

Pacific Rim Alliance presents the 12th Annual

Can Do MS Wine Maker Dinner In memory of Jimmie Heuga

September 29, 2012, 5 PM

100% of proceeds to benefit Can Do MS

Can Do MS Wine Maker Dinner

10818 Viacha Dr., San Diego, CA

September 29, 2012, 5 PM

Jimmie Heuga's Legacy

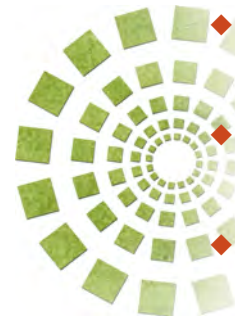
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Jimmie Heuga

Focus on what you CAN DO

Jimmie Heuga grew up near Lake Tahoe, CA and started snow 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.



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

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.

Jimmie 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 Jimmie's caliber and after six sedentary years, he rebelled. Developing his own program of exercise, nutrition and mental motivation, Jimmie 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, Jimmie 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 MS Society, the Texaco Star Award and the President's Council on Physical Fitness. In 2009, The Heuga Center changed its name to **Can Do MS**.

Jimmie passed away in Boulder, CO on Monday afternoon February 8, 2010, 46 years to the day he won his bronze Olympic medal. Jimmie is survived by his daughter Kelly and sons Wilder, Blaze and Winston. ♦



Can Do MS

Promoting Health & Creating Hope

The CAN DO MS is a non-profit organization dedicated to improving the lives of people with multiple sclerosis through educational and wellness programs and ongoing research. The organization offers several programs for those with MS including:



THE POWER TO BE MORE THAN YOUR MS
Formerly The Heuga Center for Multiple Sclerosis

CAN DO® Program — The flagship **CAN DO® Program** is an intensive educational program that teaches people with MS and their support partners how to take charge of their lives within the context of their MS. This five-day program goes well beyond traditional health and wellness programs by using a comprehensive spectrum of assessments, active-learning formats and goal setting to actively empower people with MS and their support partners to live their best lives.

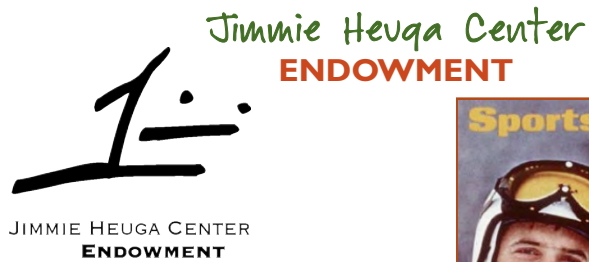
A spouse/partner, family member or friend is required to attend the **CAN DO® Program** with a person with MS. Special sessions are devoted to this group of support partners, addressing their needs, goals, concerns and challenges.

TAKE CHARGE™ — New in 2013 the two-day **TAKE CHARGE™ Program** will incorporate MS education, experiential activities, interaction with a medical staff of MS experts and with participants and their support partners in a small group setting throughout a weekend. **TAKE CHARGE™** will provide participants and their support partners with an educational model that promotes learning and experience.

JUMPSTART® Program — Offered at no charge in communities across the country, the one-day **JUMPSTART® Program** provides participants with an interactive exploration of health, wellness and lifestyle empowerment approaches and topics. The topics range from cognitive and fatigue issues, to goal setting, nutrition, exercise, emotional well-being and includes programming specifically for support partners and their concerns.

Webinar Series — Can Do MS's new webinar series provides insight from more than one MS expert, so you can gain additional knowledge relating to Multiple Sclerosis. Interact with a team of Can Do MS consultants, ask questions and learn how to adopt healthy lifestyle behaviors, actively co-manage your MS and live your best life. This program is offered monthly and at no charge to participants. Past Webinars are available online at msscando.org. ♦

IRS 501(c)(3) Number 74-2337853
Can Do MS, 27 Main Street, Suite 303, Edwards, CO 81632
www.msscando.org • 970-926-1290 • 970-926-1295 F



About the Endowment...

