

LETTER FROM THE PRESIDENT

As another year and my term as president quickly come to an end, I would like to take this time to review our events from 2019.

Our Year started with a lovely black tie dinner at the Mark Hopkins hotel hosted by Dr. Michael Caplan. This annual dinner marked our 80th anniversary and as such we decided to go all out and made it a black-tie event. Our members were entertained at the reception before dinner by a trio from the San Francisco Conservatory of Music and a glass of French champagne. This was followed by a delicious 4 course dinner accompanied by lovely French wines.

Esther Mobley, SF Chronicle Wine Critic, gave a gave an entertaining and enlightening talk on California wine.

At the end of the evening the gavel was passed from our outgoing president, Dr. Dan Bikle, to the incoming president, Dr. Jack McElroy.

Sadly, we also had to say goodbye to Susan Guerguy, our outgoing Executive Secretary. Susan ably provided outstanding service to the Society for 16 years planning and organizing our many events and developing many friendships within the Society. In appreciation of her many years of service Susan was presented with lovely designer vase and lifetime membership in the society including free invitations to all our future events.

After the dinner many of our members elected to take advantage of the special room rates and spent the night at the lovely Mark.

On February 3rd your executive board offered the position of executive secretary for the Society to Claire Keiser who accepted the position. Claire is the daughter of Edward Bloomberg, one of our members. She brings many skills to her new position including photography and fluency in French.

Our next event was our 285 Quarterly dinner at the Poggio Restaurant in Sausalito. One of the highlights of the dinner was being able to compare and contrast 3 wines from Dutton-Goldfield, 2 Pinots and 1 Chardonnay selected by wine chair Dr. Jim Gallagher. Following dinner Dr. Peter Richards gave an interesting talk on the trials and tribulations of producing Syrah based wines in California.

On May 19 our 286th dinner was a joint event with the San Francisco chapter of the Chaîne des Rôtisseurs at Alfred's Steak House.

This was followed by our annual Wine Tour on Saturday, June 22. This time we went to the Russian River Valley where we were hosted by Gary Farrell Winery, Emeritus Vineyards and Benovia Winery. The day concluded with dinner that evening at the John Ash restaurant in

Santa Rosa. Everyone that attended had a good time and brought home numerous bottles of wines from the places we visited.

Our 287th dinner was our annual dinner at the French Club in San Francisco. The theme was “Share The Table, Share Your Bottle”. As usual it was requested that each member bring 1 bottle of French wine per attendee. Our gracious host this year was Dr. Thomas Paige and the French Club’s general manager, Marcus Garcia, ensured that the evening ran smoothly. Dinner was delicious and the wine flowed freely. Members were very generous in providing outstanding older vintages from their cellars for everyone’s drinking pleasure.

This was then followed by our annual Wine and Cheese tasting. This year there was a change of venue to the Mill Valley Community Center rather than the Clipper Club in Emeryville. “Homage to Fromage” focused on a variety of French cheese selected by Janet Fletcher and accompanied by a variety of French wines selected by our cellar master, Dr. Robert Blumberg. As usual the cheese and wine combinations were excellent and produced a lot of lively discussion.

That concluded the Society’s events for 2019. We will start off 2020 with our annual dinner in January when we venture back to the Nikko hotel on January 19. As before the hotel is giving us a special pricing on room accommodations for any members that would like to stay over that evening.

Wishing everyone a safe and happy holiday and New Year.

Jack McElroy, DVM