



Confrérie de la Chaîne des Rôtisseurs®

Société Mondiale du Vin®



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The 2018 Société Mondiale du Vin National Weekend and Young Sommeliers Competition Finals will be held in Paso Robles, CA May 3-6, 2018. We will meet Paso Robles' finest wine producers, taste their best wines and salute the best young sommeliers in the nation. Our host property is a AAA Four Diamond marvel, **The Allegretto Vineyard Resort by Ayres**, a Spanish-style mission in the heart of wine country. Join us in this exploration of a region of diverse wines, innovative farm-to-table cuisine and increasing critical recognition!

Mondiale members can not only watch the final 3 competitors vie for the Chaîne's Best Young Sommelier title, attendees will be blind-served the same wines at the same time as those being sampled by the competitors, so be ready to see how your knowledge and palate compares to that possessed by the finalists under the pressures of a timed tasting. This event has proven to be extremely popular and exciting for the past three years, as the most talented young somms in the country endure the pressure of timed blind-tastings with dynamic skills; a competition guaranteed to cause jitters in the most seasoned pros!

AT A GLANCE: MONDIALE WEEKEND HIGHLIGHTS

Thursday, May 3:

- *The Terroirs of Paso Robles:* this early-bird seminar and tasting will give you a comprehensive overview of this diverse and sprawling region
- *Welcome Reception:* the weekend kicks off with a gathering to see old friends and launch our weekend with a glass or two of bubbly
- *Dinner:* is on your own, but we have arranged four prix-fixe options for you, complete with wine pairings from our winery partners. For those who wish to branch out, we have a list of the best establishments from which you may choose.

Friday, May 4:

- *Wine Tours, Tastings and Lunch:* we will head out in four directions, our paths crossing for lunch at two of the area's best and most stunningly beautiful wine destinations
- *Chaîne Young Sommelier Competition Finals:* You will be back in time to witness two hours of high drama from the country's three best young somms. Taste the competition wines blind alongside the competitors and try your hand at identifying them!
- *Best Young Sommelier Awards and Chaîne/Mondiale Induction Ceremony*
- *Gala Dinner:* At our hotel, **The Allegretto**, we'll be wined and dined in top Chaîne style. Chef Justin Picard, a CIA graduate, is very excited to prepare a special menu for us from local in-season ingredients, and the region's winemakers will be represented as well.

Saturday, May 5:

- *Master of Wine Seminar: **Paso Robles: The West Bank?*** How do terroir, climate, viticultural practices and winemaking techniques account for the differences in flavor and style of the best wines of Paso and Bordeaux? Which do you prefer? Tasting included.
- *The Taste of Paso Robles:* This perennial favorite will reach new heights this year, as the diverse terroirs of Paso Robles will etch your palate with a kaleidoscope of flavors and textures, and you will also experience a tradition of regional cuisine unique to this region: Santa Maria Barbecue.
- *Master Sommelier Seminar: **The Judgment of Paso Robles.*** Paso Robles has adopted the traditional Rhône valley grape varieties with open arms. See how they compare with their Old World equivalents in this tasting led by a Master Sommelier.
- *Master Sommelier Seminar: **Blind Taste like a Master.*** Learn how to take your wine knowledge and combine it with the evidence in your glass to identify wines blind.
- *Echanson Appreciation Dinner at The Paso Robles Inn:* Our concluding dinner of the weekend will honor our Echansons, Western-style! Chef Ryan Swartout will call upon all of his immense skills to delight us with a custom-designed menu that draws upon extensive knowledge of the region's amazing produce, poultry and meat products. Chef Ryan will personally select the wines to be paired with each of his courses

Sunday, May 6:

- *Farewell Mondiale Brunch:* Join us for Brunch at the Allegretto to end our fabulous weekend in Paso Robles

Join us for this fantastic weekend of wine, food and fun in Paso Robles, California! Space for some events is limited, so make your reservations today!

Vive la Société!



Société Mondiale du Vin U.S.A. National Meeting & Chaîne Young Sommeliers Competition Finals

Paso Robles, California May 3– 6, 2018

The Annual Société Mondiale du Vin U.S.A. National Meeting and 2018 Chaîne Young Sommeliers Competition National Finals will be held in Paso Robles, California from Thursday, May 3 to Saturday, May 5, 2018. This gastronomic and œnologic event will feature superb dining, educational sessions with Master Sommeliers, Masters of Wine, and famed winemakers, and visits to top wineries.

