

Society of Medical Friends of Wine



A Non-Profit 501(c)(3) Corporation, FEIN 94-6088159
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NEWSLETTER

March 2026

President's Message

Greetings Fellow SMFW Members,

As your 2026 President, I'm looking forward to seeing you at the upcoming events listed in the Calendar in this newsletter issue.

I would like to first thank Dr. Maynard Johnston who presided over the past three years and introduced members to private tours of the UC Davis enology program, Dusty Baker's Baker Family Wines in Sacramento, and a day-long tour of Amador County wineries and a spectacular restaurant called *Taste* in the Sierra Foothills of Plymouth, CA. Thank you Maynard for your leadership from 2023 through 2025 and for offering your unique perspectives to the Society.

Members are the strength and support of our organization's aims and interests. We concluded the 2025 year with the 300th quarterly and 87th Annual

Dinner at Poggio Sausalito, enriched by a presentation from noted cardiologist Dr. Ralph Brindis on advances and challenges in the studies on wine and health. Just a month prior in December 2025, we marked the 15th annual Cheese and Wine Tasting at Richmond Golf Club with cheese expert Janet Fletcher, a holiday tradition that members and guests anticipate every year. The haute cuisine highlight of each year is our gathering at Le Cercle de l'Union - The French Club in San Francisco, where we learned from wine and health lecturer Dr. Laura Catena, who also introduced us to her family's noted wines from Mendoza, Argentina. Dr. Catena was hosted by member David Parker.

With appreciation to Jim Gallagher's extensive wine industry connections, August 2025 included private tours of two premier Russian River Valley wineries: Dutton Goldfield Winery and Kanzler Valley Vineyards. And Lodi resident Dr. Elizabeth Kass arranged a May 2025 tour of Lodi Area Wines including Acquiesce Winery, Bokisch Vineyards and the Lodi Wine & Visitor Center. Thank you, Elizabeth and Jim, as well as our recent guest speakers.

I also acknowledge the behind-the-scenes contributions of Dr. Jack McElroy; Finance Manager and Susan Schwartz, Secretary; Webmaster and Bylaws Chair Dr. Elizabeth Kass; Cellarmaster Dr. Bob Blumberg and the SMFW Board of Directors: Dr. Dan Bikle, Dr. Richard Geist, Ms. Pepper Karansky, Dr. Morton Rivo and Mr. James Seff who all bring a variety of experience and talents to the table.

Looking forward in 2026, I hope that you will carefully review the Calendar of Events and make plans to attend and bring a guest as well. As your new president, my personal aims are to support the mission of the Society of Medical Friends of Wine in every way possible, which includes member engagement. SMFW is led by all-volunteer Board of Directors. If you would like to get involved in the Society's leadership, please contact me through the society's Gmail. The Executive Committee and I invite members to offer your suggestions for dinner events, wine tours and speakers, including if you would like to assist with an upcoming event. Another means of support is to contribute fine wines that enhance future events (please read the Donor thank you report for further details).

My personal interests in wine exploration include appreciating the variations in Pinot Noir in California, Oregon and European varieties. Another interest is the wide variety of Italian wines. I particularly enjoy the challenge of matching wines with food, including Asian, European and California cuisine. My first introduction to wine appreciation was through a wine tasting presented by Dr. Bob Blumberg to his fellow medical interns at the U.S. Public Health Service Hospital-San Francisco in 1971. Later as an “amateur” home wine maker, I joined the Golden Gate Wine Society where I attended multiple winemaker luncheons and developed an interest in matching a variety of cuisines to wine. Having taken Chinese cooking lessons, my interests include wines paired with Asian cuisine.

We all have our path that has led us to become members of the Society of Medical Friends of Wine. Many of us have been introduced through another member. I invite each of you to join me in reaching out to a friend or colleague and invite them to learn more about the Society or attend an event as a guest this year. The SMFW website is a good place to begin. I also welcome our newest members Bonnie and Gene Moffett, Jill Drury and Ronnie Elvebakk who are introduced in this newsletter issue. Thank you again, all members and donors, for your goodwill and support. Please let me hear from you soon!

Cheers,

David Schwartz MD, President

87th Annual Dinner Meeting

Poggio Trattoria, Sausalito

The Society convened for its historic 87th annual dinner meeting at Poggio Trattoria on January 18th, 2026.

