

Pacific Rim Alliance presents the 8th Annual
Jimmie Heuga Wine Maker Dinner

September 27, 2008



100% of the proceeds donated to The Heuga Center for MS

Jimmie Heuga Wine Maker Dinner

10818 Viacha Dr., San Diego

September 27, 2008

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Thank You II

Menu Appetizers

Charles Heidsieck Brut Réserve Champagne
Pickled Green Tomatoes, Crab & Spinach Dip,
Hot & Spicy Green Beans, Olive Tapenade Torte, French Triple Creme Cheese

Starter

2006 Kenwood Vineyards Reserve Sauvignon Blanc
Scallops, Mango, Papaya and Avocado Martini

Soup

2005 Graffigna Grand Reserve Malbec
Cucumber & Tomato Soup with Mint

First Entree

2006 Bonterra Vineyards Chardonnay
Northern Pacific Cod, Roasted Asparagus, Vine-Ripe Tomatoes stuffed with Goat Cheese

Sorbet Trio

Trio of Mango, Strawberry & Zesty Lemon

Second Entree

2005 Lake Sonoma Winery Saini Farms Old Vine Zinfandel
Venison Medallions with a Zinfandel Boysenberry Reduction,
Farm Fresh Haricot Vert, Garlic Mashed Baby Reds, Caramelized Onions

Dessert

2004 Dark Star Cellars Ricordati
Chocolate Chip Cookie Martini with Raspberries topped
with Fireside's Coffee Merlot Chocolate Sauce

Fiji Water

Coffee, Espresso, Amaretto di Saronna



Jimmie Heuga



1964 Slalom Olympic Winners
Billy Kidd (2), Pepi Stiegler (1), Jimmie Heuga (3)

Jimmie Heuga grew up near Lake Tahoe, CA and started skiing at the age of two at Squaw Valley. He began competing when he was five years old and, at 15, he was the youngest man ever named to the U. S. Ski Team.

In 1964 Heuga stunned the international skiing community when he took the bronze medal in slalom at the Winter Olympics in Innsbruck, Austria. Billy Kidd finished second, just a heartbeat ahead of Heuga and together they became the first American men to earn an Olympic medal for Alpine skiing. In 1967 Heuga finished third in point standings in the World Cup giant slalom and was the first American to win the prestigious Arlberg-Kandahar race in Garmisch, Germany.

Heuga began noticing symptoms of what would later be diagnosed as Multiple Sclerosis (MS) in the spring of 1967, experiencing vision problems and numbness. After competing in the 1968 Olympics, he joined the professional racing circuit, still hindered by mysterious symptoms. In 1970 he finally received an official diagnosis of MS. He was only 26 and at the peak of his skiing career:

The conventional medical wisdom of the time advised people with MS to avoid any physical or emotional stress. This was difficult for an athlete of Heuga's caliber and after six sedentary years, he rebelled. Developing his own program of exercise, nutrition and mental motivation, Heuga found not only his physical health, but also his outlook on life greatly improved. His approach revolutionized the management of MS.

Inspired by his success, Heuga founded The Heuga Center, in 1984, to share his philosophy with others and to help them focus on what they "can do." For his inspiration and leadership in the field of MS, Heuga has received numerous honors from organizations including the National Multiple Sclerosis Society, the Texaco Star Award and the President's Council on Physical Fitness.

Heuga currently lives in Louisville, Colorado. Although he now uses a wheelchair, he still exercises daily and spends time on the slopes using a bi-ski and enjoys skiing with his sons Wilder, Blaze and Winston. ◆



2004 Billy, Jimmie, Bob Beattie

The Heuga Center

Promoting Health & Creating Hope



The Heuga Center is a non-profit organization dedicated to improving the lives of people with multiple sclerosis through educational and wellness programs, and ongoing research.

Former Olympic ski racer, Jimmie Heuga, founded The Heuga Center in 1984 to teach people with Multiple Sclerosis (MS) how to use exercise to help

manage their life with this chronic disease. He wanted to share the principles that transformed his life from one of despair to one of health and well-being.

Defying conventional wisdom, Heuga began a program of exercise, nutrition and psychological motivation and found not only his physical condition, but his outlook on life improved. Jimmie's success revolutionized the management of MS. He transformed his frustration into productivity, reclaiming his life and showing the medical community that there was, indeed, another way to live with MS.

Today, The Heuga Center has expanded Jimmie's approach to focus on the whole person and family living with the impacts of MS. Programs include education, nutrition, mental well-being and exercise, as well as learning specific, individualized life management skills and ways to integrate wellness activities into everyday life. The Center's Programs help people set personal life goals as a focal point for reclaiming their lives, and then give them the strategies, confidence and support to strive for those goals.

The Heuga Center's unique programs are recognized worldwide as a valuable complement to regular medical treatment. The Center is a member of the Consortium of Multiple Sclerosis Centers and works closely with the National Multiple Sclerosis Society and the American Academy of Neurology.