The **Allegretto Vineyard Resort by Ayres** will be our headquarters for this year's meeting and competition (2700 Buena Vista Drive, Paso Robles, CA 93446). Situated on 20 acres of vineyards, olive and fruit orchards on Paso Robles' idyllic east side, Allegretto Vineyard Resort offers an exceptional experience. Designed with Mediterranean architecture and beautiful gardens, it is a stunning wine country luxury hotel that will serve perfectly as our base for the weekend. Email or mail your registration form (found below) to the National Office at chaîne@chaineus.org or fax to 973.360.9330



Thursday, May 3

3:30 pm – 4:30pm: The Terroirs of Paso Robles Seminar - \$60 per person – *Allegretto St. Emilion Breakout Room*. For those arriving early, this seminar is for you. Paso Robles was first planted by missionaries in 1797, but by 1990 there were fewer than 20 wineries in the region. Today, there are over 250 wineries in the Paso Robles American Viticultural Area (AVA), and there are 11 AVA sub-regions. Paso is the source of the first Syrah planted in California, and indeed Rhône-inspired winemaking has taken hold, but its diverse terroirs encompass Cabernet Sauvignon, Merlot, Zinfandel, and white Rhône varietals as well. Quality has exploded along with activity, with six Paso Robles wines making the Wine Spectator Top 100 for 2017, and five in the top 30. Learn about the region and its sub-regions from the experts. Includes a tasting of at least six wines. *Wine country casual with ribbons. Maximum 50 participants.*

5:30 pm – 6:15 pm Welcome Reception—\$75 per person. *Allegretto Vineyard Resort, Allegretto Courtyard, Wine country casual or business attire, with ribbons*

6:30 pm—10:00 pm Dine-Arounds—Dinner on own or select one of our four Dining Options listed below. *Wine country casual or business attire, with ribbons. Maximum 24 participants on each Dine-Around.*

- **6:30 pm Buses depart for Dining Option A: Bistro Laurent** \$165 per person – Nineteen years ago Chef/owner Laurent Grangien fell in love with the idea of creating a bistro in California's Central Coast. After stints in some of the great kitchens of Europe, including serving as Head Chef at Maison Rostang in Paris, Bistro Laurent was born, offering the freshest local ingredients and wines, changing frequently. Four course menu with wine pairings.



- **6:30 pm Buses depart for Dining Option B: Thomas Hill Organics** \$175 per person—Executive Chef Kurt Metzger focuses on all things local, whether it's organically grown lettuce from Paso Robles farms, or grass-fed lamb. The menu changes weekly and the dining area is refined but keeps an aura of California-casual. Chef Kurt has prepared a gastronomic menu just for this evening and to pair elegantly with a wine for each course.

- **6:30 pm Buses depart for Dining Option C: Il Cortile Ristorante** \$165 per person – Chef Santos MacDonal began his career in the highly acclaimed Italian Restaurant, "Giorgio" in Malibu California, mentored by Chef Giorgio Baldi. He has since worked at many great restaurants in Los Angeles including Via Veneto, Locando de Lago, Koi, and La Sosta eventually serving as Executive Chef at Bridge Restaurant and L'Angolo Cafe in Los Angeles. Chef Santos has received acclaim for his handmade pastas, fresh sustainable seafood, top quality meats and antipasti. Il Cortile's wine list is a four-time Wine Spectator Award of Excellence recipient (2014-2017). Four inventive courses with exceptional wine pairings.



- **7:00 pm Dining Option D: Cello Restaurant at Allegretto Resort** \$165 per person – Cello is a Mediterranean-inspired restaurant, with CIA alumnus Chef Justin Picard at the helm. Chef Picard has worked in some of the most renowned kitchens in San Francisco and Aspen, earning accolades for his well-versed palate and creativity in the kitchen. His extensive career has led to opportunities overseas, two guest appearances at the James Beard House in New York, and participation in some of the nation's most celebrated food and wine events. Cello Ristorante & Bar is dedicated to crafting elevated Mediterranean cuisine using local and foraged ingredients, many of which are grown on-site, and Chef Picard is excited to create a custom four-course menu for you, with wine pairings.

Friday, May 4

Tasting Tours and Vineyard Lunch-As our Young Sommeliers endure first rounds of competition for the National Title, we will have an organized lineup of wine tastings to show you the very best of Paso Robles. including a curated lunch on a gorgeous vineyard. Select between two tour options, both featuring the very best of local producers, and the most beautiful vineyard sites overlooking the mountains and rolling hills of this wine country.

