

Napa 2019





Confrérie de la Chaîne des Rôtisseurs®

Société Mondiale du Vin®

NATIONAL ADMINISTRATIVE OFFICE

285 Madison Avenue, Madison, New Jersey 07940-1099

Phone: 973-360-9200 – Fax: 973-360-9330 - Email: chaîne@chaineus.org



The 2019 Société Mondiale du Vin National Weekend and Young Sommeliers Competition Finals will be held in Napa, CA on April 24-27, 2019. We will meet some of Napa's finest wine producers, enjoy their wines and salute the best young sommeliers in the nation. Our host property is a AAA Four Diamond marvel, **The Westin Verasa Napa**, a comfortable oasis in the heart of downtown Napa. Join us in this exploration of a region of iconic wines, diverse cuisine and global critical recognition!

During this weekend celebration of all things Chaîne, members can watch the final three competitors vie for the Chaîne's Best Young Sommelier 2019 title and be served the same wines blind as those being sampled by the competitors. See how your knowledge and palate compares to the finalists under the pressures of a timed tasting. This event has proven to be extremely popular for the past four years. Highlights of the weekend appear below. Register early, as many events will sell out quickly!

Thursday, April 25:

- *Napa Rocks! and The Terroir of Rutherford Bench:* Two early-bird seminars on Napa Terroir.
- *Welcome Reception:* the weekend officially kicks off with a gathering to see old friends and enjoy a glass or two of bubbly.
- *Dinner at V. Sattui Winery with Entertainment:* We head off to St. Helena to dine in the Barrel Cellar of V. Sattui Winery, one of Napa's oldest wineries, where we will be thrilled by operatic tenor Pasquale Esposito.

Friday, April 26:

- *Winery Tours and Tastings:* Three itineraries are available, visiting some of Napa's best and most beautiful wineries.
- *Chaîne Young Sommeliers Competition Finals:* In the impressive Napa Valley Vintners Theater at CIA at Copia, witness two hours of high drama from the country's three best Young Sommeliers. Taste the competition wines blind alongside the competitors and try your hand at identifying them!
- *Best Young Sommelier Awards and Chaîne/Mondiale Induction Ceremony*
- *Gala Dinner:* At the architecturally stunning CIA at Copia, we will enjoy an outdoor reception followed by a multi-course dinner paired with wines specially selected for the occasion.

Saturday, April 27:

- *Saturday Morning Seminars*
- *Napa Valley Wine Train Lunch:* Take a journey back in time and enjoy an experience of a lifetime.
- *CIA at Copia Lunch:* If the Wine Train is not your thing, try this hands-on, interactive and fun event. Make your own lunch under the supervision of a CIA Instructor in the Hestan Kitchens at CIA at Copia.
- *The Taste of Napa:* As we return from the morning tours, enjoy this perennial favorite walk-around, sampling wines from the finest vintners of Napa Valley along with diverse food offerings from the region.
- *Echanson Appreciation Dinner at The Westin Verasa Napa:* Michelin-starred Chef Ken Frank is orchestrating with the Westin culinary team preparing the dinner to honor our Echansons.

Join us for this fantastic weekend of wine, food and fun in Napa, California! Space for most events is limited, so make your reservations today! We look forward to celebrating the camaraderie of the Chaîne and Société with you.

Vive la Société!

Bailli Délégué des Etats-Unis
Consul Délégué, Société Mondiale du Vin



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The 2019 Société Mondiale du Vin National Weekend and Young Sommeliers Competition Finals will be held in Napa Valley, CA from April 24-27, 2019. We will meet Napa Valley's finest wine producers, taste their best wines and salute the best Young Sommeliers in the nation. Our host property is the 4-star **Westin Verasa Napa**, a distinctive boutique resort-like hotel in downtown Napa, located on the Napa River. Email your completed registration form (found below) to Felice Nussbaum at felice@chaineus.org or fax it to 973.360.9330 or mail it.

Join us as we combine superb dining, educational sessions with Master Sommeliers, Masters of Wine, famed winemakers and visits to top wineries!



