

## AWS Colorado Springs Station Party Summary November 7, 2017

<b>Who:</b>	<i>Kevin and Isaura Hansen</i>
<b>What:</b>	<i>Bogle Petite Sirah/ Blue Cheese Gorgonzola Onion Tart</i>
<b>Where:</b>	<i>Clarksborg, CA</i>
<b>When</b>	<i>2014</i>
<b>How:</b>	<i>Well, very well 😊</i>
<b>Why:</b>	<i>We like the tart with almost any red wine, but this Petite Sirah is really good!</i>

<b>Who:</b>	<i>Brett and Penny Dresselhaus</i>
<b>What:</b>	<i>Old Vine Zinfandel with Pepper Peachy Brie and Italian Toast</i>
<b>Where:</b>	<i>Wine Experts Eclipse—Lodi Old Vines Zinfandel</i>
<b>When</b>	<i>11\19\16</i>
<b>How:</b>	<i>Fruity jam and the fruity notes of the Zin</i>
<b>Why:</b>	<i>We like a bold wine and cheese</i>

<b>Who:</b>	<i>Lyle and Kris Bissegger</i>
<b>What:</b>	<i>Sonoma County Pinot Noir and Oatmeal Raisin Cookies</i>
<b>Where:</b>	<i>Sonoma County, CA</i>
<b>When</b>	<i>July 2017</i>
<b>How:</b>	<i>Raisins pair perfectly with red wine</i>
<b>Why:</b>	<i>Wine is good—Oatmeal raisin cookies are good—so, why not?</i>

<b>Who:</b>	<i>Dalton and Joy Maples</i>
<b>What:</b>	<i>Caesar Salad and Fetzer</i>
<b>Where:</b>	
<b>When</b>	
<b>How:</b>	
<b>Why:</b>	<i>Spicy, Sweet</i>

<b>Who:</b>	<i>Sharon and Jeff Bradley</i>
<b>What:</b>	<i>Tawny Port with a selection of Belgian Switzerland chocolate</i>
<b>Where:</b>	<i>Colorado, kit from Fermentations</i>
<b>When</b>	<i>October 2016</i>
<b>How:</b>	<i>Port and Chocolate, a natural</i>
<b>Why:</b>	<i>“duh”</i>

<b>Who:</b>	<i>Cec and Robert</i>
<b>What:</b>	<i>Cotes du Rhone Blanc with Raw milk Chevre</i>
<b>Where:</b>	<i>France—Rhône Valley</i>
<b>When</b>	<i>2015</i>
<b>How:</b>	<i>Mineral/Floral tones matches herbs</i>
<b>Why:</b>	<i>Generous, clean in mouth, bright flavors</i>

<b>Who:</b>	<i>La Donna</i>
<b>What:</b>	<i>Franc Duoak Red with stuffed mini peppers</i>
<b>Where:</b>	<i>Sonoma County</i>
<b>When</b>	<i>2015</i>
<b>How:</b>	
<b>Why:</b>	<i>Bold/earthy/silky</i>

<b>Who:</b>	<i>Don and Lindsey</i>
<b>What:</b>	<i>Graziano Grenache with pork tenderloin and cherry chutney</i>
<b>Where:</b>	<i>Redwood Valley, Mendocino County, CA</i>
<b>When</b>	<i>2013</i>
<b>How:</b>	<i>The pork compliments the cherry notes in the wine</i>
<b>Why:</b>	

<b>Who:</b>	<i>John and Donna Matsko</i>
<b>What:</b>	<i>Merlot/ Brunello blend</i>
<b>Where:</b>	<i>Kit wine from Fermentations</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	
<b>Why:</b>	

<b>Who:</b>	<i>John and Donna Matsko</i>
<b>What:</b>	<i>Yardberry</i>
<b>Where:</b>	<i>House wine cellar</i>
<b>When</b>	<i>2014</i>
<b>How:</b>	<i>Because chocolate pairs with everything! 😊</i>
<b>Why:</b>	

<b>Who:</b>	<i>Karen Bennett</i>
<b>What:</b>	<i>19 Crimes Red Blend</i>
<b>Where:</b>	<i>Southeastern Australia</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	<i>Its red</i>
<b>Why:</b>	<i>Because we like it!</i>

<b>Who:</b>	<i>Christine Chiacchia</i>
<b>What:</b>	<i>Gruner Veltliner (white) and Zweigelt (red) paired with Chick-fil-a nuggets</i>
<b>Where:</b>	<i>Australia</i>
<b>When</b>	<i>2016/2015</i>
<b>How:</b>	<i>White—refreshing, citrus, stands up to fried food Red—juicy, dry finish, good with spice, grilled or fried meats</i>
<b>Why:</b>	<i>It will be a surprise, I hope they pair well with the crack in the Chick-Fil-A breading</i>

<b>Who:</b>	<i>Elizabeth and John</i>
<b>What:</b>	<i>Gruner Veltliner with wild rice salad (apple, walnut, raisin)</i>
<b>Where:</b>	<i>Austria</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	<i>Bright citrusy dry wine complements fruit and vinaigrette salad</i>
<b>Why:</b>	

<b>Who:</b>	<i>Elizabeth and John</i>
<b>What:</b>	<i>Gascogne Blanc with Artichoke dip</i>
<b>Where:</b>	<i>France (southwest)</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	<i>Dry fruitiness complements acidity of artichokes and cuts richness</i>
<b>Why:</b>	

<b>Who:</b>	<i>Dirk</i>
<b>What:</b>	<i>Meursault w/ cheese and Givry with Salami</i>
<b>Where:</b>	<i>Burgundy, France</i>
<b>When</b>	<i>2015</i>
<b>How:</b>	<i>Freshness and acidity balance the fat</i>
<b>Why:</b>	<i>I like how the food tames the wine's fruitiness</i>

