



*The International Wine & Food Society*

**Toronto Branch**

**IW&FS & Vintage Conservatory Monday Oct 21st, 2013**

# MONTHLY HEADS UP



## **Pinot Noir from Around the World**

**Monday, October 21st, 2013. Time: 6:30-10:30PM**  
Members: \$120 Guests: \$140 - Business attire & regalia  
FCFS Max 24 Member preference

Your IWFS has arranged a spectacular dinner paired with the fun of Pinot Noir from around the world.

The Vintage Conservatory is a dedicated and premium Private Wine Storage Facility and Social Network. A club where Members can store their wine collections in their own personal locker, entertain friends and clients, and meet other members who share the same appreciation for wine. Co-founder and Culinarian, Andrew Carleton Smith will be hosting us, with his special input for this event, as Andrew is also the Chef.

There will be a members tasting competition. So, be prepared. This is a unique event for IWFS Toronto.

**6:30pm** "A Tasting of Pinot Noirs From the World" (One Hour)

Australia Kooyong Pinot Noir 2005  
France Domaine Nudant Pinot Noir Bourgogne Hautes Côtes de Nuits 2005  
New Zealand Villa Maria Single Vineyard "Seddon" Pinot Noir 2007  
USA California Donum Estate Carneros Pinot Noir 2006  
USA Oregon Delinea 300 Pinot Noir 2010  
Chile Novas Gran Reserve Pinot Noir 2010

**7:30pm** Dinner paired with all the Pinot Noirs, they get to explore and have fun!

**Menu**

**French Cheeses & Sausages**  
**Long Cut Bone Marrow with Toasted Baguette**  
**Truffled Mushroom Bisque**  
**Veal Cutlet over Duck Fat Poached Fingerlings and Bacon,**  
**topped with Gruyere and a Vermouth Demiglaze)**  
**Cognac Creme Brulee**

### **The Vintage Conservatory**

100 Lombard Street, Toronto, Ontario  
M5C 1M3, Tel H: 416-603-8986

Bring a Guest!

<http://vintageconservatory.com>

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

To register on-line click on the link below:

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

# IW&FS 2013-2014 Planned Program

Pinot noir (French: [pino nwaɪ]) is a black wine grape variety of the species Vitis vinifera. The name may also refer to wines created predominantly from Pinot noir grapes. The name is derived from the French words for "pine" and "black" alluding to the grape variety's tightly clustered dark purple pine-cone shaped bunches of fruit.

Please put the following dates aside for exciting IW&FS Events. The dates may change as we negotiate with venue operators and as new opportunities become available. It will be a fun year of exploration with good friends. Underlined are firm dates. Robert Henderson.

IWFS Event Dates: The Third Monday in every month (with some exceptions)  
 Dates UNDERLINED are fixed. **Mark off December 8<sup>th</sup>, 2013**

Date	Time	Location
Monday, November 11, 2013	6:30PM-10:30PM	TBD Argentina's Wine Maker of the year
Sunday, December 8, 2013	5:30PM-10:30PM	TBD Black Tie
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
Tuesday, May 20, 2014	6:30PM-10:30PM	TBD
<u>Monday, June 16, 2014</u>	<u>AGM 5:30PM Recp.</u> <u>6:30PM-10:30PM</u>	<u>Toronto Hunt-Black Tie</u>

**Contact Us:**

International Wine & Food Society Toronto Branch  
 396 Moore Avenue  
 Toronto ON M4G 1C7  
 Canada

Tel: 416.421.4243  
 Fax: 416.421.4617  
 email: [Info IW&FS Toronto](mailto:Info IW&FS Toronto)

You're invited!

Additional information: <http://www.iwfstoronto.org>  
 Accessibility: wheelchair friendly