

The SF Confrérie Press

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PORTLAND / SAN FRANCISCO SPRING FLING

UPCOMING EVENTS:

- July 13th
Jeanne D'Arc
Restaurant
- SAVE THE DATE!!!
Oct 13th
Ravenswood
Winery
- January 2013
Installation
Dinner

On April 28th, 2012, the SF chapter partnered with the Portland Confrérie chapter for a wine filled few days in the Napa Valley for their Spring fling. For those who attended, you would agree with me that the SF chapter was there to meet the Portland members, make new wine friends and taste great wines. There were approximately 25 members from Portland and 12 members from San Francisco in attendance for this wine weekend. The wineries we toured were: Louis Martini (with the 100 year old Zin Vine), Clos Pegase (with their great artwork), Biale (with the famous Black Chicken), Karl Lawrence (with the Hilltop tasting) and Tulocay (at the private residence of Bill Cadman). Everyone who

attended had a fantastic time and the dinner at Tra Vigne was très magnifique! A four course meal paired with wines that members brought to share made the evening a great event. Did I forget to mention the Portland Chapter napkin hat tradition at dinner??? See pictures to the left. Wines were explored, new friendships were formed and overall a great Spring Fling. Check out the website for pictures of the Spring Fling Weekend. A votre sante!



HISTORY OF BASTILLE DAY

Bastille Day is the name given in English-speaking countries to the French National Day, which is celebrated on the 14th of July each year. In France, it is formally called La Fête Nationale (*The National Celebration*) and commonly le quatorze juillet (*the fourteenth of July*). It commemorates the 1790 Fête de la Fédération, held on the first anniversary

of the storming of the Bastille on July 14, 1789; the anniversary of the storming of the Bastille fortress-prison was seen as a symbol of the uprising of the modern nation, and of the reconciliation of all the French inside the constitutional monarchy which preceded the First Republic, during the French Revolution. Festivities and

official ceremonies are held all over France. The oldest and largest regular military parade in Europe is held on the morning of July 14th, on the Champs-Élysées avenue in Paris in front of the President of the Republic, French officials and foreign guests.

**JULY WINE EVENT – JULY 13TH
JEANNE D'ARC RESTAURANT**

Jeanne D'Arc is an elegant French restaurant located near Nob Hill and Union Square in the Cornell Hotel de France. Replete with tapes-tries, stained glass and artifacts the décor celebrates the life and deeds of France's legendary heroine, Joan of Arc.

Founded by the Lambert family in 1972, the restaurant is a favorite of locals and visitors.

Our event will feature a 4-course meal paired with great French wines.

Date: Friday, July 13th

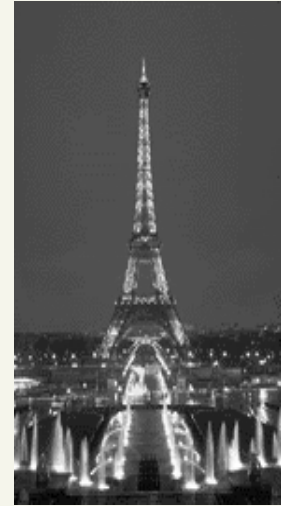
Time: 6:30 PM

Address: 715 Bush Street, San Francisco. Near the corner of Powell St.

Cost: \$75 per person

RSVP by: July 5th

RSVP form attached with this newsletter



*"I cook with
wine.
Sometimes I
even add it to
food"
W.C. Fields*

**SAVE THE DATE:
OCTOBER WINE EVENT – OCT 13TH
RAVENSWOOD WINERY**

Imagine, you are in the heart of Sonoma's wine country starting an experience different from the usual wine tasting that will be a lot of fun. You'll be doing exactly what professional wine makers do, carefully mixing separate varieties of wine into a blend to rival those \$60 bottle Meritage wines. Only at Ravenswood will you create your own perfect combination of Carignane, Petit Sirah and Zinfandel, one that you will take home and serve

and watch it knock your guests' socks off. At your place setting you will notice that you have a pipette, pencil and blending sheet. You are about to attempt your initial blend, but first you taste the raw materials. Using the Zin as your core wine, you take your pipette and begin measuring amounts of Carignane and Petite Sirah. The first blend needs some changes. You try other combinations. You are amazed at how the wine changes so dramatically with the

smallest of changes in the blend. Eventually you will hit YOUR ideal, one you will stake your reputation on. You take your blend up to the master blender. You watch as each component is carefully measured and added accordingly to your specifications. You put the cork in your bottle, label it and take it with you!!!

Event Date: Sat, Oct 13th

Event Time: 1:30 - 3:30 pm

More information and RSVP form to follow in the August newsletter

CONTACT AND OTHER INFORMATION:



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GOT IDEAS??

FORGOT TO PAY YOUR DUES????? If you forgot to pay your 2012 dues please send your check for \$65 for your membership that includes up to two members per household.



If you have any thoughts or ideas for wine society events please let us know. We are always looking for new venues or activities. Whether it's a winery, restaurant, wine bar, or anything else you think would make a great event, no idea is a bad idea...

Email us at john@sfconfrerie.org