

TOMATO

continued from page 17

attracted 750 people who shared Ibsen's passion for tomatoes at the beautiful lakeside pastures of Quail Meadows where they enjoyed favorite tomato dishes prepared by more than 50 of Central California's top chefs. It was also the first year the TomatoFest™ opened to the public as an annual fund-raiser for local youth charities.

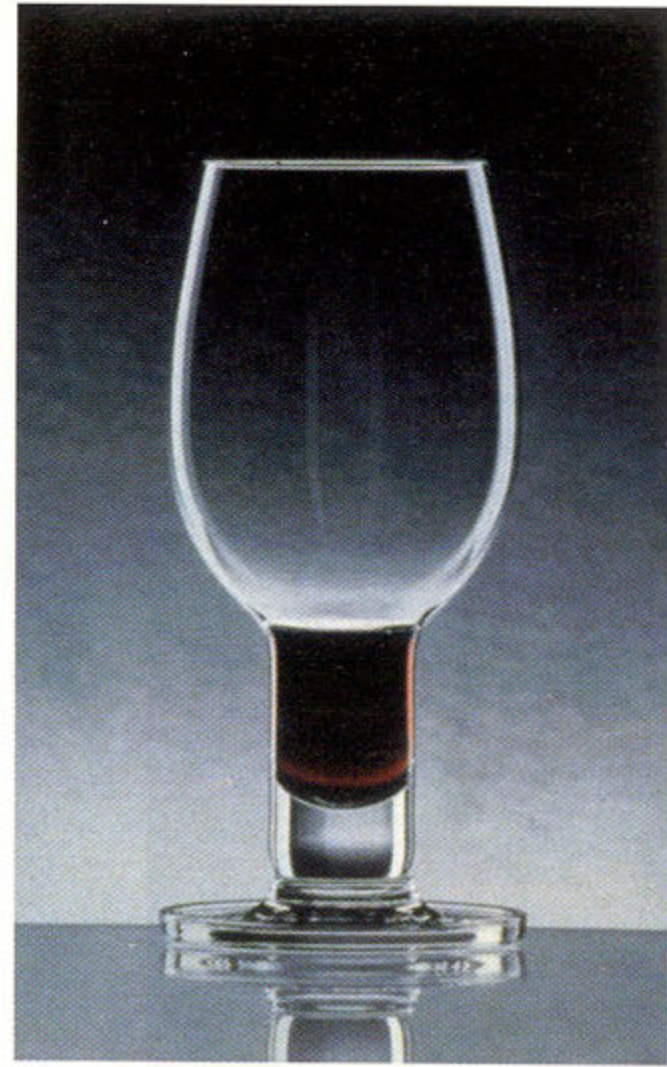
This year, aside from the tomato dish delicacies like Tomato Flan with Sundried Tomato Sourdough; Roma Tomato, Goat cheese and Pesto Tart; and Yellow Tomato Gazpacho with Rock Shrimp the event will feature a country barbecue of beef, lamb and chicken, a tasting of world-class wines from Monterey County, and include some of the tomato harvest from the "Children's Garden Project" presented by the Monterey Bay Chapter of The American Institute of Wine & Food. Music for dancing under the summer's afternoon sky will be provided by the popular Mike Marotta Band.

"There ain't nothin' better in life than true love and vine-ripened tomatoes," Ibsen says laughingly...



1997 TomatoFest™

Tickets are \$40. Children under 16 admitted free. Space is limited to the first 900 persons and reservations by ticket purchase are required. (Please note: tickets sold out 4 weeks prior to the event in 1997.) Net proceeds benefit the Carmel Valley Community Youth Center, The Carmel Youth Center and The Monterey Bay Chapter of The American Institute of Wine & Food, Children's Garden Project. For reservations and tickets call (831) 626-2475.



Riedel Introduces Revolutionary Tasting Glass

Riedel has designed a Tasting Glass that is so revolutionary it may well become the standard reference wine-tasting tool worldwide. The unique attributes of the Tasting Glass are that it allows for the precise pouring of a precise amount of wine, it aerates the wine more completely than any glass has ever been able to do, and it directs wine into the mouth in a manner that creates a balanced impression. The glass, which is part of the Vinum series of machine-blown lead-crystal glasses and which also has a slightly upwardly curving base, or foot, for ease of holding, is 175 millimeters (6 3/8ths inches) high.

To maximize the aeration surface of the glass, tasters put the glass onto the tasting table onto a horizontal position where the wine flows from the stem into the bowl, filling the bowl to 1/2 inch from the rim. The glass is then rolled a full 360° so that the wine coats the glass with a thin film of wine on the complete inner surface of the bowl. This larger volume fully aerates the wine and maximizes the evaporation surface, thus providing the most detailed olfactory information on the intensity and complexity of aromas and none of the wine spills out over the rim.

The wider opening of the bowl of the Riedel Tasting Glass allows the wine to be sipped without forcing the head too far back. Thus the wine is directed primarily to the front part of the tongue where fruit is emphasized as well as to the sides and back of the tongue where acidity and bitter components are defined, allowing the wine to show in a balanced and harmonious way.

In essence, the revolutionary new Riedel Tasting Glass has been designed to be the ultimate wine tasting evaluation tool.