Mondiale members can not only watch the final three competitors vie for the Chaîne's Best Young Sommelier 2019 title, but at the same time, be blind-served the same wines as those being tasted by the competitors; so be ready to see how your knowledge and palate compares to those possessed by the finalists under the pressures of the competition as they demonstrate their knowledge, palate and service skills in a timed environment. This event has proven to be extremely popular and exciting for the past four years, as the most talented Young Sommeliers in the country endure the pressure of timed blind-tastings with dynamic skills; a competition guaranteed to cause jitters in the most seasoned pros!

Wednesday, April 24:

3:00pm – 4:30pm **Bordeaux and Napa Valley Comparative Tasting & Discussion:**

Learn about the evolution of wine growing and wine styles in these two iconic wine capitals. The seminar will include a comparative tasting of both Cabernet dominant and Merlot dominant wines. Join the Young Sommeliers at this special program created especially for them by Mary Gorman McAdams, MW, North American Market Advisor to the Bordeaux Wine Council (CIVB). *\$85.00 per guest*





Thursday, April 25:

3:00pm – 4:00pm **Napa Rocks! Seminar:** Napa Valley accounts for only 0.4% of the world’s wine production, but certainly enjoys fame and influence far exceeding its size. Brett van Emst from the Napa Valley Vintners Association will provide an overview of the region and its terroir, covering geology, soil, climate and winemaking. Tasting of six wines. *Westin Amphora Ballroom A. Wine country casual with ribbons. \$65.00 per guest*

3:15pm – 4:15pm **The Rutherford Bench Seminar:** Come learn what makes this small patch of dirt so special. Our presenter is none other than renowned vintner Cathy Corison (SF Chronicle Winemaker of the Year in 2011), founder of Corison Winery and maker of some of the most critically-acclaimed Cabernet Sauvignon in the country. Undeniably, it is home to an extraordinary concentration of famous wineries and vineyards: Beaulieu, Inglenook, Grgich Hills, and Far Niente; vineyard properties include the renowned Martha’s Vineyard and Bella Oaks Vineyard (Heitz), the Bosché Vineyard (Freemark Abbey), and parcels owned by the Robert Mondavi, Pine Ridge and Joseph Phelps wineries. Come learn what makes this small patch of dirt so special. Tasting included. *Westin Amphora Ballroom B. Wine country casual with ribbons. \$65.00 per guest*

5:30pm – 7:00pm **Welcome Reception:** The weekend kicks off with our traditional gathering to launch our weekend with a glass or two, shared with friends new and old; always fun!! *Westin Verasa Solera Courtyard, Wine country casual or business attire, with ribbons. \$75.00 per guest*



7:30pm **Dinner:** We have arranged several prix-fixe options for you:

Sattui: The theme will be Italian, and Sattui’s Michelin-starred Executive Chef Stefano Masanti will create an extraordinary Roman-style menu with wine pairings from their award-winning lineup. Throughout the evening, we will be entertained by the very talented Italian Tenor Pasquale Esposito (he dazzled Napa Chaîne Members three years ago), whose career is achieving meteoric status through his PBS Specials in homage to Enrico Caruso and Italian Piazzas. Watch <https://m.youtube.com/watch?v=yRQX2eorYRw>. It will be a festive and uplifting evening, not to be missed! *Limited to 50 participants. V. Sattui Winery, 1111 White Lane, St Helena. \$275 per guest*

Morimoto: Culinary genius Chef Morimoto brought his talent to his restaurant (bearing his name), a short walk from the Westin Verasa. His team will prepare an edible work of art and delight us with a Sake pairing (crafted beverages). *Limited to 24 participants. 610 Main Street, Napa. \$250 per guest*

Brix: Dual themes of winemaking and farm-to-table cuisine - always a favored dining destination. *Limited to 12 participants. 7377 St. Helena Highway. \$150 per guest*

Torc: Chef Sean O’Toole will create a custom menu with a deep appreciation for each ingredient and a thirst for unique and thoughtful wine. *Limited to 40 participants. 1140 Main Street, Napa. \$195 per guest*

Friday, April 26:

9:00am - 2:00pm **Wine Tours, Tastings & Lunch:** We will head out in three directions bright and early to enjoy wonderful Napa wineries and their wines.