The purpose of The Jimmie Heuga Center Endowment is to support Can Do MS's strategic activities and lifestyle empowerment programs, now and in perpetuity. The Endowment is a 501(c)(3) organization separate from Can Do MS.

The Jimmie Heuga Center Endowment was created in 1997 to ensure the longevity and financial stability of Can Do MS, formerly The Jimmie Heuga Center.

The Endowment was the inspiration of Waldon (Brock) and Evalyn Byers, long-time supporters of Can Do MS. The Endowment continues to grow under the leadership of the Endowment Board of Directors.

Make a Donation...

We hope you will join us in supporting Jimmie's legacy by donating to the Jimmie Heuga Center Endowment.

Donations can be made at www.jhce.org/ways-to-give.html. There are many ways to support the Endowment including making a donation through bequests, charitable gift annuities, trusts or life insurance. ♦

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Jimmie Heuga Center ENDOWMENT



In 1964, Billy Kidd & Jimmie Heuga were the first American men to medal in Olympic alpine skiing. — Sports Illustrated.



Billy Kidd, Jimmie Heuga and coach Bob Beattie celebrate the 40th anniversary of winning Olympic medals. — Steamboat.

Can DO: The Legacy of Jimmie Heuga

The Legacy...

Mike Marolt's latest film marks one of his passions; supporting lifestyle empowerment programs for people living with the chronic disease of multiple sclerosis (MS) by raising funds for the **Jimmie Heuga Center Endowment**.

This new film is a documentary on the life of Jimmie Heuga. "Can Do: The Legacy of Jimmie Heuga" tells how a world-class athlete conquered his fear of living with MS by pioneering a philosophy of care focused on exercise and nutrition.

Olympic skier Jimmie Heuga will inspire you in this story of one man's battle to live with the debilitating effects of a chronic disease.

Through his own emotional and physical fight, Heuga pioneered a revolutionary philosophy of care for people living with multiple sclerosis.

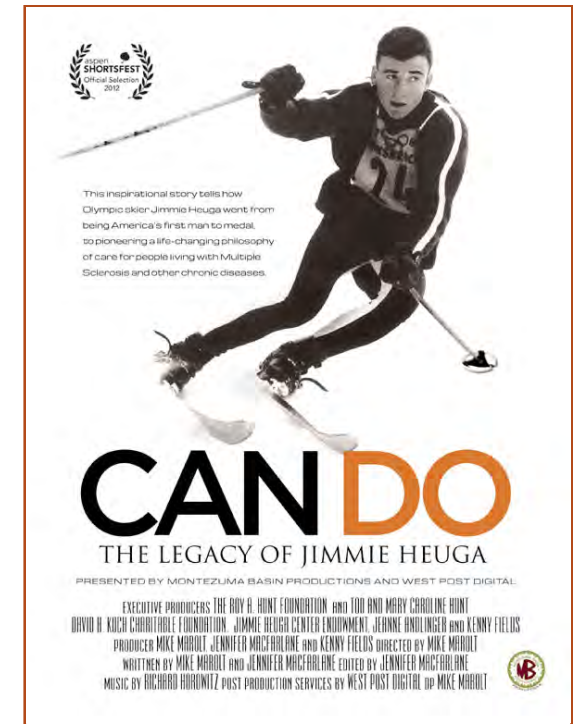
Today, Jimmie's methodology of treating the whole person is widely used by MS care experts around the country.

This film is Mike's personal dedication to the man who taught him, by example, that each of us can make a difference.

Mike challenges every person to pick a fight, and be motivated by Jimmie's philosophy of living with what you "Can Do."

This amazing tribute shows first-hand the indomitable spirit of the man and those whose lives he transformed on his journey to save himself.