- **10:30 am Buses depart for Tasting Lineup: Option A with Lunch at Daou Vineyard** - \$125 per person. Enjoy a tour and tasting at **Tablas Creek Vineyard** and **Alta Colina Vineyard**, with lunch and wine at **Daou Vineyard**. Tablas Creek is the result of an extraordinary collaboration between two of the great wine personalities of the twentieth century: Robert Haas and Marc Perrin (of Famille Perrin). Mr. Haas, the founder of famed importer Vineyard Brands, became convinced of the potential for Rhône grape varieties in the Adalaida district of Paso Robles, and partnered with his friends Jean-Pierre and Francois Perrin of Château Beaucastel to acquire a beautiful 120-acre property they named Tablas Creek, where all 13 varieties of grape permitted in Châteauneuf-du-Pape are grown.



Alta Colina Vineyard & Winery is the culmination of the vision of Bob Tillman, who acquired the 130-acre site in 2003. After planting 8 Rhône varieties on 31 of the acres, they enjoyed their first harvest in 2005, and built their beautiful tasting room in 2014. With a deep belief that great wine is made in the vineyard, Bob Tillman and his daughter Maggie practice the most sustainable form of viticulture on their land, thereby expressing their terroir as purely as possible.

Enjoy a change of pace at DAOU Vineyards, the leading proponent of Bordeaux blends in the Paso Robles region. The long-term vision of brothers Georges and Daniel Daou, DAOU Vineyard is perfectly elevated both for extraordinary views of the surrounding countryside as well as viticulture marked by both concentration and freshness. The soils here are of a calcareous clay similar to the Right Bank of Bordeaux, with a buffered Pacific microclimate yielding ample natural acidity. Daniel brought in To-Kalon cuttings to create the quality they are seeking and achieving. Lunch with wine pairings. *Dress: Wine Country Casual, no ribbons.*



- **10:15 am Buses depart for Tasting Lineup: Option B with Lunch at Justin Vineyard** - \$125 per person. Enjoy a tour and tasting at **Eberle** and **Denner Vineyards**, with lunch and wine at **Justin Vineyard**. Gary Eberle launched his career as a winemaker and as the “Pioneer” of Paso Robles Wine Region by helping to establish his family's Estrella River Winery & Vineyards. In the late 70's, he decided to pursue his own project and acquired nearly 64 acres just down the road from Estrella River Winery. Shortly thereafter, Gary released his first Eberle wine, the 1979 Cabernet Sauvignon debuting the iconic boar logo, depicting the German origin of the name Eberle, meaning “small boar.” In 1991, Eberle built the first underground wine cave in Paso Robles, a 16,000 square-foot marvel that we will tour.



Denner Vineyards' impeccably farmed, garden-like vineyard, which comprises 156 acres in the Willow Creek District, presses up against the Santa Lucia Range, giving the site great diversity of elevation, aspect, and soil. The 108 acres under vine are comprised of 19 different varieties in 26 unique blocks. Each block is farmed with painstaking attention to detail, allowing only for the best possible grapes to reach the winery. The fruit flows seamlessly into one of the few gravity-flow wineries in Paso Robles, contoured into a hillside, and yielding the award-winning wines we will sample.

We will be hosted at Justin Winery for lunch with wine pairings. Justin Baldwin purchased 160 acres in Paso Robles in 1981, with the aim of crafting wines that belong in the company of the finest in the world. Rich in limestone, Justin's soil produces grapes with intense flavor and great structure, bearing a strong resemblance to the iconic wines of Bordeaux's Left Bank. Since 1987, Justin's Reserve wine, named ISOCELES, has ranked with the greatest made in this country, achieving a #6 ranking from the Wine Spectator in 1997. *Dress: Wine Country Casual, no ribbons.*



Friday, May 4 (Continue)

3:00 pm – 5:00 pm Chaîne Young Sommelier Competition Finals - \$75 per person. As the wine tours are scheduled to have you back at The Allegretto by 2:30pm, we will gather briefly in the Allegretto Courtyard to announce the three finalists in our 2018 Young Sommeliers Competition, each of whom will be honored with a week-long expense-paid trip to Bordeaux, courtesy of our sponsor, The Bordeaux Wine Council (CIVB). The ever-popular Final competition will pit the best three Young Sommeliers in the country against a rapid-fire knowledge exam, blind tasting, and other pressure-filled service skills to determine the US champion. Attendees will blind taste the same wines at the same time as being sampled by the competitors. *Allegretto, St. Aquinas Breakout Room. Dress: Wine country casual with ribbons.*



6:00 pm – 7:00 pm – Mondiale Induction Ceremony – We will induct the Young Sommelier Competitors as well as welcome others from around the country into our Société. We will also announce the winner of our 2018 Young Sommeliers Competition. *Allegretto, Abbaye de Lerins. Dress: Suit and tie for gentlemen/appropriate evening attire for ladies, all with ribbons.*