The Menu

First Course—Primi

Zuppa del Giorno
or
Chicken Liver Mousse Crostini, Huckleberries, Pistachios, Aceto Balsamattico
or
Salad of mixed lettuce, pink lady apples, radishes, goat cheese, candied pecans and fried shallots

Main Course—Secondi

Oak Grilled Ribeye Steak, Potato Puree, Savoy Spinach, Red Wine Jus
or
Oak Grilled Half Chicken, Cauliflower & Romanesco, Dates, Brown Butter, Romesco, Almonds
or
Oak Grilled King Salmon, Lentils, Castelventrano Olive Tapenade, Haricots Verts, Salsify, Salmoriglio

Dessert—Dolce

Tiramisu or Crème Brûlée or Chocolate Budino



Featured Wines

Reception – Ricevimento

Foss Marai “Guia” Prosecco di Valdobbiadene D.O.C.G.* **Brut Millesimato** is a single vintage produced by the Foss Marai estate located in the heart of the northeastern Veneto (Valdobbiadene D.O.C.G*) region, close to Venice, Italy and surrounded by the Dolomites and the Adriatic Sea. This elegant sparkling wine highlights the purity of the Glera varietal and is drier and more mineral driven than most Proseccos, with a crisp acidity and layers of citrus and acacia blossom. The Residual Sugar is 8-9 g/L; Alcohol Content 11.5%; Acidity 6-6.5 g/L.

First Course – Primi

2023 Tenuta del Meriggio Greco di Tufo, an Italian white grape varietal from the Campania southwestern Italian region that includes the Amalfi Coast, Mt. Vesuvius, the Isle of Capri and the Bay of Naples bordering the Tyrrhenian Sea. Named after the high-altitude vineyards in the village of Tufo for the “tuff” or soft volcanic rock in the region’s subsoil, Greco di Tufo wine was cultivated by the Greeks as early as the 8th century BCE when Greece colonized southern Italy. The Greco grape varietal is known for its minerality and aromatic profile of peaches, pears, lemon zest and almonds. Greco di Tufo is a full-bodied white wine that is both fruity and dry with well-balanced acidity and rich flavors. Nestled within Campania’s Avellino province, Tufo is one of seven municipalities that form the Greco di Tufo D.O.C.G., (made with at least 85% of the Greco grape, and up to 15% of approved varieties in the blend). The Greco grape has also found suitable terroir in Australia, Argentina and in California’s cool-climate Santa Barbara coastal region. It is not related to the Greco Bianco grape.

Main Course – Secondi

1986 Opus One (donation courtesy of Dr. Richard Geist)

An exquisite Napa Valley Bordeaux-style blend of 87% Cabernet Sauvignon, 9% Cabernet Franc and 4% Merlot, the 1986 vintage’s longer growing season resulted in ideal levels of sugar and acid with softer, more delicate fruit flavors. Aged for 18-months in new French Oak, 1986 Opus One is highly regarded for its complexity, structure and aging potential. The aromas of black fruits and cedar with earthy taste notes of black current, spice, tobacco and dark chocolate combine to balance the fruit, tannins and acidity, making this elegant Opus One

delicious to drink at 40-years old. Opus One was founded in 1979 by Baron Phillippe Rothschild, legendary proprietor of Chateau Mouton Rothschild, and renowned Napa Valley Vintner Robert Mondavi.

Editor's note—I thought this wine showed beautifully with soft and elegant flavors despite still having some tannic backbone. It was very pleasantly drinkable and its (by today's standards) relatively low alcohol content of 12.5% left my palate refreshed. Most guests seemed to concur with my thoughts, but a few did feel it had aged beyond its optimum and longed for more punch on the palate.

Mount Eden Vineyards 2020 Reserve Chardonnay (Santa Cruz Mountains)

A small production, hand-harvested varietal, barrel aged for 10 months sur lie and then transferred to a stainless-steel tank for a second year of aging. At harvest, this Reserve Chardonnay was measured at 23.2 Brix, 3.30pH, and 8.5 grams of acidity, which was followed by 100% natural primary and secondary (malolactic) barrel fermentation in new and one-year old French oak. Total production in 2020 was 504 cases, using fruit from 30-year-old vines. Wine Enthusiast awarded an Editor's Choice at 94 points, commenting that "this reserve bottling showcases a tremendous texture, but not before rich peach, butter, matchstick and stone fruit blossom aromas grab the initial attention...leading to a long, nutty finish."