This documentary film is being submitted to various film festivals around the country. Pacific Rim hopes to host a fund raiser for the Endowment January 2013. We will be sending out an announcement in December. ♦



Menu

Appetizers

Charles Heidsieck Brut Reserve Champagne

Artichoke Jalapeno Spread, Habanero Pineapple Cream Dip, Mediterranean Tapenade and Roasted Pine Nut Hummus with Milton Crackers & Garlic Crostinis

Starter

2011 Joel Gott Pinot Gris

Peruvian Shrimp Martini with Mango & Avocado in a Lime Cilantro Marinade

Salad

2009 Treana White [Marsanne & Viognier]

Troublemaker Poached Pear Salad in a nest of Crispy Greens with Gorgonzola Mousse, Honey Roasted Almonds, Prickly Pear Vinaigrette

Soup

Joel Gott Alakai Red

Lobster Bisque with Sherry topped with a Cream Anglaise

First Entrée

2010 Napa Cellars Pinot Noir

Salmon en Papillote baked with Artichokes, Thyme, Orange Zest
Spaghetti Squash with Nutmeg & Garlic
Honey Carrots

Sorbet Trio

Mango, Coconut Pineapple, Blackberry Cabernet

Second Entrée

2008 Terra d'Oro Deaver Vineyard Zinfandel

Grilled Beef Tenderloin, Melange of Peppercorn Demi-Glaze
Roasted Baby Reds tossed in Butter and Parsley
Steamed Asparagus

Dessert

Troublemaker by Austin Hope Blend 4 Red

Cando Lot 3 Zinfandel

Mini Chocolate dipped Belgian Waffle with Whipped Minted Cream
Topped with mixed Berries in French Royal Montaine Cognac

Solé Arte Sparkling Mineral Water



Charles Heidsieck

Brut Reserve 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 degorged. ♦

Joel Gott
2011 Pinot Gris
Oregon
www.gottwines.com/



Wine Description...

The 2011 Pinot Gris is white gold in color and has lemon lime and orange blossom aromas and a rich palate.

The wine's bright minerality and acidity are balanced by soft floral aromas and a full bodied mouthfeel.

Winemaker Notes...

This Pinot Gris is made from five lots from five vineyards in Oregon. 2011 was a long, cool growing season allowing for the development of flavors and full maturity of the fruit.

Because of the cool temperatures the vineyards yielded small crops averaging three tons per acre. Fermentation in stainless steel tanks was long, slow and cold.

Wine Profile...

Varietal: 100% Pinot Gris

Appellation: Oregon

Barrel: 100% Stainless Steel

Alcohol: 12.8% ♦



Treana
2009 White
Central Coast, California
www.hopefamilywines.com/



Wine Description...

2009 Treana White is an equal blend of Viognier and Marsanne. These two varieties, indigenous to the Rhône Valley in France, prosper in California's Central Coast. The majority of the fruit in this blend is from the Santa Lucia Highlands, which benefits from the cooling breezes coming off of Monterey Bay.

Winemaker Notes...

Monterey County experienced a dry year in 2009, its fourth straight year of less than average rainfall. Warmer than usual spring weather was the catalyst for an early bud break. Upon fruit set, a moderate and long growing season began, allowing ample time for the grapes to retain natural flavors and acids. Crop yields were right on average, making 2009 a typical cool climate vintage. Early October rains briefly stalled harvest, but quickly dried out, allowing grape picking to finish by the end of the month.

After whole cluster pressing, the juice was cooled to 35° F to allow the solids to settle. 75% of the juice was transferred to French oak barrels for fermentation. Ten percent of the oak is new (Marsanne only utilizes neutral oak). The wine was then aged on its lees for nine months. The remaining 25% was fermented and aged in stainless steel and then blended with the barrel aged wine two months prior to bottling.

Wine Profile...

The 2009 Treana White displays an opulent golden straw hue and intense aromatic qualities. Aromas of honeysuckle, pineapple, Meyer lemon and orange oil meld with notes of wet stones. Due in part to the ageability of Marsanne, Treana White has a trusted history of aging 10+ years.

Varietal: 50% Marsanne, 50% Viognier

Harvest Dates: Sept. 21 – Oct. 26

Appellation: Central Coast

Production: 10,500 six bottle cases ♦



Joel Gott

2010 Alakai

California

www.gottwines.com/

Wine Description...

The 2010 Alakai from Joel Gott has aromas of raspberries, white pepper, cinnamon and spice. Bright red fruit flavors are followed by a sweet fruit mid-palate and a smooth, seamless finish. The wine is balanced with good acidity and well-integrated oak.

Winemaker Notes...

