



Confrérie de la Chaîne des Rôtisseurs® Société Mondiale du Vin®



CHARLES BENNETT, GRAND ECHANSON DES ETATS-UNIS
NATIONAL ADMINISTRATIVE OFFICE
CHAÎNE HOUSE AT FAIRLEIGH DICKINSON UNIVERSITY
285 MADISON AVENUE, MADISON, NEW JERSEY 07940
PHONE: 973.360.9200 FAX: 973.360.9330 EMAIL: CHAINE@CHAINEUS.ORG

The 2015 Société Mondiale du Vin National Weekend and Young Sommelier Competition Finals will be held in historic Santa Barbara, CA May 14-17, 2015. This is one of the most beautiful areas of California. The town itself offers quaint streets for strolling, museums, a mission built in 1786, chic wine bars and restaurants, and world-class shopping, not to mention several of the finest wine-growing areas in the United States. Vineyards were planted here in the 1700s!

I'm excited about several innovations this year. For the first-time ever, Mondiale members will be able to sit in on the finals of the Chaîne Young Sommelier Competition, which will be an amazing experience. We're also offering a chance to attend a tutored blind-tasting session led by one of the world's top Master Sommeliers.

Our Welcome Reception on Thursday May 14 will be at our host hotel, the lavish 5-star Bacara Resort, which swoops from its cliffside perch above the Pacific down to a lovely sandy beach. Just minutes from the center of Santa Barbara, Bacara Resort is the perfect spot for a wonderful weekend of wine, food and camaraderie!

Friday features three spectacular events. First, our traditional "Taste of..." series: about 20 artisan winemakers from the Santa Ynez Valley and Sta. Rita Hills wine regions will pour and discuss their award-winning wines at the walk-around *2015 Taste of Santa Barbara County* accompanied by a buffet lunch.

Friday afternoon is the finals of the Chaîne Young Sommelier Competition. For the first time, Mondiale members can watch the three best under-30 sommeliers in the country display their knowledge, service, and tasting skills under the sharp eyes of the judges. You can even taste the blind wines as the competitors are evaluating them. Mondiale members have priority through Feb 10 for this event.

Friday evening we'll dine at Bacara Resort. Just before dinner, we'll crown the Best Young Sommelier in America after two days of competition. During the meal, our special guest will be William P Foley II and his daughter Courtney. After a hugely successful career in finance, Bill Foley has become one of the leading movers and shakers in the California wine industry, acquiring and building a broad network of winery brands including Chalk Hill, Lancaster, Sebastiani, Merus, Kuleto, EOS, Foley Estates, Firestone, and many more. Courtney Foley is in line to succeed her father in running this wine empire, and she'll talk with us about the future of the business as we taste a variety of their wines.

During the day Saturday, you can choose from four special wine experiences. A lunch trip to Sta. Rita Hills to tour the Foley Estates winery and practice your blending skills with vibrant young winemaker Lorna Kreutz; or next door, a visit to highly rated Melville Winery with Chad Melville (both estates famed for their Pinots and Chardonnays); or a wine-and-history stroll in downtown Santa Barbara with its historical museum, wine tasting rooms, and fashionable shopping, before lunch at a top local restaurant. For those who crave a limited-access wine experience, Foley Family Wines is hosting their annual private event for wine club members, featuring a series of special expert-led tasting seminars (vertical tastings, blending sessions, etc). They've offered a limited number of seats to our members.

Saturday evening we'll travel into wine country for our gala induction and dinner at Crossroads Estate, formerly Brooks Firestone's personal home and now owned by Foley Family Wines, where we'll dine magnificently among the vines. For those that want to join Mondiale and want to be part of the "ultimate" Mondiale Induction, let us know immediately.

Please join me for this great weekend of wine, food, and fun in Santa Barbara. Space for some events is extremely limited, so please make your reservations today!

Cheers, and Vive la Société!

Charlie

Charlie Bennett, Grand Echanon des Etats-Unis



Société Mondiale du Vin U.S.A. National Meeting & Young Sommelier Competition Finals Santa Barbara, California May 14-17, 2015

The Annual Société Mondiale du Vin U.S.A. National Meeting and 2015 National Young Sommelier Competition Finals will be held in beautiful Santa Barbara, California beginning on Thursday, May 14th to Sunday, May 17th. This gastronomic three day event will feature world-class wines and superb dining.

The spectacular Bacara Resort on the Pacific Ocean will be our headquarters for this year's conference and competition. **Bacara Resort & Spa**, 8301 Hollister Ave, Santa Barbara, CA 93117.