Dessert - Dolce

1989 Chateau Coutet à Barsac, Premier Cru Classé (donation courtesy of Mr. Barry Boothe)

The Sauternes region is located 40km southeast of the city of Bordeaux, in the southern end of the Graves wine district. Barsac is one of five Bordeaux viticulture communes, including Sauternes, that produce world famous sweet wines. The adjoining Barsac and Sauternes appellations are separated by the Ciron River. The historic Chateau Coutet, established in 1855, occupies a cool climate terroir with old-vine Semillon, Sauvignon and Muscadelle grapes first planted centuries ago. Chateau Coutet is known for aromas of citrus fruit, honey and vanilla and a tremendous aging potential. What a treat to taste this gifted 37-year-old Coutet à Barsac with the Poggio desserts featured on our Menu at the 87th Annual Dinner!

(Note: Wine descriptions are provided by Dr. David Schwartz and are researched from several wine information reference sources and Wine Enthusiast Magazine for SMFW educational discussion purposes)



Wine and Cardiovascular Disease

As guest speaker for our annual dinner meeting the Society was most fortunate in having **Dr. Ralph Brindis**. Dr. Brindis is Clinical Professor of Medicine at the University of California, San Francisco, former president of the American College of Cardiology, and past Chief of Cardiovascular Services at Kaiser Permanente northern California.

Your editor remembers the days when the Society was not infrequently addressed by knowledgeable physicians and scientists on epidemiological studies that endorsed the so called “French Paradox”. In an era when most French adults smoked and many freely ate foie gras, the incidence of death from heart attack and stroke was less in France than in other European countries. This was dubbed the French paradox, and was attributable to the liberal consumption of alcohol, especially red wine.

Many large epidemiologic studies in the United States showed that the incidence of ischemic heart disease was lower in moderate alcohol consumers than it was in

abstainers or heavy drinkers. Since a founding purpose of the Society of Medical Friends was to recount the beneficial aspects of wine consumption, we did so.

Today's world is quite different. Numerous challenges to how the old studies were done, the reliability of data, and inclusion of concerns for cancer have questioned the continued validity of espousing healthy aspects of alcohol consumption. Perhaps reflecting the polarization of our society in general these days, strong camps claiming there is no health benefit to even a drop of wine versus those holding to the lack of harm, or perhaps some benefit, from modest consumption are quite vociferous these days.

Dr. Brindis did an excellent job of taking us through these troubled, and in many cases, still uncharted waters, looking at the effects of alcohol on ischemic heart disease and stroke, hypertension, heart failure, and cardiac arrhythmias.

As an educational society, our goal remains informing our members and interested parties on subjects such as these. As Dr. Brindis pointed out, there is no doubt that heavy alcohol consumption on a regular basis is harmful in many ways. The potential benefit of modest (1 to 2 drinks per day) on ischemic heart disease and stroke remains possible, with the ongoing need for very well structured and monitored clinical studies to further examine the question. Arrhythmia wise, the rising incidence of atrial fibrillation as the population ages means more and more patients and their doctors would benefit from a very comprehensive study of whether modest drinking has any influence.

Speaking of modest drinking, Dr. Brindis reminded us that this is defined as one five-ounce glass of wine for women and two five-ounce glasses for men daily. That means five glasses per bottle, which is a much heartier pour than I usually do for myself or when pouring wine at a Society event.

In fact, it made it more reassuring that our tastes of all five superb wines at this dinner still kept us within reason. And thus both Dr. Brindis and I had no trouble enjoying our wine at the event!



Dr. Ralph Brindis

Martin Ray-An important historic figure in California winemaking

Editor's Note: As mentioned above at our January annual dinner meeting, Dr. David Schwartz was able to procure for us a delicious Mt. Eden Chardonnay. The beautiful Santa Cruz Mountain property that Mt. Eden occupies was once owned by Martin Ray, which led to your editor and Dr. Jim Gallagher reminiscing about this colorful personage in California's wine history and to Dr. Gallagher's book review that follows.

At a time when many California Chardonnays were little more than generic whites and most of the Pinot Noir were anemic cousins of French Burgundy, Martin Ray succeeded in producing some outstanding wines that demonstrated California's potential for making great examples of these varietals. He also sold some eccentric and flawed wines, showing the challenges of the grapes, probably enhanced by his egocentricity and difficulty accepting that not all of his wines were great.

