



**ROCHESTER, NEW YORK CHAPTER**

October 20, 2007

**MEETING NOTES**

On one lovely, unseasonably warm and enchanted evening in October, members of the AWS Rochester New York Chapter gathered to taste and compare desserts and dessert wines. The planning committee went to great lengths to select 10 distinctly different wines to pair with 10 elegant desserts.

The participants were instructed to taste each wine by itself. They were then instructed to try the designated dessert with its partner wine. When those two processes were completed they were then given the opportunity to mix and match desserts with wines to determine whether a different pairing was more interesting.

Members of the committee described each wine and dessert in detail and shared their experiences in preparing for the evening's presentation. They also commended on their innovative selections of wines and the culinary genius of their desserts.

The 10 wines and desserts in pairs were –

Scrapona Moscato D'Asti – 2006 Italy with Figs in Honey

Hess Cabernet Sauvignon – 2005 California with Chocolate Cabernet Torte

Ravenswood Zinfandel – 2005 with Chocolate Raspberry Balls

Hardy's Botrytis Semillon – 2002 Australia with Poached Pears and Mascarpone Cream

Santa Julia, Tardio – 2006 Argentina with Fruitcake

Schlink Haus Reisling Trockenbeerenauslese – 2003 with Apple Strudel

Essencia Orange Muscat – 2005 California with Orange Custard

Royal Tokaji 5 Puttonyos – 2000 Hungary with Candied Walnuts

Girard Late Harvest Zinfandel – 2004 California with Chocolate Cabernet Torte and  
Chocolate Raspberry Balls

(Repeat presentation of the Hess Cabernet Sauvignon – just for fun)

Yalumba Antique Tawny Museum Reserve Port – Australia with Maple Curls filled  
with whipped cream

Participants agreed that the pairings were well selected. Some comments included:

Chocolate raspberry balls paired with the Zinfandel were less successful than the dark  
chocolate Cabernet Torte paired with both the Cab and the Zin..

Most startlingly successful pairing was the maple curl with the Port.

Most traditional and still delightful pairing was the Apple Strudel with the Reisling

Essencia nose reminded us of a fresh cut acorn squash or pumpkin.

The evening ended with coffee and the opportunity to re-taste the selected wines and desserts and our thanks to the committee for presenting such an extravagant display of desserts and dessert wines.

Karen and Alan Kuntz chaired the committee. Committee members were Marissa and Sam Andolino, Rae and Jim Burchfiel, Nancy and Tom Hammond, Pat Hemmenway, Cindy and Hank Jankowski, and George Riehle.