

Pacific Rim Alliance presents the 7<sup>th</sup> Annual  
**Jimmie Heuga Wine Maker Dinner**

29 September 2007



100% of proceeds to benefit The Heuga Center for MS

# Jimmie Heuga Wine Maker Dinner

10818 Viacha Dr., San Diego, CA

29 September 2007

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## Menu

### Appetizers

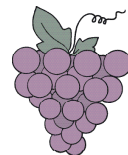
**Charles Heidsieck Brut Réserve** Champagne

Shrimp Cocktail, Potato Skins, Cream Cheese with Red Pepper Ancho Chili Jam

### Waldorf Salad

**2005 Curtis Winery** Viognier

Fruit Salad Waldorf with Fiji Apples, Celery, Mandarin Oranges,  
Craisins, Candied Pecans in Yogurt



### Gazpacho Soup

**2004 Montevina Terra d'Oro** Sangiovese

Cold Soup blend of Tomatoes, Cucumbers, Bell Peppers, Spices

### Starter

**1988 BV George Latour Private Reserve** Cabernet Sauvignon

Carpaccio with Shaved Pamesan, Capers, Arugula, ExtraV irgin Olive Oil

### First Entrée

**2005 Kenwood Reserve** Chardonnay

Seared Albacore Tuna encrusted with Macadamia Nuts with Mango Salsa  
Jasmine Rice and Grilled Asparagus with Rosemary Peppercorn Olive Oil

### Sorbet Trio

Trio of Mango, Raspberry & Zesty Lemon

### Second Entrée

**2004 Valley of the Moon** Cuvée de la Luna

Grilled Filet Mignon with Baked Tomato  
Baby Red Potatoes, Chopped Garlic, Dijon Mustard, Brie  
Sautéed Mushrooms in a Red Wine Reduction Sauce



### Dessert

**2006 EOS Late Harvest** Moscato "Tears of Dew"

Pears topped with fresh Raspberries & Whipped Cream drizzled with Moscato

### Fiji Water

Coffee, Espresso, Sandeman 20-year Tawny Port, 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. ■



## 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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The Heuga Center, 27 Main Street, Suite 303, Edwards, CO 81632

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## Charles Heidsieck

### Champagne Brut

Reims, France

[www.CharlesHeidsieck.com](http://www.CharlesHeidsieck.com)



#### Grape Varieties—

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

#### Wine Making—

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.

#### Tasting Notes—

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.

#### 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. ■

## Curtis Winery

### 2005 Viognier

Santa Ynez Valley, California

[www.CurtisWinery.com](http://www.CurtisWinery.com)

#### Wine Maker Notes—

This 2005 Viognier begins with floral aromas of lilac, lime and apricot, followed by fresh, vibrant flavors of peach, pear and grapefruit. The texture is rich and creamy in the middle, seamlessly finishing with refreshing acidity, lingering fruit and a dash of mineral nuance.

#### Wine Making—

The grapes were hand picked at Vogelzang Vineyard. After a light pressing, the juice was separated into two lots. One lot was fermented in stainless steel tanks (50%) and the other in French oak barrels (50%). The tank fermentation accentuated and preserved the varietal's delicate aromatics and natural acidity. The barrel fermentation brought added depth and creaminess. The two lots were aged in French oak barrels and blended to achieve a Viognier of dimension and complexity.

#### Vineyard—

Vogelzang Vineyard unfolds along rolling hills at the foot of Los Padres National Forest in the eastern Santa Ynez Valley. This winegrowing frontier, known as Happy Canyon, is distinguished by warm afternoons and cool marine influenced evenings. Here, progressive viticulture is inspired by soils of valley loam riddled with river cobble, ensuring excellent growing conditions for classic Rhône varietals.

#### Barrel Aging—

4 months French oak.

#### Varietal Composition—

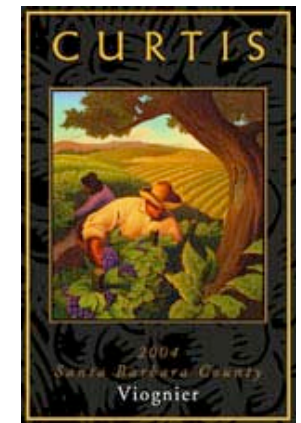
Viognier 100%.

#### Final Analysis—

Alcohol by Volume: 15%, TA: 60 pH: 3.45.

#### Total Production—

1,705 cases. ■





## Montevina Terra d'Oro

2004 Sangiovese

Amador County, California

[www.Montevina.com](http://www.Montevina.com)



### Varietal—

Similar to Tuscany's terroir, Amador County's warm summer days and rocky shallow soils are well suited to the Sangiovese varietal. While Montevina's shallow topsoil (averages less than one foot deep) helps prevent plant vigor, Vineyard Manager Kevin Steward and his crew still work through the Sangiovese vineyards two to three times after veraison dropping clusters to minimize crop size. Sangiovese's reddish berries are notoriously thin skinned, and as such, highly susceptible to sunburn. Careful care is taken with trellising and irrigation to maintain a healthy canopy to shade the fruit and, in some circumstances, natural clay is applied as a grapey version of sunscreen.

### Wine Making—

At Montevina they saignee their Sangiovese before crushing, meaning they "bleed" off juice before processing the fruit and sending it to the fermentor. During fermentation tanks are drained and returned daily to extract as much color and intensity as possible from the thin red skins (Sangiovese loosely translates to "Blood of Jove" referring to the distinctly red, not purple, hue). Finally, they borrow an idea from the winemakers in Chianti and blend. The 2004 Montevina Terra d'Oro Sangiovese was cofermented with 20% Barbera to deepen the color, soften tannin, and bring forward more fruit in the finished wine.

