

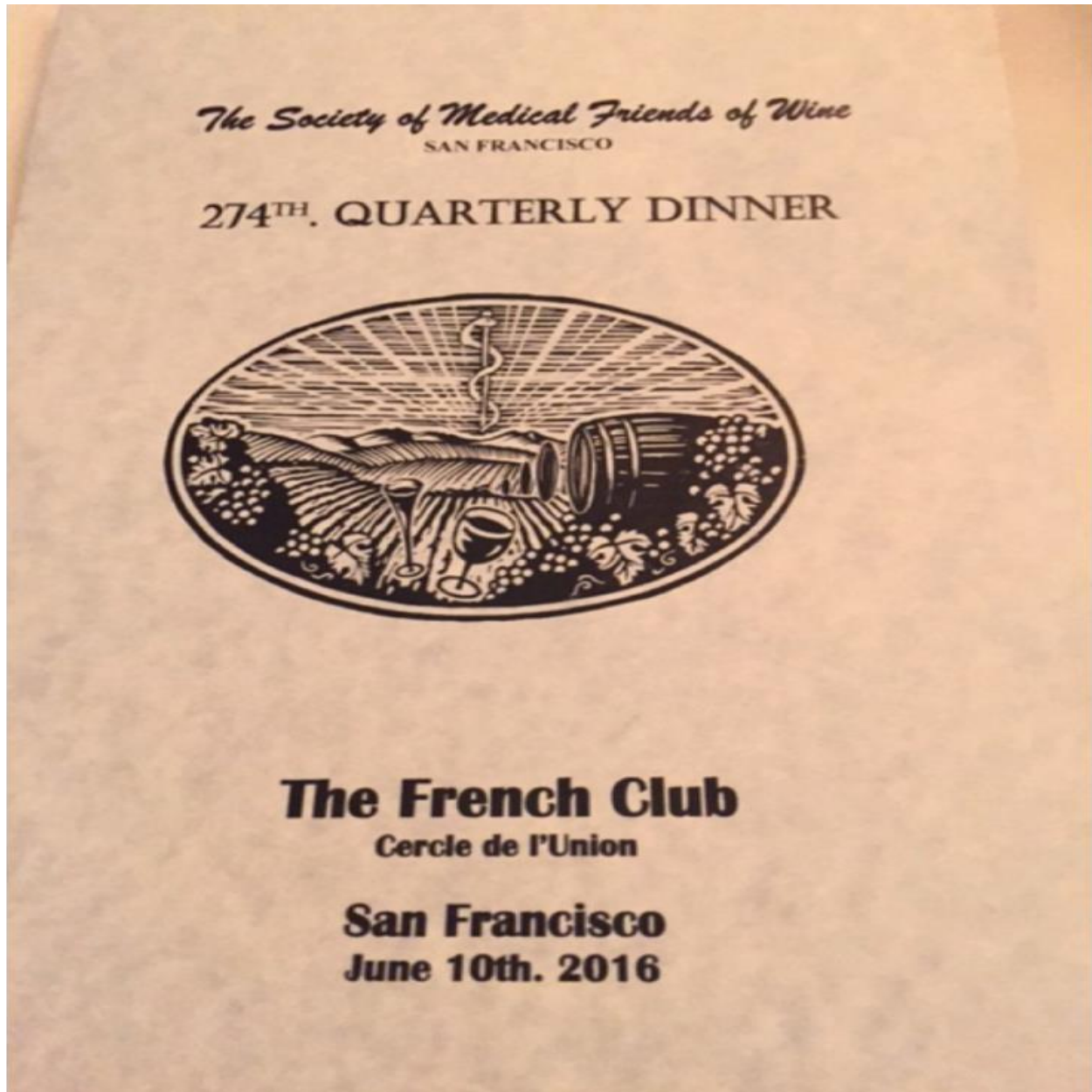
**SOCIETY OF MEDICAL FRIENDS OF WINE
NEWSLETTER
JUNE 2016 Volume 1 No 4**

A MESSAGE FROM PRESIDENT BRENDA SHANK, M.D., Ph.D.



President Brenda Shank conducting the business meeting at the French Club dinner.

