



A PLAY-BY-PLAY OF THE **GLANCY WINE EDUCATION FUND** BENEFIT AT THE **SAN FRANCISCO WINE SCHOOL**

The four-course pairing competition began with cauliflower mousse topped with California sturgeon caviar. The course was paired with both Charles Heidsieck NV Champagne Brut Reserve and Pierre Moncuit 2006 Grand Cru Les Mesnil Brut Blanc de Blancs Champagne.

Action-Packed PHILANTHROPY!

by Fred Swan / photos by Chris Howard



Pictured third from left in front, David Glancy, MS, discusses the wine-pairing competition alongside Rob Renteria, Vincent Morrow, and Alder Yarrow.

The Glancy Wine Education Fund paired food, wine, and fun for its October 21 scholarship fundraiser. Attendees enjoyed more than 30 luxury wines from Henry Wine Group, Rare Wine Co., Chateau Guiraud, Signorello Estate, and Kistler Vineyards, as well as sommelier competitions and an auction packed with fabulous lots.

A 501(c)3 nonprofit, the Glancy Wine Education Fund offers scholarships to low-income members of the wine trade. Last year, requests for tuition assistance exceeded \$100,000. Ninety-seven percent of applicants were either unemployed or made less than a living wage in their current positions. This year, some scholarships will be earmarked for trade professionals who are newly unemployed due to the North Coast fires.

With advanced instruction and certifications, graduates of the San Francisco Wine School qualify for better, higher-paying jobs. Among the many professional courses offered are sommelier training, wine-and-beverage program management, French Wine Scholar, Italian Wine Scholar, Certified Specialist of Wine, and its own trademarked California Wine Appellation Specialist program. San Francisco Wine School also acts as a host for Wine and Spirit Education Trust (WSET) Levels 1–4 programs offered by the Bay Area’s oldest, most recognized program provider, Great Experience.

A food-and-wine pairing battle kicked off the day’s events, all hosted at the San Francisco Wine School’s beautiful south San Francisco facility. Two top sommeliers competed by pairing wines with four delectable courses. Rob Renteria of the award-winning La Folie restaurant and Vincent Morrow—named the



Award-winning wine writer Alder Yarrow emceed the food-and-wine pairing battle.



The combined talents of Rob Renteria, Vincent Morrow, David Glancy, MS, and Alder Yarrow made for an exciting wine-pairing contest.



Vincent Morrow tops up the Champagne for Jennifer Burgess and La Folie Chef Roland Passot.

Guild of Sommeliers' Top New Somm in 2016 and the Chaîne des Rôtisseurs' Best Young Sommelier in America in 2017—had to make their selections based solely on the menu, provided in advance, without having tasted the food.

Master Sommelier and San Francisco Wine School Founder David Glancy had told the school's excellent staff chef to make dishes that were "really hard" to pair. Alder Yarrow, America's first wine blogger and a respected columnist for Jancis Robinson, served as emcee and judge. He's

a well-known pairing skeptic, making the contest even tougher.

The two somms took different approaches. Renteria opted for delicious, harmonizing wines that cuddled with both the food and diners' tastebuds. Morrow chose focused wines with distinct points of view, daring the food to blow them up. The contrast was educational and engaged both mind and palate, but ultimately Morrow's uncompromising glasses got the top score from both Yarrow and a majority of the audience.

More battles followed. Signorello

Estate sommelier and San Francisco Wine School graduate Ronald Plunkett beat the master, Glancy himself, in a three-bottle Champagne-sabering race. I bested Morrow in a decanter-service race featuring Riedel's exotic, serpentine vessels. Morrow in turn defeated Advanced Sommelier Gordana Josovic in a Champagne-service scramble.

A stunning auction crowned the festivities. One winner will become a sommelier for a day with Renteria at La Folie, participating in vendor tastings, cellar work, family meal, and floor service at dinner. Four others will enjoy a private tour, tasting, and dinner prepared by famed chef Arnaud Lallement at Maison Krug in Champagne, all personally hosted by Krug president Margareth Henriquez. One couple will be pampered on a Mediterranean cruise aboard the new Azamara Pursuit, where they'll have a stateroom with an ocean view. Still other lots included all-access passes for the World of Pinot Noir festival, private tastings with acclaimed sommeliers, and an epic, all-day Napa Valley tour. The event raised \$40,000 and donations can still be made at sanfranciscowineschool.com/pages/scholarships. SJ



Course three of the competition featured seared ahi with truffle-salt crust, wild-mushroom risotto cake, and truffle beurre blanc paired with Domaine Alain Chavy 2014 Chassagne-Montrachet and López de Heredia 2007 Viña Gravonia Rioja Blanco Reserva.