Alakai, a California Rhône-style blend of Grenache, Syrah, Petite Sirah and Mourvèdre, is dark and structured, but with finesse and elegance.

Within California, the ocean winds in Monterey best mirror conditions in France's Rhône Valley, where wind-stressed vines produce fewer clusters with more concentrated flavors, making for spicy, lush, food-friendly wines.

Because of these conditions, the Grenache is sourced in large part from Monterey, while additional Grenache is sourced from Pelkan Ranch in Knights Valley along with Syrah, which adds a layer of white pepper spice. Petite Sirah and Mourvèdre round out the wine, adding tannins and backbone to this Grenache-focused blend.

Wine Profile...

Varietal: 77% Grenache, 17% Syrah, 4% Mourvèdre, 2% Petite Sirah

Appellation: Monterey & Knights Valley, California

Barrel: 60% new French oak

Alcohol: 14.4% ♦



Napa Cellars

2010 Pinot Noir

Napa Valley, California

www.napacellars.com/

Wine Description...

The cool climate of the South Napa Valley vineyard provides ideal conditions for growing Pinot Noir fruit. This area of the valley, close to the San Pablo Bay, is known for its maritime influences including morning fog and cool breezes. Thin-skinned Pinot Noir grapes thrive here due to the mild temperatures and a long, moderate growing season.

Winemaker Notes...

Once harvested, the fruit was destemmed and gently crushed. To enhance the color and flavor profile of the wine, during a seven day maceration, extensive seed removal was incorporated into the cap management process to allow for aggressive extraction of the skins without resulting in excessive seed tannin extraction.

This process helped release the aromatic characters inherent in the Pinot Noir skins and created fuller, more rounded tannins in the wine. After fermentation, the wine was then aged in French oak barrels for 12 months.

The 2009 Pinot Noir has rich layers of homemade cherry pie including aromas of ripe bing cherries, graham crackers and baking spices. Velvety flavors glide over the palate with long, lasting fruit and spice characteristics. The wine ends with firm, ripe tannins and a malt and toffee finish.

Wine Profile...

Varietal: 100% Pinot Noir

Harvest: September 15–17, 2009

Barrel: 12 months in 100% French Oak (51% new)

Alcohol: 14.3% ♦



Terra d'Oro
2008 Deaver Vineyard Zinfandel
Amador County, CA
www.terradorowinery.com

Wine Description...

The 18 acre piece of the Deaver family vineyard used to make Terra d'Oro Deaver Vineyard 125 Year Old Vine Zinfandel was planted in 1881 but that is not the only reason the fruit is singular and exceptional. As vines mature they produce less but more concentrated fruit. The dry farmed vines' roots continue to grow deeper into the soil as years pass and pull water and nutrients from multiple soil layers.

Winemaker Notes...

The limited amount of fruit that comes from the vineyard is handled carefully. The fruit is hand picked into small valley bins and driven one mile to the winery to be crushed. Juice is bled from the hopper before crushing. This reduces the juice to skin ratio in order to get maximum extraction.

After gentle pressing the wine is aged 15 months in a careful selection of French and American oak barrels.

The 2008 Terra d'Oro Deaver Vineyard Zinfandel has a classic Amador blend of spices including brown baking spices and pepper. Ripe blackberries and chocolate round out the long, balanced finish. The intense focus of this powerful Zinfandel makes it perfect to pair with braised short ribs and scallion smashed potatoes.

Wine Profile...

Harvest: September 11, 2008

Alcohol: 14.5%

Production: 980 6-Packs ♦



Candor
Lot 3 Zinfandel
California
www.hopefamilywines.com/

Wine Description...

Candor Zinfandel uses two regions known for great Zinfandel. Lodi Zinfandel, which represents about 65% of the blend, is sourced from spectacular, gnarly-head, old-vine plants that have seen over sixty harvests. The age of the vines has allowed the roots to penetrate into the sandy delta soils, making irrigation unnecessary, and producing fruit that expresses mature and complex flavors.

The Paso Robles grown Zinfandel, 35% of the blend, comes from vineyards located on the eastern side of the Salinas Riverbed, which sees extremely warm daytime temperatures. These are younger vines than their Lodi companions and crop larger berries that give the wine its vibrant, bright red fruit flavors.

