



San Francisco Chapter German Wine Society

One Laurel Lane
Sausalito, CA 94965



Newsletter Vol. 08-07

July 4th, 2008

Wine Dinner – Saturday, July 19th

This year's German Wine dinner begins with a sparkling Sekt and Hors d'Oeuvres and moves on to pairings of wines from some of the top estates with four courses of sumptuous cuisine. As a special treat, we will be featuring several wines imported to this country for the first time. This will be a popular event, so reserve your place now, if you have not already done so.

Reception – Passed Hors d'Oeuvres:

Salmon on a Fresh Potato Chip, Onion-flavored Cream, Chives,
and Smoked Salmon Roe

Mint-Marinated Grilled Shrimp Spedini

- *2004 Solter Rheingau Riesling Brut Sekt*

1st Course:

Swordfish Carpaccio with Diced Red and Yellow Peppers, Capers, and
Italian Parsley, Virgin Olive Oil, and Salt from Trapani

- *1998 Karthausenhof Riesling Spatlese, Eitelsbacher
Karthausenhofberg, Mosel-Saar-Ruwer*
- *2001 Fritz Haag Riesling Spatlese, Brauneberger Juffer-Sonnenuhr,
Mosel-Saar-Ruwer*
- *2006 Becker-Steinhauer Veldenzer Kirchberg Riesling Kabinett
Halbtrocken, Mosel*

2nd Course:

Dungeness Crab, Mango, and Chive Ravioli

- *1998 Langwerth von Simmern Riesling Kabinett, Erbacher
Macrobrunn, Rheingau*
- *2001 Staatsweinguter Kloster Eberbach Riesling Kabinett,
Rauenthaler Baiken, Rheingau, Gold Kapsel, Auction Wein*
- *2006 Carl Finkenauer Kreuznacher Gutental Riesling Spätlese, Nahe*

3rd Course:

Medallions of Veal, Swiss Chard, Crispy Pancetta, Caramelized Pearl
Onions, Wild Mushroom Apple Flavored Veal Demi Glaze.

- *2004 August Kessler Spatburguner, Assmanshausen Hollenberg,
Rheingau*
- *2006 Hehner-Kiltz Dornfelder Trocken, Nahe*

4th Course:

Warm White Peach and Blackberry Crostata, Vanilla Ice Cream, and an Almond Vanilla Flavored Sauce

- 2001 C. von Schubert Riesling Auslese, Maximin Grunhauser Abstberg, Mosel-Saar-Ruwer
- 2006 Hehner-Kiltz Schlossböckelheimer Königfels Riesling Beerenauslese, Nahe

Coffee or Tea

Date: Saturday, July 19th

Time: 7 p.m.

Location: Alioto's Restaurant
8 Fishermans Wharf (Taylor at Jefferson Street)
San Francisco

Price: \$120 for members, \$145 for others.
First time guests may attend at the members' price, and each member may also bring one guest at the members' price.

Checks, payable to the German Wine Society, should be sent to:

Laura Gregory
Board Secretary
One Laurel Lane
Sausalito, CA 94965

Sign-up deadline: Monday, July 14th

GWS Business Meeting

As required by our national organization, we will conduct a brief business meeting at this event for the purpose of electing officers and approving revisions to the chapter By-Laws. All current board members are standing for re-election; write-in candidates are also welcome for all positions.

Best regards from your board.



GWS S.F. Chapter Management Board Members

Jim Gregory	President	(415) 332-2555	gws@gregorys.org
Marion Groetschel	VP-Membership & Trade Liaison Acting Cellar Master	(707) 528-8120	marion@vinspiration.net
Harris Holzberg	Treasurer	(415) 945-8820	coachharris1@comcast.net
Laura Gregory	Board Secretary	(415) 332-2555	laura@gregorys.org