Dress: Wine country casual, no ribbons.



Raymond Vineyards and JCB- Jean-Charles Boisset heads one of the leading family-owned wine companies in the world, and with the purchase of Raymond Vineyards is now one of the top 25 producers in the US. Enjoy a two-hour tour and tasting at Raymond Vineyards and the incredible JCB Lounge, sampling wines from Napa as well as the global JCB portfolio. *Limited to 25 participants. Dress: Wine country casual, no ribbons. \$125 per guest*

Domaine Carneros and Black Stallion Estate Winery -The Domaine Carneros Château is a California wine country landmark. Inspired by the classic 18th century Château de la Marquetterie in Champagne, France - home of Champagne Taittinger - the Domaine Carneros château was completed in 1989. Begin your day by tasting through several award-winning traditional method sparkling wines, and some Pinot Noir for good measure, before heading to Black Stallion Estate Winery, once home to the Silverado Horsemen's Center. Today, Black Stallion crafts Cabernet-dominant blends from across Napa's best appellations, including mountain-grown fruit as well as from the valley floor. Experience this contrast in terroir at this tour and tasting. *Limited to 25 participants. Dress: Wine country casual, no ribbons. \$125 per guest*

Staglin Family Vineyards and B Cellars - Staglin Family Vineyard is an historic Rutherford Bench estate that was founded in 1985 by Garen and Shari Staglin and remains family-owned today. Their fifty-one acres of vineyards are farmed organically and made into distinctive estate wines, also supplying their Salus label. We will continue to nearby B Cellars, founded by Jim Borsack and Duffy Keys, who are crafting exceptional wines through their partnership with legendary grower, Andy Beckstoffer. They are one of the few wineries in Napa Valley producing a wine from each of the six Beckstoffer Heritage Vineyards. *Limited to 25 participants. Dress: Wine country casual, no ribbons. \$125 per guest*

Special lunch arrangements will be made for participants in all three tastings tours; everyone will be returned to the Westin Verasa in time to attend the finals of the Young Sommeliers Competition.

2:30pm – 4:30pm **Chaîne Young Sommelier Competition Finals:** You will witness two hours of high drama from the country's three best Young Sommeliers. We will gather in the Westin Verasa Solera Courtyard to announce the three finalists in our 2019 Young Sommeliers Competition, each of whom will be honored with a week-long expense-paid trip to Bordeaux, courtesy of our sponsor, The Bordeaux Wine Council (CIVB). The ever-popular Final Competition will pit the best three Young Sommeliers in the country against a rapid-fire knowledge exam, blind tasting and other pressure-filled service skills to determine the US champion. Attendees will blind taste the same wines at the same time as they are being sampled by the competitors. *Westin Verasa Napa, Amphora Ballroom. Limited to 150 registrants. Dress: Wine country casual with ribbons. \$85.00 per guest*

6:00pm – 7:00pm **Best Young Sommelier Awards and Chaîne/Mondiale Induction Ceremony:** We will induct the Young Sommelier Competitors as well as welcome others from around the country into our Société Mondiale du Vin. We will also announce the winner of our 2019 Young Sommeliers Competition. *CIA at Copia Auditorium (500 1st Street, Napa, CA 94559). Dress: Suit and tie for gentlemen/appropriate evening attire for ladies, all with ribbons.*



7:00pm – 11:00pm **Gala Reception and Dinner at CIA at Copia:** Let the famed Culinary Institute of America at Copia provide the site for an outstanding evening of elevated cuisine, paired with remarkable cuvées sourced from the top purveyors from around the Napa Valley region. We will have some special guests at dinner to present several of the wines paired with our custom-designed menu. *CIA at Copia, 500 1st Street. Dress: Suit and tie for gentlemen/appropriate evening attire for ladies, all with ribbons. \$285 per guest*

Saturday, April 27:

8:30am – 9:15am **Mondiale Meeting** – open to all participants, a discussion of Mondiale plans for the future.
Westin Verasa Napa, Domaine Room. Wine country casual, ribbons optional.