After the first edition of our book, *The Fine Wines of California*, was published in 1971 and we included reviews of his wines, Hurst Hannum and I were invited to visit the Martin Ray property to meet with Martin and his family, and to explore the majestic vineyard and the rustic wine making facility. It was a great experience, as we felt we were truly in the company of genius, albeit a very eccentric one. As we left the property late at night, they tolled a bell which they explained they used to send their visitors on their way. As we descended the mountain in the dark with the eerie tone of the bell behind us, our visit might best be summarized by the relief we felt as we returned to the main road without being carried off by some great winged creature summoned by the bell. Thank you, Dr. Gallagher, for your insightful article giving us background on a legendary California vintner.

Martin Ray

By Jim Gallagher, Ph.D.

Martin Ray (1904-1976) was an early California Vintner who championed pure wine grape varietals to achieve the "high quality" achieved by European wines. This article is primarily a review of the book written by Ray's second wife, Elenore Ray. The book, "***Vineyards in the Sky***", describes Martin Ray's life from a preteen through to the end of his life,

Martin's father was a minister and his mother a devout church goer with very conservative social and political views she expressed freely. Martin was the youngest of three Ray boys. His father was tragically killed in an automobile

accident when he when he was a preteen, and his mother then moved herself and her three children to be with her parents on a farm near Saratoga.

Martin adapted well to his home and was impressed with how different his grandmother was in comparison to his teetotaling, abolitionist mother. His grandmother had her daily wine and openly shared enjoyment of the beverage.

Martin, unlike his older brothers, helped his grandfather as much as he could. He was attracted to hard work required of farmers. When he had free time, he explored the great mountain that framed the valley. He hiked to the upper levels to watch the workers in the vineyards.

The workers began to notice the young boy and asked what he was doing. Martin replied, “watching your work”, and immediately began asking questions about the pruning, hoeing, and other activities he had observed. They in turn explained the importance of vineyard work to the vinification of good wine. So, Martin established a friendly relationship with a field worker, but he still was anxious not to be discovered by Paul Masson, owner of the vineyard whose reputation for running off visitors was well known.

A few visits later, Masson was in the vineyard and came across Martin and called for the boy to come forth. Martin trembled as he approached the legendary figure that would become his hero and life model. Masson had learned of Martin from his workers and was impressed by his continued curiosity and questions. So, instead of running him off he welcomed and encouraged his participation in the vineyard management.

Martin continued to visit and Masson included him in those chores he judged Martin able to manage. At his first vintage Martin felt the joy held by the workers and Masson in celebrating a successful harvest.

Masson often expressed his concern of the growing “prohibitionist” movement. Martin was aware of this concern because his mother often met with other members of her church who were strong advocates for national law prohibiting all production of alcohol. He kept secret his visits to Masson’s vineyards and winery but confided to his grandmother the joy that such visits brought. Masson would send Martin home with bottles of his wine for his grandmother.

The Volstead Act was passed in January, 1919, prohibiting production and sales of alcohol. Paul Masson was devastated.

Martin Ray was saddened by the plight of his hero. Since Martin had been an excellent student, when he graduated from high school he said good-bye to Paul Masson, and was off to the University of Washington. He did return during the summer breaks to visit Masson when he could.

After Graduation, Martin set about to earn the necessary funds to purchase property, plant a vineyard, and construct a living space and winery. He first started with a publishing business, followed by founding an equity fund, selling stocks and bonds. Ray was very successful and soon had sufficient funds to begin his search for his dream vocation and emulate the life of his hero, Paul Masson.

Martin visited Masson to inform him of his plan and was surprised when Masson discouraged him. Martin offered to purchase Masson's property thinking that he was considering retiring. Masson rejected his overture, telling Martin he couldn't bear the thought of letting a dear friend be stuck in a business that no longer thrived.

Though let down by his idol's reaction to his plans, he persisted in his goal of owning a Mountain winery and finally did so. Acquiring not only Masson's great winery but later developing the property on the adjacent Mt Eden.

The story in between reveals the herculean task confronting vintners in their goal of producing fine wine. It is a well written chronicle of tragedy and glory on the road to success. It is a great read and wonderful description of a vintner's struggle during the 1930s through the onset of the golden age of winemaking in California.

In Memorium
Jack Gilliland, M.D.

Thoughts from Elizabeth Kass, M.D.

