



Wenatchee
Valley
Enological
Society

WWW.WENWINE.ORG

Presenting the Petit Sirah Tasting
At the Cashmere Riverside Center
on Thursday, February 18th
Beginning at 7:00 p.m.



We will be pouring:

California: Cameron Hughes 2006 Lodi
Australia: Charles Cimicky 2005 Barosa Valley
California: Rosenblum Paso Robles 2006
Washington: Daven Lore Durif (Petit Sirah) 2007 Horse Heaven Hills
California: Guffy Family Winery 2007 Mendocino County

These five wines come from distinct AVA areas in Australia, California, Washington.

Food

Please bring a food item to share. Petit Sirah is best served with meat dishes of beef, lamb, pork or game with hearty sauces, and hard cheeses. A web site, "P.S. I Love You," <http://www.psiloveyou.org/recipes.php> has many tips for pairing foods with the wine, including recipes for meatloaf, meat balls, barbecued pork loin, porterhouse steak, smoked buffalo bratwurst, wild boar, spicy beef stew and "the best duck ever."

Please remember that nuts, olives, seeds, green vegetables, excess salt, soft cheeses, desserts and other sweet foods do not complement dry red wines. Bread will be furnished for palate cleansing. Chocolate truffles will be served at the end of the evening.

Admissions:

\$10.00 MEMBERS
\$12.00 GUESTS

Deadline for Reservations:

Tuesday, February 16th, 2010
LIMITED TO THE FIRST 70

Petit Sirah Tasting
Thursday, February 18th, 2010

Name _____

Address _____

City _____ State _____ Zip _____

Phone: Day _____ Night _____

Email _____

Number of Members _____ X \$10.00 = \$ _____

Number of Guests _____ X \$12.00 = \$ _____

Name(s) of Guests _____

RESERVATIONS ARE NON-TRANSFERABLE
Advanced reservations and payment for the Bonus
Tasting to be received no later than **Tuesday, Feb. 16th**
Please clip coupon and send payment with coupon to:

Enological Society Reservations
12796 Cemetery Road
Leavenworth, WA 98826

www.wenwine.org

CANCELLATIONS call 509-548-6056