Use the attached Registration Form to sign yourselves up and fax, email or mail the form to Clyde Braunstein at 973.360.9330 or clydeb@chaineus.org.



Thursday May 14

We kick off our festivities early this year with a new feature – a blind tasting of Pinot Noirs led by one of our Master Sommelier competition judges and an area winemaker. Learn how the pros evaluate wine, while comparing Pinot Noirs made with and without their stems (whole cluster fermentation) – a big difference that could impact your future buying!

Then join our traditional welcome reception where we re-connect with old friends and greet new members. After the reception, Santa Barbara offers many fine dining choices for dinner on your own. See the list of suggested restaurants. (Reservations strongly recommended).

1:00 pm—5:00 pm Chaîne Check-In and meeting registration. Pick up your Registration Packet in the Bacara Resort Lobby.

2:00 pm—3:30 pm Pinot Noir Blind Tasting “Are Stems too Stern?” - How whole cluster inclusion impacts the flavor of Pinot Noir. Santa Ynez room above the Bacara Lobby, led by CIA Master Sommelier Robert Bath and Clos Pepe Winemaker Wes Hagen. *Wine Country casual with ribbons.* (Max 60)

5:00 pm Welcome Reception—Bacara Resort Rotunda, near Lobby. *Wine Country Casual, no ribbons.*

Friday May 15

Our “Taste of Santa Barbara County” event, an annual favorite, gives you a chance to talk with the owners and winemakers of 20 of the best wineries in Sta Rita Hills, Santa Ynez Valley, and Santa Maria Valley while tasting their wines, accompanied by a delicious buffet lunch. Mid-afternoon, **a first: the finals of the Young Sommelier Competition will be open to spectators!** Friday dinner is at Bacara, featuring special guest William P. Foley II and his daughter Courtney.

11:00 am-2:00 pm The Taste of Santa Barbara—In a breathtaking location overlooking the Pacific, 20 wineries will pour for us, with a buffet lunch. Bacara Resort on the bluff behind Ocean House Restaurant. *Wine Country Casual, no ribbons.*

2:00 pm Top 3 Young Sommeliers announced at conclusion of Taste of Santa Barbara event, on the bluff behind the Bacara Ocean House Restaurant. This is a brief announcement just before the final three face off to determine the winner.

2:30pm—4:30pm Best Young Sommelier Competition Finals—Taste the competition wines blind along with the contestants, and analyze their service skills as the judges do. Advance tickets required. This will sell out, and Mondiale members have priority. (We want you to come! Join Mondiale now and get your ticket.) Bacara Santa Ynez room, *Wine country casual with ribbons.* (Max 50)

6:00 pm —10:00 pm Reception and Winemaker Dinner at Bacara — Welcome Bill Foley and his daughter Courtney, owners of 17 wineries including Chalk Hill, Lancaster, Kuleto, Merus, Altus, Foley Estates, Lincourt, and many more. The Best Young Sommelier in America will be announced. Bacara Ballrooms B & C. *Jacket and tie with ribbons*

Saturday May 16

Four spectacular choices of wine events this day – two at nearby wineries, one in downtown Santa Barbara, and one at Bacara Resort. Our Gala Induction Dinner at an amazing wine country venue concludes this fantastic weekend.

8:00 am—8:45 am Echansons Provinciaux Meeting—Santa Rose Rm—This is a business meeting just for regional Echansons, national Echansons, and the Bailli Délégué, to plan the upcoming year. *Wine Country Casual with ribbons.*



8:45 am –9:45 am Mondiale Meeting—Santa Cruz Room - For all Echansons and Mondiale members; hear brief reports on current and planned Mondiale initiatives, and provide your suggestions for how we can improve. *Wine Country Casual with ribbons.*

10:00 am Buses leave from Bacara Resort Lobby for the Food and Wine Excursions listed below

10:00 am-3:00 pm Four Special Wine and Food Experiences (all include lunch) - Choose one (*Wine Country Casual, no ribbons*)

