

World of Wine

by Judy Willis

The SpiritLand Wine & Dine Wednesday

Leslie Thomas has been working weekends part-time for Jaffurs Wine Cellars for the last five years; her "day job" is in computer software at QAD in Summerland. Now, she has added the well-deserved title of "wine consumption specialist" and taken on the development and coordination of monthly Wine & Dine events at **SpiritLand Bistro**.

SpiritLand's monthly wine-themed dinner format is different from the typical restaurant tasting (BYOB, no corkage!), in that it combines wine tasting, chatting, and pairing the designated wine varietal of the evening with the best *organic* foods.

The dinner we attended began promptly at 6:30pm and featured a shared wine tasting, complemented by hand-picked organic cheeses from C'est Cheese. Each guest or couple brought a bottle of Sangiovese from either California or Italy and shared the wine with all the other guests. Getting a small taste of 25-plus wines of the same varietal side-by-side is a unique opportunity and a great mingling activity.

This was followed by a paired organic meal of three more courses from chef **Michael Glazer**, with each course planned to match the wine. All the attendees were seated at large tables and a wine industry expert was on hand to give background on the wine theme and the food pairing.

In February, **Antonio Gardella** spoke about Central Coast Syrah and the event was such a success that people who attended that dinner made up a large percentage of the guests at the March 26th Sangiovese dinner we attended.

At 7:15 pm, we wrapped up the cheese course and took our seats for

Dr. Willis and her husband, Dr. Paul Willis, are prize-winning amateur winemakers



dinner. Some people brought second bottles of wine to share during the meal and others purchased one of several reasonably priced bottles of Sangiovese from the restaurant list at a 10% discount. Leslie even brought additional bottles herself to sell to guests at her cost. We were never at a loss for Sangiovese – and there were very few repeats!

The evening's speaker was **Brett Escalera** from Consilience Wines and the new Tre Anelli Wines, both in Los Olivos. The always knowledgeable and personable Brett entertained, informed, and answered guests' questions between courses. Attendees were offered an opportunity to share

Dinner began promptly at 6:30 pm and featured a shared wine tasting, complemented by hand-picked organic cheeses from C'est Cheese

with the group their impressions of the wines.

Brett explained that while Consilience focuses on Rhones, and more recently Burgundian wines and even Cabernet Sauvignon, he is returning to his Spanish and Italian roots with Tre Anelli. One of his



Brett Escalera of Consilience And Tre Anelli Wines in Los Olivos was SpiritLand's Wine & Dine Sangiovese evening's speaker

grandfathers was Spanish and one Italian and they were both home winemakers. Tre Anelli, Italian for the "three rings," refers to the unity of knowledge and the continued link with Consilience.

As the second course of creamy polenta with braised winter greens,

San Marzano tomatoes, & Locatelli cheese was served, I admired the chutzpah of taking on a tomato-powered dish with wine. The acidity in tomatoes makes wine pairing a serious challenge. Brett explained that European Sangioveses were up to the task.

The third course of Chicken Cacciatore, with house-made fettuccini (vegan-vegetarian options were available) was best with the California Sangioveses, which are richer and fuller than their European counterparts. Because they ripen to higher sugars, they have higher alcohol that balances well with the wine's full expressive flavor, fruit, and ripeness. The full fruit and balance of the Tre Anelli Sangiovese with its 16% alcohol confirmed his words. As if on cue, Leslie suggested that people pass the bottles from their tables to the right to get a new group of wines to sample. Our new bounty was three bottles of Santa Barbara Sangiovese: Curran, Foxen, and Santa Barbara Winery.

When Tiramisu was served, even the guests who "couldn't eat another bite" could not resist the light, airy texture of this version of this dessert (uniquely drizzled with strawberry crème Anglaise) and once again Sangiovese was up to the pairing.

The Wine & Dine Socials take place the last Wednesday of each month, beginning at 6:30 pm. SpiritLand owner **Joanne Hsian**, when asked why she decided to do these wine evenings, explained, "We want to create a spirited social atmosphere that uniquely encourages mingling and connection within the community while promoting a shared love of soul-nourishing food and wine."

The cost is \$45, including tax and tip. The Sangiovese dinner was sold out, and since seating is limited, advance reservations by credit card are required (call 805-966-7759). SpiritLand Bistro is located at 230 E. Victoria St. (corner of Garden St.). For additional information, see the website www.spiritlandbistro.com. *MJ*

**New Buyer
New Look
New Shipments**

7 Day NURSERY

*an Urban Garden Center
State & Las Positas in Loreto Plaza 805.687.8036*

DIVORCE

Thinking about divorce? Want a fair resolution without conflict?
Tired of the legal hassle?...
I can help! I can work with you or both of you to get it done quickly... at a fraction of the cost. I am a retired Family Law Judge pro-tem and a Family Law Attorney with over 30 years experience.

Mediation or Representation
RICHARD DOLWIG
Attorney at Law

for brochure call: **637-7993**

JARROTT & Co.
REAL ESTATE INVESTMENTS

SPECIALIZING IN
1031 TAX-DEFERRED EXCHANGES
AND
TRIPLE NET LEASED MANAGEMENT FREE INVESTMENT PROPERTIES WITH NATIONAL TENANTS

CALL
Len Jarrott, MBA, CCIM
805-569-5999
<http://www.jarrott.com>

TRIED THE REST? NOW RIDE THE BEST!

Dwight's **Yellow Cab**

Call Dwight
689-5313
Reservations Welcome

10% OFF Any Ride | 20% OFF All Rides Over \$25

24 Hour Dispatch
965-5111
Standard rates apply • Drivers Wanted