

Wines Aged in Spirit Barrels



American Wine Society, COS Chapter
Tuesday, 7 May 2019, 7:00 – 9:00pm
Wolf Ranch Recreation Center
1720 Jet Stream Drive, COS, CO 80921



\$ 30 for AWS Members

\$35 for Guests

Event limited to 78 paid attendees

RSVP by Friday 3 May 2019

Food served will be appetizer sized portions

Barrel-aged wines are becoming one of the fastest-growing wine categories. Is this a 'stunt' by winemakers or an outgrowth of winemaking creativity?

To find out, Ned and Laurie Carroll will guide AWS-COS in tasting 5 wines finished in a variety of spirit barrels.

To assist AWS-COS with this wine exploration, Chefs Courtney Smith and David Cook, from **Gather Food Studio**, will provide creative food pairings to enhance our wine sampling experience.



1st Course: Sauvignon Blanc – Tequila Aging

Chamomile Smoked Mexican Manchego cheese with Citrus-Vanilla Gastrique

2nd Course: Zinfandel – Bourbon Aging

Ropa Vieja with Smokey Hominy Cake & Cotija cheese

3rd Course: Cabernet Sauvignon – Bourbon Aging

Moroccan Chicken with Sultana & Caramelized Onion Relish & Preserved Lemon Couscous

4th Course: Shiraz – Scotch Whiskey Oak Aging

Indian Spiced Ratatouille

5th Course: Red Blend – Bourbon Aging

Kulfi-Chocolate & Pistachio Indian Ice Cream with Cardamom

Payment Options:

- Pay with Credit Card via the AWS 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)

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: <http://www.aws-cos.com>
- Please drink responsibly
- Bring your own wine glass or drink from the cup of shame!