



# Swig\* Times



## Valley of the Moon Dilettante Enological Society Newsletter October, 2005

President: Michael Cooper, 939-9848

Secretary/Treasurer: Doug Ghiselin, 996-8967

Vice President & Winemaster: Jack Bertram, 938-2310

### Meeting of October 13, 2005

President Cooper called the meeting to order at 7:35 PM. 26 members were present. Matt Evans and Ken Thornton were our guests. Ken joined the club. Welcome to Ken.

### Old Business:

1. Pres. Cooper reported that discussions with respect to our participation with the Vintage Festival and the Home Winemakers competition will be held open for further discussion.

2. Discussions regarding establishment of an event similar to the Home Winemakers Classic were continued. Doug Ghiselin noted that he did not get the committee together to develop a course of action to finalize this subject. The committee consists of Bobbie Collins (Chair), Jack Bertram, Bruce Stephens, Doug Ghiselin, Mike Muscardini and Rich Brooks.

3. Pres. Cooper noted that the Holiday Party would be held at the Herick's Barn on Dec. 11. Byron Nichols is committee chair with Barry Ganley assisting.

### New Business

1. Dennis Przybycein discussed the opportunity for the club to work on the vineyard at the Vallejo Home. After some discussion it was decided that we should explore this opportunity with the State. Dennis (chair), Ghiselin, Trotta and Carroll are committee members.

### Treasurer's Report:

Treasurer Ghiselin did not have a report prepared.

### Guest Speaker:

Our speaker was Preston Dishman, Executive Chef at the General's Daughter. Preston started in the restaurant business at the age of 19. He opened a restaurant with 40 seats and it soon grew to 140 seats. He sold the restaurant and went to New York for schooling/experience in high end dining. He then opened a restaurant in Florida, which he sold to come to Sonoma. Preston spoke to us on the importance of matching wines with the menu. He tastes all wine "blind" to prevent the label from influencing his decisions. He matches wines to his menu on a nightly basis. He noted that the food "flavor wheel" is salt, sweet, bitter, and sour. The characteristics of the wine should be the opposite of the characteristics of the entrée. After his presentation, Preston gave his evaluation of several wines provided by members.

### VOMDES Calendar

All meetings are the 2<sup>nd</sup> Thursday of the month at the Vintage House.

Nov. Business meeting.

Dec. Holiday Party

Note: We will attempt to have a guest speaker at each business meeting.

**FOR SALE**

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1. Member Ghiselin, 996-8967, has new wine bottles for sale. Call to determine cost, type and quantity available.
2. Member Ghiselin has several 5 gallon glass carboys available at \$10 each. Call him at 996-8967.