As a leader in the field of MS, The Heuga Center has brought health and hope to thousands of people and families living with MS. It remains the only resource of its kind in the world.

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Charles Heidsieck

Brut Réserve Champagne

Reims, France

www.CharlesHeidsieck.com



Wine Description—

On the Nose. Notes of fully ripe fruit, such as nectarines and cherry plums are apparent initially. The finish reveals hints of nougat, honey and cereal grains.

On the Palate. This wine is remarkably smooth and generous on the palate. Three years of maturation have given it body and substance. As the wine opens up, it is full and intense with notes of warm bread blending harmoniously with discreet notes of ginger and coriander.

Wine Maker Notes—

While fifteen months of aging is the legal minimum for non-vintage champagne, Charles Heidsieck Brut Réserve is aged for a minimum of three years. The grapes used to make Brut Réserve are selected from the top crus in the Champagne region. Each bottle of Brut Réserve contains an extraordinary 40% of reserve wines.

Varietal Composition—

Pinot Noir 34%, Chardonnay 33%, Pinot Meunier 33%.

Champagne Charles Heidsieck—

Since Charles-Camille Heidsieck founded it in Reims in 1851, Champagne Charles Heidsieck has become renowned as one of the most prestigious houses in Champagne.

Today, Champagne Charles Heidsieck continues to be recognized for its unique, rich style and is often described colloquially by its many fans as “the champagne for wine lovers.” Their principles have not changed much since 1851.

Charles Heidsieck continues to use a substantial amount of reserve wines in their blends and mandate considerable periods of aging in two-thousand year-old chalk cellars before permitting any bottle to be disgorged. ♦



Kenwood Vineyards

2006 Reserve Sauvignon Blanc

Sonoma County, California

www.KenwoodVineyards.com



Wine Description—

Intense aromas of and tropical fruit and lemon grass; full mouth feel with crisp “mineral” character to the finish

Wine Maker Notes—

Since 1980, Kenwood has been renowned as one of the top producers of Sauvignon Blanc in California. Kenwood's Reserve Sauvignon Blanc receives critical acclaim vintage after vintage. The mild 2006 growing season produced excellent, well-balanced fruit with crisp natural acidity. The Sauvignon Blanc grapes were harvested in late September from select properties throughout Sonoma County. After fermentation, the wine was aged in neutral French oak upright casks. These oak tanks allow the wine to gently finish fermentation without imparting any oak character to the wine. Afterwards the wine was moved to stainless steel tanks for 2 months prior to bottling. The wine has intense varietal character with notes of grass, citrus, and tropical fruit.

Varietal Composition—

100% Sauvignon Blanc.

Aging—

2 Months in Stainless Steel, 2 months in neutral upright oak.

Final Analysis—

Alcohol: 14.5%, Acid: 6.44, pH: 3.25

Production—

1,2,13 cases.

Bottled—

May 2007.

Food Recommendations—

This refreshing Sauvignon Blanc is best served slightly chilled with light fare, such as appetizers, seafood and salads. ♦



Graffigna

2005 Grand Reserve Malbec

San Juan, Argentina

www.GraffignaWines.com



Wine Description—

Displays an intense and deep ruby red color, with traces of violet. A very aromatic nose presents the variety's typical plum aromas, combined with smoke and chocolate notes, a result of the oak and bottle aging. On the plate, rich and sensual, well structured and perfectly balanced.

Wine Maker Notes—

Graffigna is a wine conceived in the vineyard from its very start, with a special oenologic criterion.

It is born surrounded by the particular conditions of the desert of San Juan, with a dry, warm and very sunny weather.

Runoff streams originating in the Andes mountains flow through the area and provide ample water for irrigation.

Varietal Composition—

100% Malbec.

Growing Region—

Pederal Valley at the foothills of the Andes in province of San Juan at 1,400 m above sea level.

Aging—

50% in French oak and 50% in American oak for 12 months.

Final Analysis—

Alcohol by Volume: 14.5%.

Food Matching—

Barbecues, pastas with soft sauces, omelettes and soft cheese. ◆



Bonterra

2006 Chardonnay

Mendocino County, California

www.Bonterra.com



Wine Maker Notes—

Most of the grapes for Bonterra's Chardonnay are harvested along a 12-mile corridor near the banks of the Russian River, and year after year offer characteristic green apple, baked apple, pear and citrus notes in the wine.

There's a touch of vanilla from the dollop of new French Oak. An initial impression of rich, buttery cream quickly turns to aromas of honey and lightly toasted almonds, followed quickly by tropical aromas of pineapple, citrusy lemon and Crème Brûlée.

Varietal Composition—

Chardonnay, with light touches of Viognier, Roussanne and Muscat.

Growing Region—

Most of the grapes for Bonterra's Chardonnay are harvested along a 12-mile corridor near the banks of the Russian River.