On December 31, 2025 we lost one of the greats—Pediatrician Jack Gilliland. Jack was a long-standing member of the Society, served years on the Board of

Governors, and was President of the Society in 2010. He recruited me to the Society, as well as to my position as a dermatologist at Kaiser Permanente Central Valley.

Jack helped establish Kaiser Permanente in the Central Valley area, starting as a pediatrician in Stockton, becoming Chief of Pediatrics and then Physician in Chief, a role in which he guided the expansion to Manteca, Tracy, and Modesto. Jack was active in the community, serving as president of the San Joaquin Medical Society and a member of the board of the Hospice of San Joaquin.

A native of the area in which he served for so many years, Jack was born in Lodi and completed undergraduate training at Pacific Union College and medical school at Loma Linda University School of Medicine. His pediatric training was at the University of Washington.

He was an advocate for people, and someone who cared about everyone, whether you were an engineer, a handyman, or a cardiologist (the latter of which your editor can attest to). He was kind, caring, and a humanitarian who put the needs of patients and the community first.

He will be sorely missed by this Society and its members who were graced by his smiling face, kind words, and love of wine for so many years.



Dr. Jack Gilliland

**In Memorium
Thomas Fogarty, M.D.**

Thanks to our member Charles Aring, M.D., we have also learned of the passing of our former member Dr. Thomas Fogarty, three days before the passing of Dr. Gilliland.

Tom Fogarty was a renowned inventor and cardiovascular surgeon who also had a great interest in wine and was the proprietor of a vineyard and winery in Portola Valley. His wines were often served at Society events and tastings, and he was a gracious host when we visited the winery on one of our vintage tours.

Your editor knew Dr. Fogarty both through the Society and professionally. For several years before Kaiser Permanente provided its own in-house cardiac surgery program, I referred a number of my patients in need of heart surgery to Dr. Fogarty and his team at Sequoia Hospital, during his tenure there, and they received the highest quality of cardiac surgery care.

For all of his accomplishments and creativity, I always found Tom to be a very down-to-earth person and a joy to talk with, be it about cardiac surgery or wine. Rest in peace Tom Fogarty, a great man.

**The Salvatore Pablo Lucia Memorial Lecture
Uncorking the Controversy: Alcohol and Health**

Reported by Daniel Bikle, MD, PhD

Sponsored by the Department of Epidemiology and Statistics, University of California San Francisco, January 26, 2026

Background: This lecture is held in honor of Dr. Lucia, the founder of the Department of Epidemiology and Statistics at UCSF. Dr. Lucia was interested in nutrition and health. But more relevant to SMFW, he is one of the founders of the San Francisco Wine and Food Society and

The Society for the Medical Friends of Wine and served as one of its presidents and longtime advisor. He was a firm believer in the health benefits of moderate wine consumption and wrote several books on the subject.

The lecture was actually two lecturers and a subsequent open discussion period. The moderator was June Chan. The lecturers were Meir Stampfer, Professor in the Harvard School of Public Health and Greg Marcus Professor of Cardiology at UCSF. Both are experts in the subject. Regrettably, I was only able to hear the first lecture by Dr. Marcus because conflicting meetings.

Dr. Chan introduced the subject by laying out what is not controversial: excess alcohol is not healthy. The controversy is whether light to moderate alcohol consumption is ok and possibly beneficial.

Dr. Marcus focused his initial remarks on describing the evidence that alcohol consumption is associated with atrial fibrillation whether acute or after chronic consumption. Bottom line is if you are subject to atrial fibrillation, do not drink. However, less clear is whether moderate drinking also results in cardiovascular disease, and the answer is less clear.

Dr. Marcus discussed two large reviews of alcohol and health published in the Lancet first in 2018 and then revisited by the same authors in 2022. These studies evaluated data from 195 countries with a huge list of authors looking at associations of alcohol consumption with a large number of diseases and other outcomes such as suicide. Although the conclusion of the authors is that no amount of alcohol is safe, Dr. Marcus did show graphs from the study indicating that moderate amounts of alcohol may be somewhat protective with respect to mortality, CVD, and diabetes.

But overall, especially in countries with younger populations where other health problems like tuberculosis dominate rather than CVD, alcohol is not beneficial at any level. I wrote a previous review of the 2018 Lancet study. Dr. Marcus discussed one of his own studies which compared the association of heart disease and atrial fibrillation in counties in Texas which were either dry, wet, or had transitioned from dry to wet during the study period. The study confirmed the higher incidence of atrial fibrillation in wet counties, but also suggested a reduction in myocardial infarctions and strokes. In all these studies there is a huge amount of heterogeneity.

