

10TH ANNUAL
CULINARY WEEK

Anderson University Center
April 2-6, 2018



Following the way
food evolves as
populations migrate.



SPARKLING WINE FROM FRANCE TO WASHINGTON

Hosted by: Jason Sipe
at 208 Garfield

RH Coutier

From the Grand Cru village Ambonnay in Montagne de Reims. Coutier family has been in Ambonnay since 1619 and were the first to plant Chardonnay in an otherwise Pinot Noir-dominated region.

Wine: Blend of Pinot Noir & Chardonnay.

Tasting notes: Brioche, almond, honey, melon, fine texture

JL Denois

Jean-Louis Denois was raised in the traditions of Champagne but decided to become something of a maverick in his early twenties. He is a proponent of some biodynamic farming techniques and his vineyards are certified organic. He is now based in the south of France in Roquetaillade.

Wine: Pinot Noir

Tasting notes: Strawberry, raspberry, creamy texture

Roederer Estate

Roederer grows all of its grapes on its estate and adds oak-aged reserve wine into each year's blend. The estate is farmed organically and with biodynamic tendencies.

Wine: Blend of Chardonnay & Pinot Noir.

Tasting notes: Apple, pear, crisp texture

Domaine Ste Michelle

Grapes are grown in Washington's Columbia Valley and produced using the traditional Champagne method.

Wine: Blend of Chardonnay, Pinot Noir, Pinot Meunier

Tasting notes: Apple, citrus, crisp texture

Across these four wines we experience thousands of years of innovation, research, trial and error. Beginning with a highly-regarded Champagne and ending with an entry-level wine from Washington, you can see how traditions have extended and evolved over time and place. Some characteristics are a constant presence in each bottle, but there are flavors, textures and methodologies that differentiate them as well.



FOLLOW THE FOOD