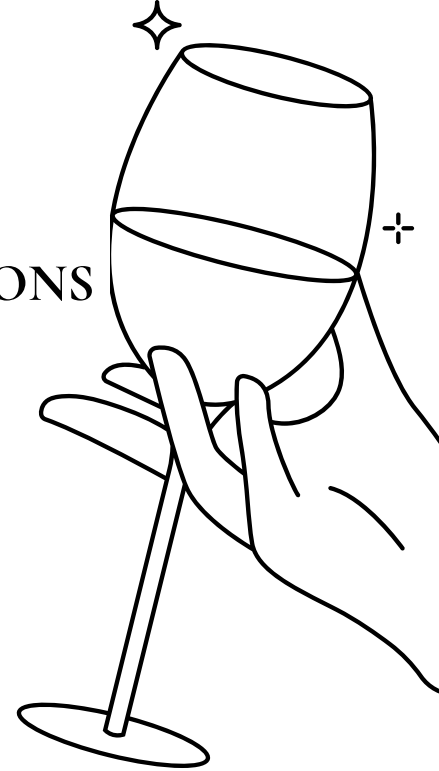




SAN FRANCISCO  
WINE SCHOOL™

## ANNIVERSARY CELEBRATION STATIONS



### BROADBENT SELECTION

#### Wine

*Red* - Le Renard, Coteaux-Bourguignons 2019

*White* - Broadbent, Douro Red, Reserve 2019

*Red* - Clos de la Tech, Pinot Noir, Santa Cruz Mountains 2012

#### Food

Mini Beef Wellingtons



### ASSOCIATION OF AFRICAN AMERICAN VINTNERS

#### Wine

##### P. Harrell Wines

*Sparkling* - "Broadway Street" Blanc de Noirs, North Coast 2018

*White* - "Haight Street" Riesling, Royal Slope, Columbia Valley 2021

*Rosé* - "P.J." Rosé of Pinot Noir, Lodi 2021

##### The Vice Wine Co

*Orange* - Orange of Gewurztraminer" Brooklynites 5.0", Carneros 2022

*Red* - Pinot Noir, Russian River or Carneros 2020

*Red* - Cabernet Sauvignon, Year of the Dragon, Napa Valley



### POC FOOD & WINE FEST

#### Wine

*Sparkling* - Keller Estate, Blanc des Blancs, Petaluma Gap 2019

*Orange* - Terah Wine Co, Chardonnay, Massa Vineyard, Carmel Valley 2022

*Red* - Terah Wine Co, Falanghina, Skin Contact, Clarksburg 202

*Red* - Terah Wine Co, Barbera, Shake Ridge Ranch, Amador 2022

*Red* - Terah Wine Co, Grenache, Old Vine, Santa Clara Valley 2021



### VINE HOSPITALITY GROUP PAIRING STATIONS

#### Left Bank Restaurants

Oyster Shucking Station w/ Louis Jadot, Macon-Villages 2022

#### Rollati Ristorante

Eggplant Bruschetta w/ Carpinetto, Chianti Classico 2019



### OLYMPIC FOOD PAIRING COMPETITION (Tonya Pitts ~v~ Cara Patricia)

#### Masala Butternut Squash on Mini Naan

La Truffiere, Cote du Rhone Blanc, 2018 ~v~ Contadi Castaldi, Franciacorta Brut NV

#### Lemongrass Shrimp with Green Curry

Broadbent, Branco Reserva, Madeirense 2020 ~v~

Monte Xanic, Sauvignon Blanc, "Vina Kristel", Valle de Guadalupe 2021

#### Five Spice Beef Folded Bun Bao

Delaire-Graff, Chardonnay, Reserve, Banghoek 2019 ~v~ Ritme, Priorat 2019

#### Mini Chevre Matcha Cheesecakes

Dr. Herman, Riesling, Erdener Treppchen, Auslese Mosel 2018 ~v~ Elio Perrone, "Bigaro", Piedmont 2022



## THATCHER'S WINES

### Wine

- Sparkling* - Amaury Beaufort, De Qoi Te Meles Tu? Brut Nature, Champagne 2020
- White* - Verget, Macon-Villages, Grand Elevage 2020
- White* - Guffens Heynen, Tinus Chardonnay Plateau de L'Aigle, VdF 2022
- White* - Les Quatre Piliers, Touraine, Bel Air, Sauvignon Blanc 2020
- Red* - Guffens Heynen, Tinus Rouge d'Une Nuit, VdF 2022
- Sweet* - Chavost, Solera, Ratafia de Champagne NV



## SANTA CRUZ MOUNTAIN WINEGROWERS

### Wine

- White* - Thomas Fogarty, Chardonnay, Santa Cruz Mountains 2021
- White* - Neely Wine Bee Block Chardonnay 2019
- White* - M. Mathis, Gruner Veltliner 2022
- White* - M. Mathis, Godello 2022
- Red* - Big Basin, Pinot Noir, Old Corral, Santa Cruz Mountains 2019
- Red* - Big Basin, GSM, Gabilan Mountains 2019
- Red* - Big Basin, Syrah, Rattlesnake Rock, Santa Cruz Mountains 2019
- Red* - Neely Wine Upper Picnic Block Pinot Noir 2019
- Red* - Kathryn Kennedy, Cabernet Sauvignon, Small Lot, Santa Cruz Mountains 2019
- Red* - Thomas Fogarty, Pinot Noir, Rapley Trail Vineyard, Santa Cruz Mountains 2018
- Red* - Lexington, Cabernet Sauvignon, Gist Ranch Estate, Santa Cruz Mountains 2017



## BOISSET COLLECTION

### Wine

- Sparkling* - Bride Valley Blanc de Blanc 2018
- Sparkling* - Bride Valley Brut 2018
- Sparkling* - Bride Valley Belle Rose 2018
- Sparkling* - Bride Valley Dorset Cremant NV

### Food

- Neva Caviar's Malossol Premium Kaluga
- Neva Caviar's Malossol Reserve Golden Oscietra



## DOMAINE DARDAGNY - PREMIUM SWISS WINES

### Wine

- White* - Domaine les Hutins, Chasselas, Geneva
- White* - Domaine du Centaure, Scheurebe, Geneva
- White* - Domaine du Centaure, Kerner, Geneva
- Red* - Cave de la Côte, Gamay, Vaud
- Red* - Les Celliers de Sion, Cornalin, Valais
- Red* - Domaine du Centaure, Gamaret & Garanoir, Geneva



## CHEF CYNTHIA'S GRAZING STATION

**Cheeses:** Garrotxa SP goat \* Manchego SP sheep \* Brie FR cow \* Raclette FR cow  
Holey Cow CA cow \* Truffle Brie CA cow \* Chef Cynthia's Pimento Cheese

**Charcuterie:** Vegan Porcini Spread \* Salmon Paté \* Chicken Liver Mousse \* Dry Cured Beef  
Salami \* Prosciutto \* Italian Fennel Salami

**Accoutrements:** Dried Peaches \* Roasted Grapes \* Plum & Violet Jam \* Green Peppercorn &  
Tarragon \* Mustard \* Cashews \* Conichon \* Herbed Olives w/ Roasted Garlic. \* Elderflower Jelly \*

