



WISCONSIN BADGER CHAPTER, CMAA
6 CMI WORKSHOP

9TH ANNUAL

VINE TO DINE

Monday, February 12, 2018

North Shore Country Club

1:30 p.m. - Check-in

1:45 p.m. - Business Meeting

2:00 p.m. - Elevation Seminar

Can you taste the difference?

3:30 p.m. - Blending Seminar

5:00 p.m. - Reception

6:00 p.m. - The Hess Collection Wine Dinner

\$100 per person

Register - kcollins@sbcglobal.net

THE
HESS
COLLECTION

MOUNT VEEDER / NAPA VALLEY
CABERNET SAUVIGNON

Robert Hess
ESTABLISHED 1988



DAVE GUFFY

Dave Guffy first became interested in wine as a Food Science student at Cal Poly, San Luis Obispo. He was working in restaurants where he had the opportunity to sample a variety of different wines and wanted to learn more. This inspired him to work a harvest at a small Santa Cruz Mountain winery, and he decided to transfer to Fresno State to be part of the enology and viticulture program.

In 1999, Donald Hess hired Guffy as Director of Winemaking for The Hess Collection. As a winemaker, Guffy places special emphasis on what happens in the vineyards, where he spends time year-round. "I have a strong belief in making wine in the vineyard, working each site to absolutely maximize flavors," says Guffy. "My goal is to make ripe fruit forward California style wines with both power and elegance."

A California native, Guffy spent many summers with his grandparents on their 500-acre Kansas farm. To this day, Guffy is fascinated by the agricultural elements of winemaking. "The farming aspect of wine has a primal challenge about it, and the same with winemaking," says Guffy. "You can never know everything. Every year the challenge is to do it better than the year before."

North Shore Country Club
3100 West Country Club Drive
Mequon, WI 53092
Attire: Business Casual



Hampton Inn & Suites Grafton
[CMAA Education Session](#)
Room Block if booked by
January 23rd From \$99



THE HESS COLLECTION

MOUNT VEEDER / NAPA VALLEY



Donald Hess established his first Mount Veeder vineyard in 1978, recognizing from the beginning that on these ridges and benchlands, the potential for great wine growing was clear. A deep, rocky mix of ancient seabed and volcanic soils provides a home for vineyard blocks producing small, concentrated fruit that reflects the challenges, and rewards, of farming at higher altitudes in the coolest mountain growing region in Napa. Wine, Elevated.

Today, The Hess Collection focuses on producing exceptional wines from Bordeaux and Chardonnay varieties, farming estate vineyards on Mount Veeder, at the Allomi vineyard in Pope Valley and at the Su'skol vineyard in American Canyon, near San Pablo Bay.

The Hess Collection winery continued this pioneering spirit, combining a quest to reach ever higher levels of quality and excellence with an abiding respect for the land, and for Napa history, The Hess Collection winery is a historic site where wine was first produced in the 1860's, anchored in a native stone building hewn by masons in 1903. After an extensive renovation and restoration, the winery first opening in mid-1989, joined by The Hess Art Collection, displaying world-renowned selections from Donald Hess's personal contemporary art collection in a beautiful 13,000 sq ft museum.

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MOUNT VEEDER / NAPA VALLEY



The First vintage release for The Hess Collection was the 1983 Mount Veeder Cabernet Sauvignon, and over the next 30 years and counting Hess wines have received wide acclaim, ranking among the Top 100 wines in various Wine Spectator and Wine Enthusiast polls, and as among America's Most Popular Restaurant Wines in the annual Wine & Spirits Restaurant poll. The Hess 2012 releases mark the winery's 30th vintage anniversary.

The Hess Collection was among the first California wineries to demonstrate, define and certify sustainable practices in both vineyard and winery operations, a long Hess family tradition reflected in the direction Donald Hess first gave in 1978, "Nurture the land, and return what you take." The Hess Collection is certified under Napa Green for both land and winery standards, and is also certified as part of the California Sustainable Winegrowing Alliance.

Visitors to the winery home on Mount Veeder find an elevated experience combining wine, art, culinary and historical explorations, now led by the fifth generation of the Hess family.

HESSCOLLECTION.COM

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Wisconsin Badger Chapter, CMAA Wine Dinner

Cocktail Reception

Bacon, Caramelized Onion & Gruyere Tart
Brie & Almond Beggar's Purse with Dolce Tomato Jam

Dover Sole

One Bite Potatoes, Pearl Onions, Fine Herbs,
Crispy Leeks, White Wine Veloute, Micro Celery & Fennel Pollen
Shirtail Chardonnay

Seventy-Two Hour Sous Vide Short Rib

Crispy Beef & Shallot Salad, Sweet Sour & Savory Glaze, Dehydrated Garlic Chip
Duck Fat Fried Crispy Shitake Mushrooms
2013 Bodega Colome "Altura Maxima"

Au Poivre New Zealand Venison Tenderloin

Crisp Potato & Eggplant Tart, Rosemary Smoked Young Carrots, Roasted Garlic,
Cabernet & Cassis Reduction, Micro Chive & Crispy Sunchoke Chips
2013 Hess Collection Mt. Veeder Cabernet Sauvignon

Ginger Snap Cannoli

Wisconsin Dried Cherry Mascarpone Cream, Mango Lime Sauce &
Amarena Cherry Coulis
Brandy

General Manager:

Daniel Morn

Assistant General Manager:

Nate McLaughlin



Menu Prepared by:

Executive Chef

Joe Kukowski &

Culinary Brigade