Dr. Marcus concluded that firm statements cannot be made as to whether moderate alcohol consumption is beneficial or harmful to health. He has funding to do a randomized controlled trial on the effects of moderate drinking on various health measures, a study just getting going. That said, Dr. Marcus strongly makes the point that only with RCTs can the question whether moderate alcohol consumption has some health benefits over and above its clear benefits on fostering social interactions and stress reduction.

THANK YOU - DONORS - FOR YOUR SUPPORT OF THE SOCIETY

We appreciate these members who have provided cash donations to the Society in recent months.

Thanks to the following individuals for your generosity: Drs. Jack McElroy and Mary Ann Skidmore, Dr. Richard Geist, and Dr. David and Susan Schwartz.

Cash Donations help to support the costs of operating our non-profit organization. Donations help to close the gap between income and operating expense. Donation checks may be sent to the Society of Medical Friends of Wine or you may send your gift through Zelle. The Society is a qualified 501 (c)(3) organization. FEIN: 94-6088159. Please email the Society for donation information.

Donations to the Susan Guerguy Memorial Fund support educational speakers for member events. All cash gifts are acknowledged with a Donor Letter for the donor's records.

Thanks to those who have donated or provided wines for recent 2025-26 SFMW member events:

Dr. Bob Blumberg, Mr. Barry Boothe, Dr. Richard Geist, Dr. Elizabeth Kass, Dr. Maynard Johnston, Ms. Merrill Lindquist and Dr. David Schwartz. Additional thanks to the Executive Committee for hosting the champagne for the September 2025 French Club Reception.

Donations of Wine in excellent condition from a member's cellar are always appreciated and can be used for future wine education dinners and events, thereby reducing the overall cost to attendees and providing a focus for educational discussions. These gifts in kind will be acknowledged with a Donor Form for your records. Contact Dr. Bob Blumberg, Cellarmaster, through the Society's Gmail for wine donations: societyofmedicalfriendsofwine@gmail.com

Welcome New Members!

The Society is pleased to announce four new members who have joined the Society: Jill Drury, PharmD; Ranveig (Ronnie) Elvebakk, MD, Eugene (Gene) Moffett, MD, and Bonnie Moffett.

A Norwegian native, Dr. Elvebakk's medical practice focused on health and nutrition, including authoring books on these subjects. Ronnie resides in San Francisco with her husband Tom and enjoys exploring a variety of wines.

Chicago area resident and clinical pharmacist Jill Drury joins the Society through her interests in travel and exploring North and South American vineyards as well as the social aspects of wine and food. With her business interests in pharmaceutical development, Jill aims to attend an upcoming event during her frequent travels to the Bay Area.

Retired cardiologist Eugene Moffet, MD, and his spouse Bonnie Moffett join the society with an interest in tasting and collecting wines. Having spent a long career in Chico, Northern California, Gene and Bonnie recently returned to San Francisco where Gene attended medical school and did his postgraduate training. They are very much enjoying the city and have rejoined old friends as guests at recent society events.

We encourage all members to introduce yourselves to these new members at the upcoming 2026 events. Welcome aboard, Ronnie, Jill, Gene and Bonnie!

Calendar of Upcoming Events

We have planned a number of exciting events for the rest of the year, and we hope you will be able to join us. Please mark your calendars for the following:

SMFW 2026 CALENDAR OF MEMBER EVENTS

May 13, 2026

Spring Tour and Wine Tasting with **Bruce Neyers**, Neyers Vineyards, St Helena. Bruce will be sharing with us his memories of 50 years in the wine business. We will have an extensive tasting and a catered lunch, and then a visit to a second winery in the afternoon.

July 12, 2026

Talk & Taste with **Dr. Marie Burns**, chair of Neurobiology, College of Biological Sciences, University of California, Davis, and co-owner Collina De Bella Winery. Dr. Burns will speak on the challenges of being a neurobiologist and a wine lover.

Richmond Golf Club, Richmond

September 4, 2026

The French Club Dinner, Le Cercle de l'Union, San Francisco
You do not want to miss this evening of elegance, great food, and great wine.

December 6, 2026

Annual Cheese & Wine Event with **Janet Fletcher**

Richmond Golf Club, Richmond

Our 16th annual cheese and wine educational event with our great friend and cheese expert.

