

Pinot Noir Tasting at The Warehouse



American Wine Society, COS Chapter
Tuesday, April 2, 6:45pm - 9:30pm
The Warehouse Restaurant
25 West Cimarron Street, COS, CO 80903



\$50 for AWS Members

\$55 for Guests

RSVP by 3/26/19

Join us for a varietal tasting of Pinot Noir. We will be tasting 5 samples from 5 different regions to explore how a grape is influenced by region, terroir, climate, and wine-making techniques.

Hosted by Shaye and Dawn Moskowitz, Shaye will lead the wine education portion by talking about each style of Pinot Noir.



1st Course – Californian Pinot

Mushrooms stuffed with lamb and cotija cheese with roasted pepper hollandaise

2nd Course – French Pinot

Ragout of roasted tomato and forest mushrooms with hand rolled linguine

3rd Course – Chilean Pinot

Chicken marsala with mushroom and Shallot sauce

4th Course – New Zealand Pinot

Roasted pork loin with cherry mostarda

5th Course – Oregon Pinot

Blackberry and buttermilk crostada

Payment Options:

- Pay with credit card via our website (<http://www.aws-cos.com/>)
- Send a check to the AWS-COS Finance Chair, Alec Blakeley (7974 Scarborough Drive, COS, CO 80920)
- Drop off payment at Fermentations (5765 North Academy Blvd, COS, CO 80918)
- Paypal to aws-coloradosprings@msn.com

Reminders:

- RSVP to hold a spot requires payment
- No refunds or cancellations after RSVP date listed above
- If you would like to find out more about the COS Chapter of AWS, please visit our website at: www.aws-cos.com
- Please drink responsibly