

German Wine Society

30th Anniversary Celebration, June 15-17, 2007

Our Events

All events except for the opening reception are held at the Westin Washington City Center, 1400 M Street NW, (202) 429-1700. Rooms are available under “German Wine Society” at the rate of \$169.00 + 14.5% tax per night.

Friday, 7 to 9:30 p.m. Embassy Reception - We begin our celebration in the Great Hall of the German Embassy, showcasing wines from each of Germany’s 13 wine-growing regions, courtesy of the German Wine Institute. We have reserved this very special location in honor of our special celebration, and you will not want to miss it. For security reasons, we must provide the Embassy with a list of participants in advance. We regret that we cannot accommodate last minute walk-ins.

Saturday, 10 to 11:30 a.m. Tasting Seminar - Join us for a presentation by Thomas Haehn, Southeast regional manager for Wine Cellars International, with a selection of wines from the award-winning portfolio of importer Rudi Wiest.

Saturday 12 to 1:30 p.m. Lunch – Tour the “Spice Routes of Asia” pairing South Asian cuisine with a selection of Rieslings from the portfolio of Phil Bernstein, MacArthur Liquors.

The Menu

Bali Ginger Lime Shrimp, Asian Slaw
Symphony of Authentic Lamb and Chicken Roganjosh
Long-grain Rice and Tandoori Bread
Chai Tea, Spicy Mousse Charlotte

Saturday, 2 to 3:30 p.m. Tasting Seminar - Importer Terry Theise, named by Robert Parker among the “Most Influential Wine Personalities of the last 20 years,” presents selections of his portfolio of highly rated wines in his unique and distinctive style.

Saturday, 3:30 - 4:30 p.m. - Membership Meeting — We urge all members to attend.

Saturday, 6:30 - 9:30 p.m. Sekt Reception and Banquet - Join us for a “Mediterranean Tour,” featuring wines from the portfolio of Derek Vinnicombe and Winesellers, provided by the Henry Wine Group.

The Menu

Reception featuring a passed selection of Spanish Tapas paired with Fitz-Ritter Sekt
Raz al Hanout Salmon Tartare, Micro Greens
Trio of Lamb Noisette Gorgonzola, Pork Medallion Noisette and Veal with Sweetbread
and Mushroom Ragout
German Potato Pancakes with Caraway, Vegetable Medley
Bittersweet Chocolate and Vanilla Creme Brulee Pyramid

Sunday, 10 a.m. to 12 noon Brunch Seminar – Join noted wine lecturer Mark Phillips for a Southwestern American-themed brunch and discussion of the challenges and enjoyment of pairing Riesling with our favorite cuisines.

The Menu

Southwestern Gazpacho with Grilled Andouille
Braised Short Rib Osso Bucco, Muenster Polenta and Mandoline Vegetables
Caramel, Toasted Pecan and Brownie Delice

For prices of events, please see the registration sheet.