

## Columbia Willamette Enological Society

### What to Select to Pair with that Bird on Turkey Day

CWES Program for Wednesday, November 12, 2008

E.B. Hamilton Hall at Fort Vancouver Historic Reserve

Ever wonder what wine to pair with your Thanksgiving turkey? We will explore some possible alternatives at the November program when Chef J.D. Thomas discuss's six wines and what to think about in choosing these wines.

Food Pairing # 1: 2007 Grochau Sauvignon Blanc

Food Pairing # 2: 2007 Troon Viognier

Food Pairing # 3: 2006 Troon Druid's Fluid  
2004 Chehalem Pinot Noir

Food Pairing # 4: 2006 Enzo Boglietti Doletto d'Alba  
2004 Gigondas Cuvee

Please make your reservations by **November 8<sup>th</sup>** to receive the **\$30(member)** and **\$35(one-day member)** pricing (\$3 additional charge if reservations not received by Saturday November 8).

Call or email Ray or Patricia Maddix: (360) 944-2051 or [Maddix@comcast.net](mailto:Maddix@comcast.net)

Don't forget to bring along 2 wine glasses on November 12th!

Enter the Historic Reserve at the main entrance off Mill Plain and take the second right turn on the round-about. Then just follow the signs to Hamilton Hall. See you on November 12th for a special evening with Chef J.D. Taylor!