- **Foley Estates Visit & Blending Experience.** (max 36) *Foley Estates' engaging young winemaker Lorna Kreutz explains how she chooses among different Pinot Noir lots to make her Sta. Rita Hills Estate Pinot Noir – then you blend your own! Lorna will award the winning blend a prize. You'll also taste through several wines in her range during a delicious lunch overlooking the vines.*
- **Melville Winery Visit and Terroir Tasting** (max 40) *Join owner and vineyard manager Chad Melville on a walk through highly rated Melville vineyards, then taste wines from different locations on the property as Chad explains how topography and soil differences impact the flavors you're tasting in the wine. Five of their 2012 wines scored 95 points or above. Includes lunch.*
- **Food, Wine, and History – A Walking Tour of Santa Barbara** (max 90) *You have several choices in historic downtown Santa Barbara before our lunch at the famed Wine Cask Restaurant. Visit the small, intriguing Santa Barbara Historical Museum (with a guide) to learn the rich history of the area; or try a tasting room "crawl" of several respected wineries in a two-block area downtown; or stroll the elegant stores of State Street if a shopping opportunity entices you; then all meet at the Wine Cask for a lovely wine and food lunch.*
- **Foley Food & Wine Society Seminars and Tastings** (max 50) *A unique opportunity without leaving Bacara Resort! This society spanning 17+ wineries holds its annual tasting extravaganza at Bacara on this day. It's normally open only to Foley Club Members, but we've arranged for a limited group of Chaîne members to partake. The full list of activities is on the attached page. Your ticket entitles you to attend multiple small educational wine seminars, meet a dozen top winemakers, enjoy a buffet lunch, and taste rare library verticals of several wines in the Foley portfolio.*

SOLD OUT



5:00 pm Depart for Gala Induction Dinner — This evening we journey into “Sideways” country, to the property that Brooks Firestone once called home, for our lively induction ceremony and dinner. At gorgeous Crossroads Estate in the Foxen Canyon area, we’ll dine in the picturesque pole barn as we watch the setting sun and renew old friendships. Salut!

Buses leave from Bacara Resort Lobby at 5:00pm *Jacket & tie with ribbons. Evenings are cool; ladies should bring a wrap.*

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

Chaîne des Rôtisseurs

National Administrative Office

285 Madison Ave., Madison, NJ 07940

Phone: 973-360-9200, Fax: 973-360-9330 Email: clydeb@chaineus.org

Foley Food and Wine Society
Wine and Food Celebration at Bacara Resort

Saturday, May 16, 2015, 10:00am to 3:30pm

SOLD OUT

If you sign up as a Chaine VIP for the Foley Food and Wine Society event on Saturday May 16 at Bacara Resort, you can participate in all the following programs, without having to leave the resort:

- Attend winemaker-led workshops in blending, food and wine pairing, wine aroma evaluation, and more (10:00am – 1:30pm, see below)
- Taste reserve and limited-release wines, verticals, large formats, and older library wines from multiple wine estates in the Foley Family portfolio (1:30pm – 3:30pm)
- Taste current releases and talk with winemakers from 14 wineries across the Foley portfolio (1:30pm – 3:30pm)
- Learn sabrage hands-on (sabering open a Champagne bottle) (1:30pm – 3:30pm)
- Watch culinary demonstrations and sample the results (1:30pm – 3:30pm)

To attend these Foley events on Saturday, be sure to select this option on your registration page. You should also choose no more than two of the workshops on the following page (one in each time slot) to complete your registration. Each workshop is 90 minutes. The workshop times are 10:00am-11:30am and 12:00pm-1:30pm Saturday.

The Foley Family Portfolio of Wineries:

Napa:	Foley Johnson (formerly Sawyer), Kuleto, Merus (and Altus)
Sonoma:	Chalk Hill, Sebastiani, Lancaster, Roth Estate
Lake County:	Langtry (and Guenoc)
Central Coast:	EOS, Firestone, Lincourt, Foley Estates
Pacific Northwest:	Four Graces, Three Rivers
New Zealand:	Clifford Bay, Martinborough Vineyard Estates, Te Kairanga, Vavasour

(Note: William Foley of the Foley Family Wineries is not related to Robert Foley and his wines)

Name of Registrant: _____

**REGISTRATION SUPPLEMENT – SUBMIT THIS PAGE WITH YOUR REGISTRATION IF YOU CHOSE
FOLEY SEMINARS/TASTINGS ON SATURDAY**

To attend the Foley Workshops at Bacara Resort as your midday “excursion” on Saturday (fourth Saturday option as listed on the registration page), you must also fill out and submit this page with your registration to be assigned a ticket for any workshops, which will sell out. If your registration is for two people, you may indicate different workshops for each below.

