


WINE EVENTS | Winemakers' Dinners

àMaurice Wine Dinner ▲
Seattle

Volunteer Park Café has hosted monthly wine dinners since it opened in January 2007. Co-owners Ericka Burke and Heather Earnhardt strive for a laid-back, casual tone to their dinners. Meals are sometimes served family-style and there is always lots of conversation. This month, the wine dinner will feature wines from àMaurice Cellars in Walla Walla, Wash., paired with an all-local, in-season menu. Wines planned to be included are the 2007 Viognier, 2006 Chardonnay, 2006 Syrah, 2006 Malbec and a 2007 Malbec rosé. Winemaker Anna Schafer will be on hand to talk about her family's winery and sustainable farming. A full schedule of upcoming dinners is at alwaysfreshgoodness.com. Call 206-328-3155 for reservations.

WHEN Jan. 10, 7 p.m.

WHERE 1501 17th Ave. East, Seattle

HOW MUCH \$95, plus tax and gratuity

Tablas Creek Dinner ▼
Quechee, Vt.

The **Simon Pearce restaurant** is hosting Robert Haas, owner of Paso Robles, Calif.'s Tablas Creek Vineyard, for a winemaker's dinner. This is the restaurant's fifth-annual dinner with Mr. Haas. Seatings for the dinner will be staggered, so guests can dine at their own pace and Mr. Haas will visit each table to talk about the wines. Dishes include a cinnamon-braised pork belly served with a roasted pumpkin empanada and dark cherry mole paired with the 2006 Cotes de Tablas. Reserve at simonpearce.com or call 802-295-1470.

WHEN Jan. 15, reservations from 6 to 9 p.m.

WHERE 1760 Quechee Main St., Quechee, Vt.



HOW MUCH \$80, tax and gratuity included

Winter Wines
Livermore, Calif.

Garré Winery will hold a winemaker's dinner in the winery's café. The five-course meal, prepared by executive chef Ty Turner, will focus on hearty winter wines and foods (for example, stuffed quail and wild mushroom risotto paired with the 2005 Merlot). Mr. Turner will introduce each course and talk about how he pairs food and wine. Winemaker Wayne Re will talk about the winemaking process and offer samples of some soon-to-be-released wines. Call 925-371-8200 for reservations; garrewinery.com.

WHEN Jan. 16, 6:30 p.m.

WHERE 7986 Tesla Rd., Livermore, Calif.

HOW MUCH \$65 (\$55 for wine club members), plus tax and gratuity

North Fork Dinner
Jamesport, N.Y.

The Jamesport Manor Inn is hosting a winemaker's dinner featuring wines from Macari Vineyards of Mattituck, N.Y. Dinner includes fried Ipswich clams with a lettuce, mango and avocado salad dressed in a chile-mint vinaigrette paired with the 2007 Sauvignon Blanc and a Crescent Farm duck breast served with broccoli rabe and cheddar grits paired with the 2004 Cabernet Franc. Go to jamesportmanorinn.com for a complete menu; call 631-722-0500 to reserve.

WHEN Jan. 16, 7 p.m.

WHERE 370 Manor Lane, Jamesport, N.Y.

HOW MUCH \$70, plus tax and gratuity

Organic Chilean Wines
Wooster, Ohio

The Wooster Inn, at the College of Wooster, is hosting a five-course dinner featuring the wines of Matetic Vineyards, an organic, family-owned vineyard and winery in Chile. Ken Bogucki, the Inn's executive chef and general manager, says that the menus for the monthly wine dinners are always unique. "We create recipes and foods that we've never made before based on the taste of the wine. Chilean wines lend themselves to grilled foods, so the menu has a little bit of a summer flair." Dishes include a grilled lamb chop with chimichurri and roasted sweet potatoes paired with the 2005 Matetic Vineyards EQ Pinot Noir. Call 330-263-2660 for reservations; or try woosterinn.wooster.edu.

WHEN Jan. 10, 7 p.m.

WHERE 801 E. Wayne Ave., Wooster, Ohio

HOW MUCH \$65, plus tax and gratuity

Local Flavors
Lovettsville, Va.

Patowmack Farm will host Tarara Winery for an elegant four-course winemaker's dinner. The farm and winery are about seven miles from each other. Winemaker Jordan Harris will introduce the wines and talk about the history of Tarara. Wines include the Viognier, Chardonnay and rosé from 2007 and the Cabernet Franc Reserve and Meritage from 2006. The menu is comprised of organic produce and meats that are either grown on the farm or sourced locally. Go to patowmackfarm.com for more details. Call 540-822-9017 for reservations.

WHEN Jan. 16, 7 p.m.

WHERE 42461 Lovettsville Rd., Lovettsville, Va.

HOW MUCH \$110, tax and gratuity included

Riesling Tri-Nations Challenge
Sydney

The Ultimo Wine Centre is hosting its third-annual Riesling Tri-Nations Challenge at Bistrotte restaurant. The five-course dinner features 12 Rieslings from France, Germany and Australia. Jason Hoy, from Ultimo Wine Centre, says he is passionate about Riesling and wants to educate guests and get them equally excited about "the only truly noble grape." He will lead diners through the meal and talk about the wines. A highlight of the menu is a Riesling jelly served with summer fruits paired with two German Spätleses. Register at ultimowinecentre.com.au, or call 02 9211 2380

WHEN Jan. 20, 7 p.m.

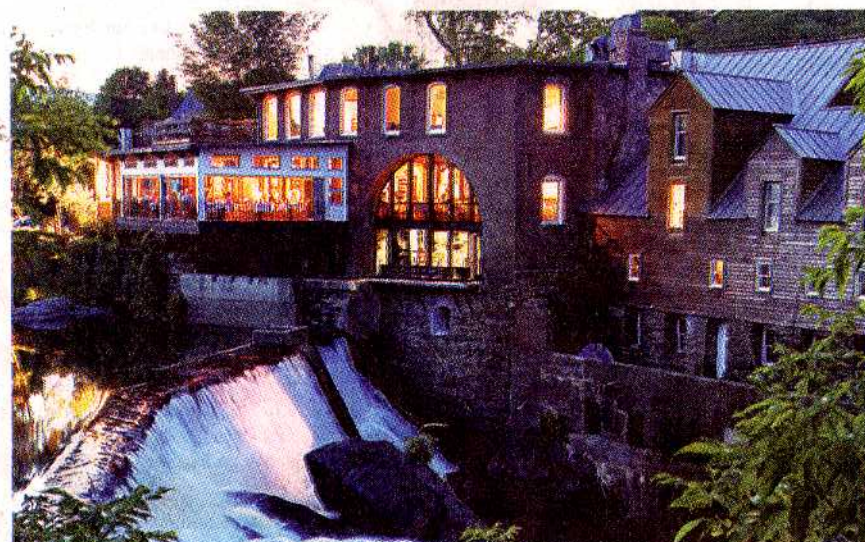
WHERE Bistrotte, 478 Bourke St., Surry Hills, Sydney

HOW MUCH A\$125 (\$90)

—Melanie Grayce West

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

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



(from top to bottom) Charlie Bates; Tyler Darden; John Sherman