Aging—

During fermentation, 30% of the wine is retained in stainless steel to heighten the expression of the fruit, while the remaining 70% is barrel fermented. Some 60% of the wine undergoes malolactic fermentation and remains in oak for four months in small oak barrels, with 10% of the wine in new French oak barrels, 15% in once used French and American oak barrels, and the remainder in mostly neutral French and American oak. Coopers included Francois Frères, Siruge and Rousseau.

Final Analysis—

Alcohol by Volume: 13.6%, TA: 60, pH: 3.36.

Bonterra Philosophy—

Bonterra honors the land by farming organically, creating rich soils providing healthy vines an opportunity to deliver wonderfully flavored fruit. In every sip, you'll understand why organic farming creates wines of great taste and excitement. ◆



Lake Sonoma Winery

2005 Saini Farms Old Vine Zinfandel

Dry Creek Valley, California

www.LakeSonomaWinery.com



Wine Description—

Aromatic oak nuances balanced with forward flavors of cherry and plum mingle with mellow tannins for a soft texture and finish.

Wine Maker Notes—

The 2005 Old Vine Zinfandel was produced from 75 year old head-trained and 40 year old trellised dry farmed vineyards, both in gravelly benchland of Saini Farms in the Dry Creek Valley. Grapes for this wine were crushed and fermented warm, pumping juice from the tank bottom over the cap of floating skins on a regular basis.

Varietal Composition—

94.5% Old Vine Zinfandel, 4.5% Petite Syrah, 1% Barbera.

Growing Region—

95.5% Dry Creek Valley, Saini Farms, 4.5% Sonoma Valley.

Aging—

The wine was pressed off the skins slightly sweet and racked to 60 gallon French and American oak barrels. Malolactic fermentation was completed in the barrel and the wine was then barrel aged a total of 18 months.

Final Analysis—

Acid/pH: 6.45/3.73, Alcohol: 15.0%

Production—

825 cases.

The Winery—

The original winery was founded in 1977 in the Dry Creek Valley. In 2005 they opened a tasting room in Healdsburg, just off the square. While it is now owned by Gary Heck of Korbell fame, it still has the feel of a small winery. Winemaker Dan Abella is making smaller lot wines that maintain the great flavors associated with small lot Zinfandels. ♦



Dark Star Cellars

2004 Ricordati

Paso Robles, California

www.DarkStarCellars.com



Wine Description—

Deep, Dark, Cherry, Plum, Raspberry, Maple.

Limited production, artisan winemaking with respect for traditional vineyard practices. Sounds like any number of new North Coast wineries? This small family vineyard run operation, however, is on the West Side of Paso Robles.

This wine in its ten year history has won 18 Gold Medals and a Best In Class at International Wine Competitions.

Wine Maker Notes—

Ricordati "always remember" is blended as a tribute to the memory of our friends and family who are no longer with us. It's a celebration of their Lives!

Varietal Composition—

Complex Bordeaux style blend of Cabernet Sauvignon (50%), Merlot (40%), and Cabernet Franc (4%), Malbec (3%), Petit Verdot (3%) .

Growing Region—

Westside of Paso Robles, California.

Final Analysis—

Alcohol: 14.5%.

Food Matching—

Excellent with Pastas, Red Sauces, Meats and Chocolate. ♦



Susan, Brian, Nicole, Norm Benson

Fiji Water

Fiji

www.FijiWater.com



About Fiji Water—

Far from pollution. Far from acid rain. Far from industrial waste.

There's no question about it: Fiji is far away. But when it comes to drinking water, "remote" happens to be very, very good.

Look at it this way, Fiji Water is drawn from an artesian aquifer, located at the very edge of a primitive rainforest, hundreds of miles away from the nearest continent.

That very distance is part of what makes us so much more pure and so much healthier than other bottled waters.

Artesian Water—

In the remote Yaqara Valley of Viti Levu, at the very edge of a primitive rainforest, lies a vast artesian aquifer, a huge volcanic chamber confined by the rock walls of an ancient crater. This is the source of FIJI Water.

By definition, artesian water comes from a source deep within the earth, protected by layers of clay and rock. There is no opening, not even a porthole to the surface. As a result, the water never comes into contact with the air, protecting it from environmental pollutants and other contamination.

Untouched by Man—

You see, Fiji Water's state-of-the-art bottling facility was designed to protect the purity and quality of their water every step of the way. It literally sits right on top of an aquifer, and the water is drawn into the plant using a completely sealed delivery system, designed to prevent any possibility of human contact.

So, until you unscrew the cap, Fiji Water never meets the compromised air of the 21st century. No other natural waters can make that statement. ■

Special Thanks to Our Sponsors

Charles Heidsieck

Lake Sonoma Winery

Kenwood

Bonterra Vineyards

Graffigna

Fiji Water

Dinner Program

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Marty Merritt, Kenwood/Heck Estates

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The Radar River Rats Can Recycle Program

Pacific Rim Alliance

Host

Gene Fulkerson & Catherine Ohl

Assistant to the Chefs

Patricia Ortiz

Chefs

Mary Trimmins, Executive Chef

Gene Fulkerson, Sous Chef