ALL WORKSHOPS SOLD OUT

Select one wine workshop in each time column, from the six workshops below

- | | | | |
|-----|----|-----|--|
| 10a | or | 12p | <ul style="list-style-type: none">• The Science of Wine and Food Pairing. Discover how wine interacts with basic flavor elements in foods. Taste the effect of salt, acid, sweet, bitter, and savory on wines. “Old-school” pairing rules do not apply! Try culinary creations with wines that you would never think to pair that really work together! Experience the importance of drinking balanced wines with food. Led by Wine Educator Lila Brown. |
| 10a | or | 12p | <ul style="list-style-type: none">• The Science of Aroma. Build your aroma memory bank. What aromas can you detect in wine, and how can they guide you in enjoying wine? What are tasters talking about when they sense the smell of cherries in a wine, or cinnamon, or forest floor? What is the underlying origin of these aromas and how can they help you identify and enjoy what you’re drinking? Led by Wine Educator Ericka Briscoe |
| 10a | or | 12p | <ul style="list-style-type: none">• The Art of Blending (Pinot Noir clones). Pinot Noir is genetically unstable, and can produce wines with quite different flavor profiles depending on the “clone” of Pinot Noir used in the wine. You’ll taste wines made from four different Pinot Noir clones (2A, 115, 667, and Pommard). Then in teams of six and under tutelage of a winemaker, you’ll blend these clones to create a finished wine that achieves the balance your team desires. The “best” blend will win a prize. Led by Three Rivers Winemaker Holly Turner. |
| 10a | or | 12p | <ul style="list-style-type: none">• The Art of Blending (Meritage grapes). A Bordeaux blend, or Meritage wine, will taste very different based on the mix of grapes the winemaker selects for the wine. First you’ll taste the base wines that went into a recent California Bordeaux-style wine (Cabernet, Merlot, Petit Verdot, etc). Then In teams of six and under the guidance of two winemakers, you’ll blend these base wines to try to match the finished wine as closely as possible. A prize will be awarded to the team with the best blend. Led by Foley Johnson winemaker Brad Warner and Merus & Kuleto winemaker Dave Lattin. |
| 10a | or | 12p | <ul style="list-style-type: none">• The Cube Project. Three winemakers, three vineyards, nine wines – a truly unique experiment. Winemakers from Lincourt in Santa Ynez, Anne Amie in the Willamette Valley, and Bouchaine in the Napa Valley will be on hand to lead you through a unique tasting. Starting with a single lot of grapes from each winery, in 2011 each winemaker made his or her own version of wine from those grapes. Three different Lincourts, three different Anne Amies, three different Bouchaines from identical batches of grapes. You can taste the result while the winemakers talk about the different decisions they made that led to the varying flavor profiles in your glass, from the same grapes. A historic experiment. Led by winemakers Leslie Renaud, then of Lincourt (Foley Family); Thomas Houseman of Anne Amie; and Andrew Brooks of Bouchaine. |
| 10a | or | 12p | <ul style="list-style-type: none">• Where is This From? Blind-taste red wines from widely differing terroirs. You’ll hear about the appellations that gave birth to the wines and the terroir characteristics the different locations should bring to the wine. Then you’ll guess which wine came from which terroir. Along the way, receive guidance on identifying key wine characteristics as you taste. Led by winemaker Paul Warson of EOS Winery and Firestone. |

Don’t forget to write your name at the top of this page before you submit it to the Chaine

Recommended Restaurants

Santa Barbara's Historic Downtown:

Bouchon

9 West Victoria Street,
Santa Barbara, CA 93101
(805) 730-1160
www.bouchonsantabarbara.com

Downey's

1305 State Street
Santa Barbara, CA 93101
(805) 966-5006
downeyssb.com

Finch & Fork (Canary Hotel)

31 West Carrillo Street
Santa Barbara, CA 93101
(805) 879-9100
www.finchandforkrestaurant.com

Louie's California Bistro

The Upham
1404 De La Vina Street
Santa Barbara, CA 93101
(805) 963-7003
www.louiessb.com

Seagrass

30 East Ortega Street
Santa Barbara, CA 93101
(805) 963-1012
www.seagrassrestaurant.com

The Wine Cask

813 Anacapa Street
Santa Barbara, CA 93101
(805) 966-9463
www.winecask.com

Zaytoon (Lebanese)

209 East Canon Perdido Street
Santa Barbara, CA 93101
(805) 963-1293
www.zaytoon.com

Santa Barbara's "Funk Zone"

The Lark

131 Anacapa Street
Santa Barbara, CA 93101
(805) 284-0370
www.thelarksb.com

Les Marchands Wine Bar (limited food)

Suite B, 131 Anacapa Street
Santa Barbara, CA 93101
(805) 284-0380
www.lesmarchandswine.com