<b>Who:</b>	<i>Amy</i>
<b>What:</b>	<i>Zuccolo Friuli Pinot Grigio with cheese bread</i>
<b>Where:</b>	<i>Italy</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	<i>Creamy nature of the cheesebread compliments flavors of fruit and spice</i>
<b>Why:</b>	<i>Just because 😊</i>

<b>Who:</b>	<i>Kelli Dolan/ Monty Steele</i>
<b>What:</b>	<i>A-Z Pinot Noir with beef meatballs</i>
<b>Where:</b>	<i>Oregon</i>
<b>When</b>	<i>2014</i>
<b>How:</b>	<i>The creamy sauce is a nice combo with the smooth, silky Pinot Noir</i>
<b>Why:</b>	<i>Pinot Noir compliments beef</i>

<b>Who:</b>	<i>Kelli Dolan/ Monty Steele</i>
<b>What:</b>	<i>CMS Sauvignon Blanc with spinach dip</i>
<b>Where:</b>	<i>Washington state</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	<i>The slightly dry Sauvignon compliments the creamy spinach dip</i>
<b>Why:</b>	<i>White wines pair well with dips</i>

<b>Who:</b>	<i>Becky and Charles House</i>
<b>What:</b>	<i>Winemaker's Trio with Gorgonzola chicken ravioli</i>
<b>Where:</b>	<i>Kit from Fermentations</i>
<b>When</b>	<i>May 2017</i>
<b>How:</b>	<i>Gorgonzola needs a strong wine to stand up to it</i>
<b>Why:</b>	<i>Wine smooths out the gorgonzola</i>

<b>Who:</b>	<i>Tim and Brenda Christensen</i>
<b>What:</b>	<i>Milagro Spanish blend with Manchego-stuffed, bacon-wrapped dates</i>
<b>Where:</b>	<i>Valencia Spain</i>
<b>When</b>	
<b>How:</b>	<i>This wine's smokey flavors richly complement the bacon</i>
<b>Why:</b>	<i>Balanced strong flavors</i>

<b>Who:</b>	<i>Ned and Laurie Carroll</i>
<b>What:</b>	<i>“Rumpus” cabernet Sauvignon with spicy Italian stuffed mushrooms</i>
<b>Where:</b>	<i>Sonoma, CA</i>
<b>When</b>	<i>2015</i>
<b>How:</b>	<i>Good blend of fruit, moderate tannins and low acidity pair well with 3 main umami components of this food—pork, parmesan cheese and mushrooms</i>
<b>Why:</b>	<i>The slightly dry finish and pleasant after taste compliment the savory flavors of this food. This wine pairs well with many umami foods we enjoy</i>

<b>Who:</b>	<i>Dan and Tami Garner</i>
<b>What:</b>	<i>La Crema Chardonnay and Smoked Salmon</i>
<b>Where:</b>	<i>Sonoma Coast, Santa Rosa, CA</i>
<b>When</b>	<i>2015</i>
<b>How:</b>	<i>Smooth classic “buttery” chardonnay—mild oak, fruity</i>
<b>Why:</b>	<i>It beat out 2 good French wines</i>

<b>Who:</b>	<i>Chad Angelo</i>
<b>What:</b>	<i>Cabernet Sauvignon with Espresso Bellavitano Cheese</i>
<b>Where:</b>	<i>Temucula, CA</i>
<b>When</b>	<i>2006 vintage</i>
<b>How:</b>	<i>Cabernet Sauvignon-fruit and coffee—cheese smooth and coffee</i>
<b>Why:</b>	<i>Mixes all the sweet, savory, salty and slightly bitter coffee</i>

<b>Who:</b>	<i>Alec and Liz Blakeley</i>
<b>What:</b>	<i>Lioco Pinot Noir with roasted mushrooms</i>
<b>Where:</b>	<i>Santa Cruz Mountains, CA</i>
<b>When</b>	<i>2015</i>
<b>How:</b>	<i>Traditional pairing although often mushrooms is with Burgundy</i>
<b>Why:</b>	<i>The earthy components tie well together</i>

<b>Who:</b>	<i>Rick and Judy Johnson</i>
<b>What:</b>	<i>Fourtitude and Sausage Stars</i>
<b>Where:</b>	<i>Australia</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	<i>Spicy sausage brings out the wine blend</i>
<b>Why:</b>	

<b>Who:</b>	<i>Mike Price</i>
<b>What:</b>	<i>Chilean Malbec, Cab and Carmenealer, with smoked salmon, cream cheese and jalapeno</i>
<b>Where:</b>	<i>Chili</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	<i>Richness after the salmon and cheese</i>
<b>Why:</b>	<i>Mild body v. Heat</i>

<b>Who:</b>	<i>Greg and Vicki Manlove</i>
<b>What:</b>	<i>Shiraz, Cab Malbec with Sausage rolls</i>
<b>Where:</b>	<i>Australia</i>
<b>When</b>	<i>2016</i>
<b>How:</b>	
<b>Why:</b>	<i>Because Kangaroo meat is hard to get here and vegemite tastes terrible</i>



<b>Who:</b>	<i>Jon and Katina</i>
<b>What:</b>	<i>Temranillo with BBQ meatballs</i>
<b>Where:</b>	<i>Spain</i>
<b>When</b>	<i>2010</i>
<b>How:</b>	<i>Fabulously</i>
<b>Why:</b>	<i>Who doesn't like BBQ and wine?</i>

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