### Tasting Notes—

Montevina 2004 Terra d'Oro Sangiovese is a deep garnet color flecked with red. Clove, anise, and nutmeg spice bring out the fruit in the nose like a spiced cider. Flavors of ripe plum, black cherry, and vanilla bean roll into a generous finish brimming with elegance. This bottle of wine was made for the dinner table, especially anything Italian. Try pairing it with roasted vegetable lasagna, marinara with spicy sausage, a big bowl of cioppino or your favorite pizza.

Harvested September 15, 2005. Released November 2006. ■

## Kenwood

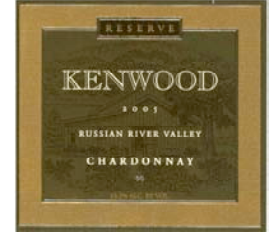
2005 Reserve Chardonnay

Sonoma County, California

[www.KenwoodVineyards.com](http://www.KenwoodVineyards.com)

### Wine Description—

Rich character with aromas of tropical fruits, lemon zest and Bartlett pears, viscous mouth feel with a smooth finish.



### Wine Maker Notes—

The grapes for the 2005 Kenwood Reserve Chardonnay come their Russian River Valley, with one-third of the fruit coming from our estate vineyards. The growing season in 2005 began with a late spring bud break followed by a cool summer preserving the grapes' natural acidity and giving the fruit additional time on the vine to fully develop their flavors. Harvested in September and October the grapes were gently pressed and then fermented in French oak barrels. The wine underwent 100% malolactic fermentation and was aged on the lees for 7 months. The resulting Chardonnay balances fresh tropical fruit and green apple flavors with a rich, creamy texture and long finish.

### Food Recommendations—

Enjoy the 2005 Kenwood Reserve Chardonnay as an aperitif or paired with poultry, creamy pastas and seafood dishes.

### Aging—

7 months in French oak barrels

### Varietal Composition—

100% Chardonnay

### Final Analysis—

Alcohol: 13.5%, Acid/pH: 6.6/3.53

### Production—

2,790 cases

### Bottled—

May 2006 ■



## Valley of the Moon

### 2004 Cuvée de la Luna

Sonoma County, California

[www.ValleyOfTheMoonWinery.com](http://www.ValleyOfTheMoonWinery.com)



#### Wine Description—

The black cherry and cassis aromas are enhanced with chocolate, anise and bay leaf notes. Complex and concentrated fruit flavors are integrated with rich oak and spicy black pepper on the finish. Firm, yet supple tannins and balanced acidity provide excellent structure to this intense and complex blend.

#### Winemaker Notes—

Cuvée de la Luna is a unique blend of traditional Bordeaux red varietals. The winemaker's goal is to make this blend the most complex and best tasting red wine possible. Its non-varietal label provides the winemaker the flexibility to assemble the blend each year based on the results of each vintage. Individual barrel lots were chosen from Sonoma County's premier viticultural areas. Our best lots of wine from Sonoma Valley, Sonoma Mountain, Mayacamas Mountains, and Dry Creek Valley were all used in this reserve "meritage" style wine.

The fruit for this wine was harvested in late September and early October after 2004's early and warm growing season. After fermentation in stainless steel tanks, the wine was aged for twenty-four months in French and American oak barrels. Wine was bottled in April 2007.

#### Composition—

82% Cabernet Sauvignon	11% Merlot
5% Malbec	2% Cabernet Franc

#### Final Analysis—

Acid/pH: 6.75/3.62	Alcohol: 14.5%
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#### Production—

2419 cases ■

## EOS

### 2006 Late Harvest Moscato "Tears of Dew"

Paso Robles, California

[www.EOSvintage.com](http://www.EOSvintage.com)



#### Winemaker Notes—

Trials of a new Late Harvest wine yeast proved successful, and the 2006 vintage was finished and ready to bottle earlier than usual. What is typically a difficult 8 month fermentation process was shortened to 4 months. For the first time we were ready to bottle our famous Late Harvest Moscato in March, resulting in the best we've ever produced.

This vintage opens with an explosion of aromas, including apricot, peach, apple and lilac. Flavors of peach and apricot coat the whole palate, while orange blossom essences add a delicate complexity. The rich flavors finish clean and not cloying, with a light, pleasant crispness.

#### Food Pairing Recommendations—

Pair for dessert with apple crostata with cinnamon almond topping or as a dessert by itself.

#### Mythology—

For those of you interested in Greek Mythology, the name "Tears of Dew" is taken from the legend of the goddess Eos. According to the myth, the morning dew is really the tears Eos cried for her son Memnon, who died at the hands of Achilles in the Trojan war.

#### Composition—

100% Muscat Canelli

#### Final Analysis—

Harvest Date: November 16, 2006, Brix: 40.7%, Residual Sugar: 21.01%  
Acid: .71g/100ml, PH: 3.38, Alcohol: 11.5%

#### Aging—

100% Stainless Steel

#### Vineyards—

97.1% Home Ranch Vineyard	2.9% Brothers Ranch Vineyard ■
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## Fiji Water

Fiji

[www.FijiWater.com](http://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 21<sup>st</sup> century. No other natural waters can make that statement. ■

## Special Thanks to Our Sponsors

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Montevina Terra d'Oro

Valley of the Moon

Kenwood

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Fiji Water

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**Marty Merritt**, Kenwood/Heck Estates

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