9:30am – 10:30am **“Grand Cru” Chardonnay Seminar:** Discover why these vineyards on the Napa side of the Carneros AVA are the source for wines of power without weight, combining beguiling minerality and uplifting acidity. Our National Echanson des Jeunes Sommeliers and National Marketing Director of Kistler Vineyards, Geoff Labitzke MW, will lead a panel of experts and winemakers to explore details of these fabled terroirs. Tasting included. *CIA at Copia, Napa Valley Vintners Theater. Maximum 72 participants. \$65.00 per guest*

9:30am – 10:30am **“PS I love You” Seminar:** Petite Sirah (PS, or Durif, the grape’s original name) was created by botanist Francois Durif in Montpellier, France around 1880. The grape is a cross between Syrah and a rarity from the French Alps: Peloursin. It was imported to America by Charles McIver in the mid-1880s, where it got its new name: Petite Sirah. Vintner Stephanie Douglas of Aratas Wine will lead this seminar focused on this little-known heritage grape variety that thrives in Napa Valley. Prone to high yields when the wines are young, Petite Sirah is best when the fruit comes from old vines, and we will taste some examples. Tasting included. *Westin Verasa Napa, Amphora Ballroom A. Maximum 75 participants. Wine country casual with ribbons. \$65.00 per guest*

9:30am – 10:30am **The Stylistic Evolution of Napa Wine Seminar:** Wine styles are constantly shifting. Ripeness, acidity, body and alcohol all take turns center stage as the wine pendulum swings. Recently, California has been in the spotlight, leading the way toward a return to a lower alcohol, higher acid, more mineral-driven winemaking style than in the previous two decades. While it might be colloquially referred to as a “new wave” movement, there is nothing really new about it – rather, it is a return to a more classic, Californian “Old World” style. This recent “pursuit of balance” has been succinctly summed up by writer Jon Bonné: “Vintners see California’s future not in the impact-driven bottles of recent years but in wines that show nuance, restraint, and a deep evocation of place.” Join us as Master Sommelier and Chaîne National Young Sommelier Silver Medalist Morgan W. Harris takes us on a tour of the current “Old World” scene in Napa. Tasting included. *Westin Verasa Napa, Amphora Ballroom B. Maximum 75 participants. Wine country casual with ribbons. \$65.00 per guest*



11:00am – 2:30pm **Wine Train Lunch:** Harken back to a bygone era as the lush vineyards of Napa Valley roll by and multiple courses of fresh, gourmet California cuisine are served, complete with wine pairings. We will take a relaxing three-hour round trip tour to the quaint village of St. Helena. The classic train tour of wine country was created by an esteemed member of the Chaîne and will generate indelible memories; take advantage of this wonderful opportunity and enjoy the fun of the past and present. *Maximum 50 participants. Wine country casual with ribbons. \$225 per guest*



11:00am – 2:30pm **Culinary Experience at CIA at Copia:** For those who desire a more “hands-on” experience, gather in the state-of-the-art Hestan Kitchens of CIA at Copia to prepare and cook your own lunch under the tutelage of a CIA Instructor; experience what a CIA education is all about! This is guaranteed to be fun and full of camaraderie! *CIA at Copia, Hestan Kitchens. Wine country casual. Maximum 60 participants. \$125.00 per guest*



3:00pm – 5:00pm ***Taste of Napa:*** You will sample wines from a dozen or more winemakers as you graze on diverse small plates from the Westin’s Michelin-starred La Toque restaurant, as well as local artisans and purveyors. There will be plenty of food and wine, so you will not go hungry or thirsty! A perennial favorite and fun event! *Westin Verasa Napa, Solera Courtyard. Comfortable footwear encouraged. \$95.00 per guest*

