

NEW YORK STATE OF MIND

I recently had an opportunity to taste a selection of wines made by the legendary Hermann J. Wiemer, who founded a winery up in the Finger Lakes region of NY about 30 years ago. Honestly, I wasn't expecting to be anywhere as impressed as I ended up being. These are really terrific well-balanced wines, with delicious fruit, subtle, understated and altogether worthy!!

I am putting together an evening of food featuring New York State ingredients and have invited a representative of the winery to drive down to speak to us as we taste through them. I think you're going to be just as impressed as I was!

An Evening with the Wines of Hermann J. Wiemer

Friday May 2nd, 2008 starting at 7:30pm sharp

Guest Speaker: Oskar Bynka

Menu

Crudites 2006 Chardonnay

Choice of New York Smokehouse Appetizers 2006 Gewurztraminer

Ravioli of Hudson Valley Foie Gras & Pistachio 2006 Dry Johannisberg Riesling

New York State Duroc Pork Chop, Soubise 2005 Cabernet Franc
(alternate main courses available, kindly request in advance)

After Dinner selection 2006 Late Harvest Riesling

\$59 per person complete (insider' price)

Reservations must be made by return of the form below with check paid in full

Please reserve _____ seats at \$59 per person for "NY State of Mind" on 5/02/08

Enclosed is my check for _____ made out to Berta's Chateau.

Please detach and mail to Berta's Chateau, PO Box 7, Wanaque NJ 07465

Name _____

Address _____ Zip _____

Memo: Insider price Email _____

Seat me with _____