



The International Wine & Food Society

Toronto Branch

MONTHLY HEADS UP



IW&FS & St. Georges Golf and Country Club Monday Nov. 11h, 2013



From the Wine Enthusiast, Argentina's "Winemaker of the Year!" Dinner with Jorge

Monday, November 11th, 2013. Time: 6:30-10:30PM
Members: \$135 Guests: \$145 - Business attire & regalia

Your IWFS has arranged a spectacular evening & Dinner with Bodega Norton's Chief Winemaker who was awarded as "Winemaker of the Year" by the prestigious magazine Wine Enthusiast, first to receive this award for an Argentina Winemaker. He is the "Worlds Wine Maker of Year" Not only Argentina. This is the most Prestigious and recognized award that any winemaker around the world can get!!!

Jorge Riccitelli has been working as Chief Winemaker of Bodega Norton since 1992, after his long experience in other regions of the country. He has created well-known wines such as Norton Malbec D.O.C., the internationally awarded Norton Reserva Malbec, the successful Norton Cosecha Tardía Dulce Natural and sparkling wines such as Norton Cosecha Especial, among others.

In 1895 Edmund James Palmer Norton first set eyes on Mendoza countryside during the construction of a train line that joined Mendoza and Chile. Very impressed by the terroir, he founded Bodega Norton, south of the Mendoza River, with a plantation of vines imported from France. As IWFS Members, we get to enjoy the fruits of of his and succeeding generations labours.

<http://www.iwfstoronto.org>

St. Georges Golf and Country Club
1668 Islington Avenue,
Etobicoke, Ontario M9A 3M9
Tel: 416-231-3393

<http://stgeorges.org>

[A how to get there MAP <<Click here>>](#)

To register on-line click on the link below:

[To register & Pay automatically <<Click here>>](#)

Contact Us:

International Wine & Food Society Toronto
Branch

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IW&FS 2013-2014 Planned Program

Jamon and Manchego - Round bite size grilled cheese sandwich - **Cuyo de Empanada** Bite size (beef, raisin, paprika, oregano) filling drizzled with cilantro mojo Chorizo - **Patatas Bravas** Small medallions of chorizo and fingerling on skewers - **Paella Aracini** Small round dumpling on shrimp, chorizo, saffron, chili and rice filling, Breaded with panko crumbs and topped with chipotle aioli.

Barrel Select Sauvignon Blanc 2012
Barrel Select Malbec 2010

PICADAS ARGENTINAS

Platter for the table Jamon Serrano, dried chorizo and duck prosciutto grilled provolata, spicy pickled grapes, manchego crackers, membrillo.

GAUCHO STYLE BEEF with ARGENTINE CHIMICHURRI

Appetizer size roasted beef tenderloin sliced med rare With parsley, garlic and oregano chimichurri sauce. Small crispy potato chips and sprouts.

Malbec Reserva 2010

QUAIL and BACON FIG RELISH

Grilled boneless Quail topped with bacon, fig, onion, chili jam On Corn puree Chocolate drizzle and rosemary garnish.

Privada 2010

VENISON ASADO

Roasted Venison saddle sliced rare Purple potato gratin, piquillo pepper stuffed with goat cheese, brocolli Red currant sauce and sprouts.

Gernot Langes 2006

QUESO Y DULCE

Manchego cheese and quince jam Between layers of crispy pastry and topped with dulce de leche strawberry garnished with golden flakes.

Cosecha Tardio Rosado Sweet Sparkling

IWFS Event Dates: The Third Monday in every month (with some exceptions)

Dates UNDERLINED are fixed. **Mark off December 8th, 2013**

Date	Time	Location
<u>Sunday, December 8, 2013</u>	<u>5:30PM-10:30PM</u>	<u>TBD Black Tie</u>
Monday, January 20, 2014	6:30PM-10:30PM	TBD
Monday, February 17, 2014	6:30PM-10:30PM	TBD Black Tie Italian Wine Maker
Monday, March 24, 2014	6:30PM-10:30PM	TBD
Monday, April 21, 2014	6:30PM-10:30PM	TBD



You're
Invited!