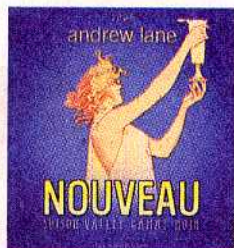




WINE EVENTS/Le Beaujolais Nouveau est Arrivé!

Prepare to toast the arrival of Beaujolais Nouveau on Nov. 20. Wine lovers anticipate the third Thursday of November as the first chance to enjoy the earliest fruits of the French harvest. Here are ideas about how to toast the 2008 vintage.

—Melanie Grayce West



Cali Nouveau

Emeryville, Calif.
Last week, Drew Dickson, the winemaker and CEO of the family-owned Andrew Lane Wines, was bottling his 167

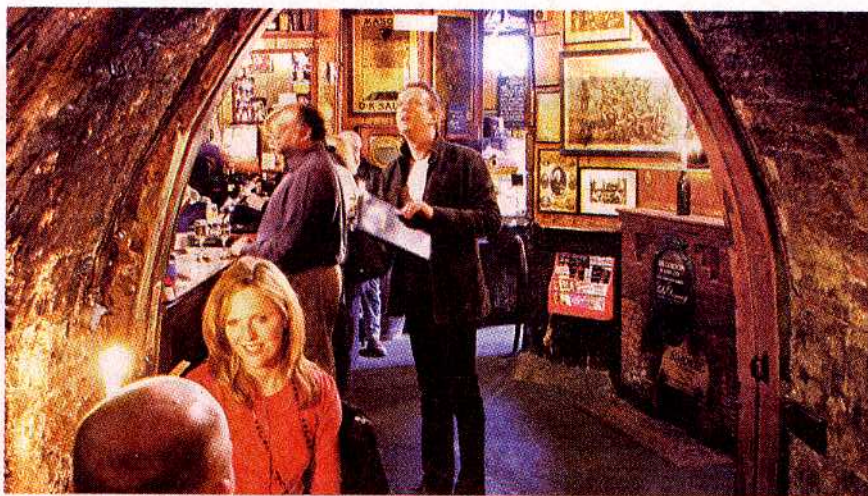
cases of "Nouveau" Gamay Noir. The winery will host a release party in its urban tasting room, with music by guitarist Joe Galambos and a seasonal spread of local food, barrel tastings and a tour of the Nouveau wine-making process. For details, visit andrewlanewines.com.

WHEN Nov. 22, 5:30 to 10 p.m.

WHERE 1410 62nd St., Emeryville, Calif.

HOW MUCH \$20, payable at the door

TAKE HOME Bottles of Nouveau will be sold for \$14.99, plus discounts on some library wines



charcoal-grilled salmon with sweet onions and braised veal in cream sauce. The Burnett Thompson Jazz Quartet will complete the Parisian café atmosphere. Business attire is required and tickets should be purchased in advance at ficsevents.com.

WHEN Nov. 21, 6 to 9 p.m.

WHERE 15 Dupont Circle, Washington, D.C.

HOW MUCH \$80; \$70 for FICS and FACC members

Parking Lot Feast

Berkeley, Calif.

Café Fanny and Kermit Lynch Wine Merchant will host their annual Beaujolais Nouveau party in the Kermit Lynch parking lot. Nouveaux from Domaine Dupeuble and Cédric Vincent will be served and chef Christopher Lee of Eccolo will prepare a lunch of poulet au vinaigre with new potatoes. There will be tents, in case it rains, and a Cajun band, in case you want to dance. For more information, call 510-524-1524.

WHEN Nov. 22, 11 a.m. to 4 p.m.

WHERE 1605 San Pablo Ave., Berkeley, Calif.

HOW MUCH \$6 to \$8 for a glass of wine; \$15 for lunch

Southern Francophiles

Atlanta

The French-American Chamber of Commerce of Atlanta will host a Beaujolais Nouveau festival at the Au Pied de Cochon restaurant at the InterContinental hotel in the city's Buckhead section. The annual event usually draws about 400 executives and Francophiles for an evening of Georges Duboeuf Beaujolais, food, music and a silent auction. To buy tickets, visit www.facc-atlanta.com.

WHEN Nov. 20, 5:30 to 8:30 p.m.

WHERE 3315 Peachtree Rd., N.E., Atlanta

HOW MUCH \$65, at the door; advance tickets are \$50, \$40 for FACC members and \$30 for students over 21

Capital Nouveau

Washington, D.C.

Join the French International Culinary Society and the French-American Chamber of Commerce at the Washington Club for an evening of many wines, fine food, music and Nouveau. Highlights from the menu cooked by some of D.C.'s best chefs, such as David Deshaies of Michel Richard Citronelle and Patrick Orange of La Chaumière, include cassoulet,



▲ Nouveau Fête and the Ordre des Compagnons du Beaujolais

New York City

Three different Nouveaux will be served with pâté, charcuterie, cheese and other treats at the French Institute Alliance Française's annual Beaujolais Nouveau Fête. French singer Pascalito will perform and wine writer Robert V. Camuto will sign copies of "Corkscrewed: Adventures in the New French Wine Country." Watch the fun as the Ordre des Compagnons du Beaujolais, dressed in full regalia, inducts new members into the New York chapter. For ticket information, visit fiaf.org.

WHEN Nov. 20, 6:30 p.m.

WHERE 22 E. 60th St., New York City

HOW MUCH \$55; \$40 for FIAF members

▲ Beaujolais Breakfast

London

Kedgeree, Hampshire homemade pork sausages, eggs, bacon, freshly baked French bread, coffee and Nouveau—what a delicious way to start the day. Just as it has for about the last 30 years, Gordon's Wine Bar will host a Beaujolais breakfast and pour Le Chat Beaujolais Nouveau by Signé Vignerone. If your bottle of Le Chat has a purple cork, you win a trip for two to Beaujolais. Breakfast is first-come, first-served, unless you prefer to reserve a table before 9 a.m. For more details, and to make an early-morning reservation, visit gordonswinebar.com.

WHEN Nov. 20, 8 a.m.

WHERE Gordon's Wine Bar, 47 Villiers St., London
HOW MUCH £7 per person for breakfast; glasses of Le Chat are £4 and bottles £15.50

An American in Paris

Paris

Miami native Juan Sanchez will be sampling a Beaujolais Nouveau at his wine shop La Dernière Goutte. Mr. Sanchez only sells the Domaine du Visoux Nouveau by Pierre-Marie Chermette, an organic wine that he says is "almost too serious a wine" to be a Nouveau. His nearby restaurant, Fish La Boissonnerie, will add special dishes to the menu for the Nouveau celebration, including a Nouveau sorbet. Call 01-43-29-11-62 for more information.

WHEN Nov. 20, 10 a.m. to 8:30 p.m.

WHERE La Dernière Goutte, 6, Rue Bourbon-Le-Château, 6th Arr. and Fish La Boissonnerie, 69, Rue de Seine, 6th Arr.

TAKE HOME €9.20 for a bottle of Domaine du Visoux

To submit news on wine events, travel and learning opportunities, email winecalendar@wsj.com.

The Tastings column by **Dorothy J. Gaiter** and **John Brecher** is moving to Saturdays. Look for it in tomorrow's **Weekend Journal**.