7:00 pm – 11:00 pm Gala Reception and Dinner at the Allegretto - \$250 per person. Chef Justin Picard will be at the helm for an outstanding evening of elevated cuisine, paired with remarkable cuvées sourced from the top purveyors from around the Paso Robles region. We will have some special guests at dinner to present several of the wines paired with Chef Picard's menu. *Allegretto Vineyard Resort, Veneto Ballroom. Dress: Suit and tie for gentlemen/appropriate evening attire for ladies, all with ribbons.*

Saturday, May 5

8:30 am – Echanson Meeting – National, Regional and Local Echansons will gather to hear of recent developments and initiatives of the Mondiale, report on activities in their regions, and plan for the future. *Allegretto, St. Aquinas Breakout Room. Casual business attire and ribbons.* (For National, Regional and local Echansons)

9:30 am – Mondiale Meeting – Open to all Mondiale members, hear about Mondiale happenings from the Grand Echanson and provide your input on all matters Mondiale. *Allegretto, St. Emilion Breakout Room. Casual business attire and ribbons.*



10:30 am – 11:30 am Seminar – Paso Robles: The West Bank? – \$60 per person. The Rhône Rangers may have been the pioneers, but in fact Cabernet Sauvignon and Merlot are the two most widely-planted varieties in the Paso Robles AVA, comprising 53% of vineyard acreage. Experience the contrast in style between Paso Robles' Bordeaux blends and their Bordeaux Left Bank counterparts, and learn the soil and climatic factors giving rise to the styles of one of the world's most internationally famous regions and its US counterpart. *Allegretto, St. Francis Breakout Room. Maximum 60 participants. Casual business attire and ribbons.*

11:30 am – 1:30 pm – Mondiale Food and Wine Festival - \$85 per person. The local wineries, restaurants, cheese mongers, and charcutiers will come out in force to create a tasting and lunch experience worthy of this diverse farm-to-table region. Sample wines from a dozen or more winemakers and have a chance to join their wine club, and graze on diverse small plates from the area's best Chefs. There will be plenty of food and wine, so you will not go hungry or thirsty! *Allegretto, Olive Orchard. Casual business attire and ribbons. Comfortable footwear encouraged.*



Saturday, May 5 (Continue)



2:00 pm Seminar – The Judgment of Paso Robles - \$60 per person. As the pioneering region for Rhône varietals and blends in America, Paso Robles and its Rhône Rangers have changed the face of winemaking. Experience first-hand the Old World/New World contrast in styles, led by experts, and including a tasting lineup of at least six wines from Paso and the Rhône. Judge for yourself! *Allegretto, St. Aquinas Breakout Room. Maximum 100 participants. Casual business attire and ribbons.*

3:00 pm Seminar – Blind Taste like a Master - \$60 per person. The blind-tasting process is an unforgiving examination that combines both theoretical knowledge and taste memory with fine-tuned sensitivity to nuanced aromas and flavors. The taster gradually winnows the possibilities until few conclusions are left, based only on the evidence in the glass. It's a skill that takes years to master but can be learned by almost anyone. Start amazing your friends after this seminar taught by a Master-level expert. *Allegretto, St. Aquinas Breakout Room. Maximum 100 participants. Casual business attire and ribbons.*



6:00 pm Buses depart for Paso Robles Inn – Echanson Appreciation Dinner - \$235 per person. Despite its burgeoning reputation as a fine wine region, one cannot spend much time in Paso Robles without sensing its cowboy roots. Our concluding dinner of the weekend will honor our Echansons (local, regional and national) while allowing ample gestures to our western surroundings. Chef Ryan Swartout has worked for years with Paso Robles wineries, including Justin, developing a keen sense for pairing food and wine while enhancing the flavors of both. Chef Ryan will draw from these experiences and the fresh local ingredients available in Paso Robles, to create a five-course menu with wines paired throughout. Feel free to break out the string tie, western belt, jeans, boots and even a cowboy hat as we hoe down in downtown Paso Robles. *Paso Robles Inn, 1103 Spring St, Paso Robles, CA 93446. Maximum 175 participants. Western attire with ribbons.*

Sunday, May 6

11:00 am Mondiale Farewell Brunch—\$60 per person. Before our members return to the lives they led prior to being touched by the Paso Robles experience, they will be invited to attend one more function, a brunch to be held at the Allegretto. This brunch will feature a wide array of breakfast and lunch items farmed in the local area and prepared at chef-manned stations. A Mimosa or Bloody Mary will make this event a great send-off to a memorable weekend. *Dress: Wine Country Casual, ribbons optional*



Please feel free to contact the National Administrative Office if you have any questions.