Other areas nearby:

Four Seasons Santa Barbara

1260 Channel Drive
Santa Barbara, CA 93108
(805) 969-2261
www.fourseasons.com/santabarbara/dining

Stella Mare's

50 Los Patos Way
Santa Barbara, CA 93108
(805) 969-6705
www.stellamares.com

The Stonehouse

San Ysidro Ranch
900 San Ysidro Lane
Santa Barbara, CA 93108
(805) 565-1724
www.sanysidroranch.com/san_dining.cfm

Toma

324 West Cabrillo Boulevard
Santa Barbara, CA 93101
(805) 962-0777
<http://www.tomarestaurant.com/>

Wine Country

(Buellton, Los Olivos, Solvang, Santa Ynez, Ballard)

The Ballard Inn

2436 Baseline Avenue
Ballard, CA 93463
(800) 638-2466
www.ballardinn.com

Brothers Restaurant at the Red Barn

3539 Sagunto Street
Santa Ynez, CA 93460
(805) 688-4142
www.brothersredbarn.com

Hitching Post II

(Sideways movie scene, not grand cuisine)
406 East Highway 246
Buellton, CA 93427
(805) 688-0676
www.hitchingpost2.com

SY Kitchen

1110 Faraday Street
Santa Ynez, CA 93460
(805) 691-9794
www.sykitchen.com

2015 Société Mondiale du Vin USA National Meeting and Young Sommelier Finals
 Santa Barbara, California May 14-17, 2015—Bacara Resort, 8301 Hollister Ave, Santa Barbara, CA 93117



Date: _____
 Name: _____
 Rank: _____
 Bailliage: _____
 Email Address: _____
 Guest Name: _____
 Guest Rank/Bailliage: _____

Hotel Rooming
 Arrival Date: _____ Check Out Date: _____ # of Nights: _____

	Price Per night	# Room Nights	Total
Garden View King (450 ft ²)	\$250	Sold Out	
* Partial Ocean View King (450 ft ²)	\$340	Sold Out	
* Ocean View King (450 ft ²)	\$395	Sold Out	
* Garden View Suite (820 ft ²)	\$450	Sold Out	
* Ocean View Suite (850 ft ²)	\$675	Sold Out	
* Limited availability			

Date	Event	Price Per Guest	# of Guests	Total Events Price	
May 14, 2015	Master Somm Tasting "Are Stems too Stern?"	\$75	Sold Out		
May 14, 2015	Welcome Reception	\$0	x _____	=	\$ _____
May 15, 2015	Taste of Santa Barbara (w-Lunch)	\$85	x _____	=	\$ _____
May 15, 2015	Young Sommelier Competition Finals ** (**Limited seats; Mondiale members have ticket priority)	\$50	Sold Out		
May 15, 2015	Winemaker Dinner and Sommelier Awards	\$195	x _____	=	\$ _____
May 16, 2015	Wine Events Including Lunch				
	-Foley Estates Visit & Blending Experience	\$95	x _____	=	\$ _____
	-Melville Winery Visit and Terroir Tasting	\$95	x _____	=	\$ _____
	-Santa Barbara History & Tasting Rm Crawl	\$95	x _____	=	\$ _____
	-Foley Family Wine Society Seminars/Tastings To select the Foley seminars, also send add'l sheet	\$150	Sold Out		
May 16, 2015	Gala Induction & Dinner at Crossroads Estate	\$235	x _____	=	\$ _____
			Total Events		\$ _____

Please let the National Office know of any special dietary needs. Please keep a copy of your registration form for your records.

Summary

Total Room Price \$ _____
 Total Events Price: \$ _____
 Registration (\$75 Mondiale Member, \$100 all others*) \$ _____
 Want to join the Mondiale? Contact the National Office for details.

Total \$ _____

Less \$500 per person deposit to reserve your place \$ _____
 * Registration Fee is per couple

Please note—Payment in full is required, when paying by credit card.

Credit Card Payment
 (Visa or Master Card only)

Name on Card: _____
 Card Number: _____
 Expiry Date: mm/yy ____/____ CVV Code: _____
 Signature: _____

Please type or print clearly. Once form is completed either fax, mail or email form to National Administrative Office at:
 Clyde Braunstein, Executive Director
 Chaîne des Rôtisseurs
 285 Madison Avenue, Madison, NJ 07940-1099
 Phone: 973-360-9200 Fax 973-360-9330
 Email: clydeb@chaineus.org

Cancellation Policy
 Written cancellations received before March 31, 2015, 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: _____