in the house  
and in the driveway if needed. An  
evening of socializing, eating and  
enjoying each others company with  
grace, elegance, food, wine and  
companionship at the core of our  
common purpose.

*Save the date for Dîner en Blanc  
Duluth, August 15, 2020.*