Chaîne des Rôtisseurs
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2018 Société Mondiale du Vin USA National Meeting & Chaîne Young Sommelier Finals

Paso Robles, California May 3-6, 2018
 Allegretto Vineyard, 2700 Buena Vista Drive, Paso Robles, CA 93446



Date: _____ Name: _____ Rank/Bailliage: _____ Email Address: _____ Guest Name/Rank/Bailliage _____	Hotel Rooming Arrival Date: _____ Check Out Date: _____ # of Nights: _____ <table style="width: 100%; border-collapse: collapse; margin-top: 10px;"> <thead> <tr> <th style="width: 60%;"></th> <th style="text-align: right;">Price Per night</th> <th style="text-align: center;"># of Room Nights</th> <th style="text-align: right;">Total</th> </tr> </thead> <tbody> <tr> <td>King Room *</td> <td style="text-align: right;">\$315</td> <td style="text-align: center;">x _____ =</td> <td style="text-align: right;">\$ _____</td> </tr> <tr> <td>Double Room*</td> <td style="text-align: right;">\$315</td> <td style="text-align: center;">x _____ =</td> <td style="text-align: right;">\$ _____</td> </tr> </tbody> </table> <p style="font-size: small; margin-top: 10px;">* All taxes and fees are included in above prices</p>		Price Per night	# of Room Nights	Total	King Room *	\$315	x _____ =	\$ _____	Double Room*	\$315	x _____ =	\$ _____
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Events Date	Event	Price per guest	# of Guests	Total Events
May 3, 2018	Wine Seminar-The Terroirs of Paso Robles	\$60 x	_____ =	\$ _____
May 3, 2018	Welcome Reception	\$75 x	_____ =	\$ _____
May 3, 2018	Pre-fixe Dinners (pick one)			
	Option A: Bistro Laurent	\$165 x	_____ =	\$ _____
	Option B: Thomas Hill Organics	\$175 x	_____ =	\$ _____
	Option C: Il Cortile Ristorante	\$165 x	_____ =	\$ _____
	Option D: Cello Restaurant at Allegretto	\$165 x	_____ =	\$ _____
May 4, 2018	Tasting Tours & Vineyard Luncheon (pick one)			
	Option A-with lunch at Daou Vineyard	\$125 x	_____ =	\$ _____
	Option B-with lunch at Justin Vineyard	\$125 x	_____ =	\$ _____
May 4, 2018	Young Sommeliers Competition Finals	\$75 x	_____ =	\$ _____
May 4, 2018	Gala Reception & Dinner at the Allegretto	\$250 x	_____ =	\$ _____
May 5, 2018	Wine Seminar-Paso Robles: The West Bank?	\$60 x	_____ =	\$ _____
May 5, 2018	Mondiale Food and Wine Festival	\$85 x	_____ =	\$ _____
May 5, 2018	Wine Seminar-The Judgement of Paso Robles	\$60 x	_____ =	\$ _____
May 5, 2018	Wine Seminar-Blind Taste like a Master	\$60 x	_____ =	\$ _____
May 5, 2018	Echanson Appreciation Dinner at Paso Robles Inn	\$235 x	_____ =	\$ _____
May 6, 2018	Mondiale Farewell Brunch at the Allegretto	\$60 x	_____ =	\$ _____
Please note event tickets will be collected at the door for all events.				Total Events \$ _____

Please let the National Office know of any special dietary needs. Please keep a copy of your registration form for your records.
 If you plan on being inducted in the Société Mondiale du Vin please write your name in this section.

By way participating in a Chaîne activity, members and guests implicitly grant permission and hold harmless the Chaîne to use his or her likeness and those of guests in photographs in all its publications and any and all other media, without compensation.

Summary Total Room Price \$ _____ Total Events Price: \$ _____ Registration \$ 75.00 Total \$ _____	Credit Card Payment (AMEX. Master Card or VISA) Name on Card: _____ Card Number: _____ Expiry Date: mm/yy __/__/__ CVV Code: _____ Signature: _____
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Please type or print clearly. Once form is completed either fax, mail or email to National Administrative Office at:
 Chaîne des Rôtisseurs
 285 Madison Avenue, Madison, NJ 07940-1099
 Phone: 973-360-9200 Fax 973-360-9330
 Email: chaîne@chaineus.org

Cancellation Policy
 Written cancellations received before April 14, 2018, will be subject to a \$50 per person cancellation fee. No refund is possible after this date.

I have read and understand the Chaîne cancellation policy stated above.

Signature: _____ Date: _____

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