A PHOTO REVIEW OF THE 274TH QUARTERLY DINNER
JUNE 10, 2016
FRENCH CLUB, SAN FRANCISCO





The lovely table at the French Club with members and guests and their bottles awaiting the first course



Cauliflower Veloute, Seared Scallop—a beautiful foyle for the richness of white Burgundy



Rack of Lamb, Bordelaise Sauce, paired well with bottles of young and old Bordeaux



Cheese from Normandy and the Pyrenees also paired well with Red Bordeaux wines



Chocolate Hazelnut Praline with three berries



At the end of the evening, a line-up of some of the warriors who gave their all

A LIST OF THE WINES

At the stand-up reception of passed hors d'oeuvres, the Launois "Cuvee Reserve" Brut Blanc de Blancs Champagne was served. Showing its lineage of pure Chardonnay and its first-growth vineyard status from the village of Mesnil, this is an elegant, light, and beautifully balanced wine that exudes freshness, class, and a lovely finish due to its natural acidity. This is an excellent example of the "grower-produced" type of Champagne directly imported from small grower/producers.

With the meal, members and their guests were invited to bring and share bottles from their own cellars, the theme being White Burgundy and Red Bordeaux. This provided the opportunity to check on wines from one's own cellar and to share and contrast them with bottles brought by those sitting close by. It also gave members the chance to compare different vineyards and villages, and in some cases, to see how different vintages from the same properties had matured. A few members did not have French wines in their cellars, so they brought California Chardonnays which also provided a great foil for conversation and comparison.

A partial list of the evening's wines include:

1990 Puligny Montrachet Gerard Chavy
2005 Peter Michael Point Rouge Chardonnay
2007 Rodney Strong Chalk Hill Chardonnay
2012 Louis Latour Corton Charlemagne
2012 Puligny Montrachet La Garenne Berthelemot
2013 Chassagne Montrachet Jadot
2014 Puligny Montrachet Andre Moingeon
2014 Les Clos Auxey Duresses Jacques Bavard
2014 Chablis Roland Lavantureux
2014 Macon Villages Jadot
2014 Domaine Paul Pernet Bourgogne

1966 Chateau Bellegrave
1979 Chateau Pichon Longueville Lalande (2 bottles)
1980 Chateau Palmer
1981 Chateau Margaux
1981 Chateau La Mission Haut Brion
1982 Chateau Palmer
1986 Chateau Calon Segur
1988 Chateau Clement Pichon
1989 Chateau Lynch Bages
1990 Chateau Pichon Longueville Lalande
1996 Cahors
1997 Chateau Potensac
1999 Pavillon Rouge du Chateau Margaux
1998 Chateau Pavie Maquin
2000 Leoville Poyferre
2003 Clos l'Oratoire
2004 Hahn Syrah
2008 Chateau Talbot
2010 Chateau Moulin de Blanchon

The food and service were spectacular. You can imagine the difficulty of opening so many bottles and providing an endless stream of glasses so that guests could sample as many bottles as possible. All were handled by the Cercle de l'Union waitstaff with smoothness and perfection.

A big thank you to member Dr. Mark LeClerc for hosting us at the French Club. And to Chef Lionel Balbastre and Gerant/Sommelier Marcus Garcia and their staff for the wonderful food and impeccable service.

As members and guests were slowly departing, there was a chorus of “Let’s do this again” in the air.

A REMINDER—WINE AND CHEESE EVENT AUGUST 7

The Society’s Annual Wine and Cheese event will be held Sunday, August 7, 2016, at the Watergate complex in Emeryville. More information and the sign-up announcement will follow in July.

Led by renowned cheese expert Janet Fletcher, this is always an exceptional educational event that has been greatly enjoyed by members who have attended past events. This year’s cheeses will be from artisanal Western United States producers, and the cheeses will be paired with a variety of different wines, also from the Western US.

At this point we are planning to have a 25-year-old California Cabernet Sauvignon from the Society cellar and a 10-year-old California Zinfandel/Syrah blend from member vintner Dr. Norman Panting. These wines will be compared with younger reds from Oregon and Washington to see how reds of different varieties and different ages pair with different cheeses.

Janet has long ago dispelled for us the myth that one should serve only reds with cheese by demonstrating how beautifully white wines pair with many types of cheese. Our white selections will include a Kenefick Ranch blend of Marsanne, Grenache Blanc, and Viognier from member vintner Dr. Tom Kenefick, along with whites from Oregon and Washington.

If you love cheese and want to benefit from learning more from an expert about how they are produced, how to select and serve them, and how to taste and enjoy them along with appropriate beverages, please make a note on your calendar for August 7. We hope to see you then.