6:30pm - 7:30pm Reception, 7:30pm Dinner ***Echanson Appreciation Reception and Dinner:*** At our concluding dinner of the weekend we will honor our Echansons (local, regional and national) while enjoying the extraordinary cuisine of Michelin-starred Chef Ken Frank of La Toque Restaurant. Our theme this year is 1950s/1960s, so feel free to break out the Bobby Sox, Brylcreem and comb that DA. Lucky Strikes are optional? Entertainment is by Preston Turner and Pure Ecstasy; their song list will have all your favorites, so feel free to jump and and dance or just sing along. La Toque was named one of the 20 Best Restaurants in America by *Wine Spectator* in March 2000, and was awarded a prestigious Michelin Star in 2007 (the first year the organization published a San Francisco Bay Area guide). More recently, La Toque earned a three-star review by the *San Francisco Chronicle’s* Michael Bauer in October 2009 and was honored again with a Michelin Star. Recently La Toque was named one of “America’s Best Top 100 Wine Restaurants of 2011” in *Wine Enthusiast Magazine*. *Westin Verasa Napa, Amphora Ballroom, 1314 McKinstry St, Napa, CA 94559. Dress: 1950s/1960s with ribbons. \$285.00 per guest*

The City of Napa and Our Host Hotel – The Westin Verasa Napa

Blending downtown convenience with a resort-like setting on the Napa River, The Westin Verasa Napa offers travelers a boutique destination from which to confidently explore Napa Valley. Recharge in our well-appointed guestrooms, which feature luxurious amenities like the Westin Heavenly® Bed, before experiencing all that the area has to offer. Situated steps away from local attractions like the Oxbow Public Market, CIA at Copia, and close to fabulous wineries, our well-placed hotel is the ideal starting point for a Napa Valley adventure.



Downtown Napa

The city of Napa sits at the southern end of the Napa Valley. Once a jumping-off point for wine country excursions, Napa has undergone a renaissance, becoming a world-class destination in its own right. Tasting bars, including Carpe Diem and Back Room Wines, let you check out small and large producers before heading up further up the valley. Culinary star power abounds in Napa. Restaurants include Michelin-starred La Toque and Iron Chef Masaharu Morimoto's acclaimed Morimoto. Neighborhood eateries such as Norman Rose please locals and visitors alike, while the Oxbow Public Market offers the height of artisanal everything.

Craving nature? Hike the Bay Area Ridge Trail from the river to Skyline Park. Art lovers will find heaven among the sculpture gardens and galleries of 200-acre Di Rosa or along the city's downtown.

Getting Around

You don't need a rental car during the Mondiale meeting. We will be providing bus transportation to and from the wineries and Uber drivers will be at the ready for you. Should you have a car, hotel parking is valet-only.

2019 Société Mondiale du Vin USA National Meeting & Chaîne Young Sommelier Finals



Napa, California April 24-27th, 2019

Westin Verasa Napa, 1314 McKinstry Street, Napa, California 94559

<p>Date: _____</p> <p>Name: _____</p> <p>Rank/Baillage: _____</p> <p>Email Address: _____</p> <p>Guest Name/Rank/Baillage: _____</p>	<p>Hotel Rooming</p> <p>Arrival Date: _____ Check Out Date: _____ # of Nights: _____</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <th style="text-align: left; width: 60%;">Price Per night</th> <th style="text-align: left; width: 10%;"># of Room Nights</th> <th style="text-align: left; width: 10%;">=</th> <th style="text-align: left; width: 20%;">Total</th> </tr> <tr> <td>King Room *</td> <td>\$359</td> <td>x _____</td> <td>= \$ _____</td> </tr> <tr> <td>One Bedroom King Suite *</td> <td>\$439</td> <td>x _____</td> <td>= \$ _____</td> </tr> <tr> <td>One Bedroom King Premium Suite*</td> <td>\$539</td> <td>x _____</td> <td>= \$ _____</td> </tr> </table> <p><i>* All taxes and fees are included in above prices</i></p>	Price Per night	# of Room Nights	=	Total	King Room *	\$359	x _____	= \$ _____	One Bedroom King Suite *	\$439	x _____	= \$ _____	One Bedroom King Premium Suite*	\$539	x _____	= \$ _____
Price Per night	# of Room Nights	=	Total														
King Room *	\$359	x _____	= \$ _____														
One Bedroom King Suite *	\$439	x _____	= \$ _____														
One Bedroom King Premium Suite*	\$539	x _____	= \$ _____														

