

*Les Dames d'Escoffier*  
*Washington, DC Chapter*  
*Invites you to*

## Terroir! Taste of Virginia's Legendary Piedmont and Appalachians



**DATE:** Thursday, October 27, 2016

**TIME:** 8:15 a.m. to 4:00 p.m.

**PLACE:** Bus departure and return, Fairmont Hotel, 2401 M Street NW, Washington DC 20017

**PRICE:** \$165 inclusive

**RSVP:** [www.lesdamesdc.org](http://www.lesdamesdc.org)

Taste the finest food and wines from Virginia's Piedmont terroir at Airlie, a notable estate, farm and conference retreat where Earth Day was conceived. You will travel to Airlie through the Virginia countryside and enjoy a ploughman's breakfast *en route* as **Susan James**, whose family settled Virginia in the 1700s, explains the region's terroir, highlights its rich agricultural life and provides insights to our nation's founding farmers.

Upon arrival, you will tour Airlie's celebrated grounds and kitchen gardens with master gardener, Katey Wietor. **Janet Cam** will introduce Virginia's top winemakers, including noted vintner Rutger de Vink whose RdV wines are "putting the state (of Virginia) on the world wine map." - *Financial Times* (Jancis Robinson). She will moderate a panel discussion about the terroir above the Piedmont fall line.

The conversation will continue as the winemakers join us for a feast prepared under the direction of Chef **Janis McLean** that reflects Virginia Piedmont culinary traditions and its French and frontier influences. The lunch will feature local ingredients accompanied by premium local cheeses from Stonyman Gourmet Farmer including rare aged cheeses and fine wines provided by the winemakers. Wine highlights will include RdV's remarkable Cabernet Blend that, according to Robert Parker, Jr. is "complex, velvety and world class"; Early Mountain Vineyards rare Pinot Gris, a biodynamic wine produced on one acre of land that yields only 150 cases a year; wines made with the native American Norton grape from Chrysalis Vineyards which possesses the largest single planting of Norton grapes; two 2013 chardonnays presented by Linden Vineyards' Jim Law, dean of Virginia's winemakers: Hardscrabble from his older vines and another from Avenius Vineyard, owned by Linden Vineyards' manager, Shari Avenius, that demonstrates the terroir very well. You will also sample the offerings of renowned Barbourville Vineyards, established in 1976 near Charlottesville by Gianni Zonin, Zonin's family has been making wines in Italy since 1821 and Barbourville is dedicated to producing delicious, estate-bottled vintages of European heritage.

Forrest Pritchard, farmer and author of best seller *Gaining Ground, A Story of Farmers' Markets, Local Food and Saving the Family Farm*, will speak. A signed copy of his book will be presented to each guest. The return to DC will include a stop at nearby Whiffletree Farm to see grass-fed, sustainably and humanely raised livestock. You will be delighted with a surprise departure gift of sips and tastes of the region.