Winemaker Notes...

Upon harvest, the grapes are cold soaked to enhance the fruit flavor and color extraction. Fermentation then takes place in stainless steel tanks where extended pump-overs allow for further tannin and color extraction. Zinfandel lots are fermented separately before going into a barrel. Lot 3 was aged predominantly in American oak, which integrates well with Zinfandel. The 2009 portion of the blend was barrel aged 12 months. The 2010 wine adds youthful fruit expression while the 2008 lot adds complexity and structure. Final blending occurred just prior to bottling.

Wine Profile...

Candor Zinfandel exhibits berry flavors, with licorice and vanilla on the nose. The initial impressions of bright red fruit (strawberry and cherry) integrate well with silky tannins and lead to a lush and full mouth-feel. Toasty spice, pepper and a signature zing of acidity are the highlights of a long finish.

Varietal: Zinfandel

Appellation: Lodi & Paso Robles, California

Production: 8,400 cases ♦



Troublemaker by Austin Hope

Blend 4 Red

Paso Robles

www.hopefamilywines.com/

Wine Description...

Inspired by the blends of the southern Rhône, Troublemaker consists of Syrah, Grenache, Petite Sirah and Mourvèdre. Syrah is the backbone of the wine, setting the stage with a fruit-forward style and full body. The bright and sweet flavors of Grenache further enhance the blend. Petite Sirah brings color and tannin, while Mourvèdre adds texture and additional rustic flavor.

Wine is best made when a winemaker has choices. This selected lot of wine come from the 2008, 2009 and 2010 vintages, but the majority is 2009. Aged wine from 2008 adds complexity and structure, while the bright, young wine from 2010 brings forth a freshness that helps complete the wine.



Wine Maker Notes...

Upon harvest, grapes are crushed and fermented in five and ten ton capacity, open-top tanks. The 2009 wine was aged in French oak barrels (30% new) for 12 months. The final blend was crafted in early 2011 by adding the aged 2008 wine and freshly fermented 2010 vintage, which had seen about three months of oak barrel aging. It was filtered once, just prior to bottling in April 2011.

Blend...

Troublemaker combines elegance and power. Bright aromas of black cherry and licorice evolve into a stronger bouquet reminiscent of smoked meats. The wine shows amazing depth and intensity with a rich and textural mouthfeel. Complete with bright red fruit flavors along with hints of leather and cocoa, it is a well-balanced wine that culminates with an extended finish.

Varietal: 67% Syrah, 22% Mourvèdre, 8% Grenache, 3% Petite Sirah

Alcohol: 14.5%

Appellation: Paso Robles

Production: 4,200 cases ♦



Solé Arte Mineral Sparkling Water

Lombardy, Italy

www.solewater.com

About Solé Water...

A premium Italian bottled mineral water, Solé water flows from the same pure and pristine Alpine source today as it has done for centuries. A family run operation in Lombardy, Italy, ensures that each bottle produced is as pure as its beginnings.

With its low sodium content and slightly sweet taste, Solé is as close to nature as mineral water can get. Available in a choice of both sparkling and still and in a broad range of sizes and styles, including the contemporary Arte range, Solé is the number one choice for the discerning restaurateur wanting a premium water to complement the dining experience.



The Family Ethos...

The source of Solé, located at the heart of the village of Nuvolento in Lombardy, is a family operated business with a long-standing awareness of environmental and social concerns.

Naturalness has historically been a core part of Fonte Solé's ethos – the natural mineral water they bottle flows directly from the Source into the bottling production line with only the addition of CO₂ (itself harvested from a natural process) to create the renowned delicate taste.

The Source of Life...

Around the year 1000, the population of Nuvolento was ravaged by plague. At the time the area was under the control of Benedictine monks and they built their monastery near a water source. After the epidemic was over, the monks noticed that the only people surviving the plague were those with access to the water from the source near the monastery. They then decided to name that part of the country "Sum". The existing convent on the site of the old monastery and the road named "Antica Fonte", "Ancient Way of the Source" gives credence to this legend. ♦

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