Events Date	Event	Price per guest	# of Guests	Total Events
April 24, 2019	Wine Seminar: Bordeaux and Napa Valley Wine Tasting	\$85	_____	\$ _____
April 25, 2019	Wine Seminar: Napa Rocks!	\$65	_____	\$ _____
April 25, 2019	Wine Seminar: The Rutherford Bench	\$65	_____	\$ _____
April 25, 2019	Welcome Reception	\$75	_____	\$ _____
April 25, 2019	Pre-fixe Dinners (pick one)			
	Option A: V. Sattui Winery w Tenor Pasquale Esposito	\$275	_____	\$ _____
	Option B: Morimoto	\$250	_____	\$ _____
	Option C: Torc	\$195	_____	\$ _____
	Option D: Brix	\$150	_____	\$ _____
April 26, 2019	Tasting Tours & Vineyard Luncheon (pick one)			
	Option A-Raymond Vineyards	\$125	_____	\$ _____
	Option B-Domaine Carneros and Black Stallion Vineyard	\$125	_____	\$ _____
	Option C-Staglin Family Vineyards and B Cellars	\$125	_____	\$ _____
April 26, 2019	Young Sommeliers Competition Finals	\$85	_____	\$ _____
April 26, 2018	Chaîne Mondiale Induction Ceremony and Gala Reception and Dinner at CIA at Copia	\$285	_____	\$ _____
April 27, 2019	Wine Seminar: Grand Cru Chardonnay	\$65	_____	\$ _____
April 27, 2019	Wine Seminar: PS I Love You (Petite Sirah)	\$65	_____	\$ _____
April 27, 2019	Wine Seminar: Stylistic Evolution of Napa Wine Napa	\$65	_____	\$ _____
April 27, 2019	Valley Wine Train Lunch	\$225	_____	\$ _____
April 27, 2019	Culinary Experience at CIA at Copia	\$125	_____	\$ _____
April 27, 2019	Taste of Napa	\$95	_____	\$ _____
April 27, 2019	Echanson Appreciation Dinner at The Westin Verasa	\$285	_____	\$ _____
			Total Events	\$ _____

Please note event tickets will be collected at the door for all events.

Please let the National Office know of any special dietary needs. _____

If you plan on being inducted in the Societe Mondiale du Vin please write your name in this section. _____

By way participating in a Chaîne activity, members and guests grant permission and hold harmless the Chaîne to use his or her likeness and those of guests in photographs in all its publications and any and all other media, without compensation.

Summary

Mondiale Member Non Mondiale Member

Total Room Price \$ _____ \$ _____

Total Events Price: \$ _____ \$ _____

Registration: \$ 25.00 \$ 120.00

Total \$ _____ \$ _____

Credit Card Payment (AMEX. Master Card or VISA) Name on Card: _____

Card Number: _____

Expiry Date: mm/yy ____/____ CVV Code: _____

Signature: _____

Cancellation Policy

Written cancellations received before April 1, 2019, will be subject to a \$50 per person cancellation fee. No refund is possible after this date.

I have read and understand the Chaîne cancellation policy stated above.

Signature: _____ Date: _____

Please type or print clearly. Once form is completed either fax, mail or email to National Administrative Office at:

Chaîne des Rôtisseurs

285 Madison Avenue, Madison, NJ 07940-1099

Phone: 973-360-9200 Fax 973-360-9330

Email: chaîne@chaineus.org

- All attendees who have not received a receipt from the National Office within 3 weeks of submission, please call the National office to verify receipt of your registration.
- There is an additional \$95 fee for all non Mondiale members. Chaîne members who are not Mondiale members but wish to attend the event will need to pay the \$95 fee. If you would like to join the Mondiale the \$95 fee will be used for your Induction and membership fee for the 2019 membership year.
- For non Chaîne members that have registered and want to join the Chaîne, please call the National Office for more details.
- Please keep a copy of your registration form for your records.