

Pacific Rim Alliance presents the 9th Annual

Jimmie Heuga Wine Maker Dinner

October 3, 2009



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

Jimmie Heuga Wine Maker Dinner

10818 Viacna Dr., San Diego, CA

October 3, 2009

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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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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. ♦



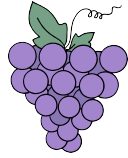
2004 Billy, Jimmie, Bob Beattie

Menu

Appetizers

Piper Heidsieck Brut Champagne

Bruschetta, Tomato, Garlic, Basil, Mozzarella on Garlic Crostini
Prosciutto Wrapped Cantaloupe
Marinated Balsamic Mini Portobello Mushrooms



Soup

2004 Louis Jadot Moulin-à-Vent

Butternut Squash Soup topped with a Dollop of Spiced Whipped Cream

Salad

Kenwood Sauvignon Blanc

Roasted Red Beets, Avocado, Orange Segments on Butter Lettuce Leaves
Orange Balsamic Dressing

Grape Gaspacho

2007 Sonoma-Cutrer Chardonnay

Medley of Cucumber, Granny Smith Apples, Tomatillos, Green Grapes, Toasted Walnuts, Mint tossed with Yogurt, Grape Juice, Rice Wine Vinegar

First Entrée

2006 Sonoma-Cutrer Pinot Noir

Coho Alaskan Salmon en papillote with Caramelized Onions, Fennel, Thyme, Orange Zest on a Bed of Grilled Red, Yellow, Orange, Green Peppers

Sorbet Trio

Cranberry Blueberry, Orchard Peach, Strawberry

Second Entrée

2006 Valley of the Moon Cuvée de la Luna

Grilled Lamb Chops with Mint Apple Jelly and creamy Risotto with Roasted Butternut Squash, English Peas, Red Peppers, Button & Portobello Mushrooms, Parmigiano Cheese

Dessert

2006 Lake Sonoma Winery Cabernet Sauvignon

Dark Chocolate Ice Cream, Sautéed Banana Fosters with a Drizzle of Chocolate & Raspberry Sauce wrapped in one of Gene's Homemade Crepes.

Fiji Water

Piper Heidsieck

Brut Champagne

Reims, France

www.piper-heidsieck.com



Wine Description—

Over the centuries, a relationship based on trust and proximity has been developed between Piper-Heidsieck and the grape growers from around 180 villages, some of whom have supplied grapes to the House for several generations. Piper-Heidsieck boasts one of the largest selection of crus, which represents all the nuances of the Champagne terroir and includes both Grands Crus and Premiers Crus, a guarantee of the quality of the brand's different cuvées.

The nose is reminiscent of a bright, fresh morning during the early days of May. Notes of citrus fruits, pear, Granny Smith apple and subtle hints of warm toastiness follow spring blossoms such as hawthorn. The palate is lively and fresh with hints of pineapple, nutmeg, white pepper and oriental zest.

Varietal Composition—

The blend of Piper-Heidsieck signature Cuvée Brut is composed of Pinot Noir. Hand selected parcels of Pinot-Meunier and Chardonnay also play important roles in the elaboration of this well-balanced cuvée. Selected reserve wine from preceding years are incorporated into the blend to ensure consistency of style year after year. The blend is aged for a minimum of 24 months on the lees before release.

Drinking Recommendation—

Ideal for drinks with friends, cocktail and garden parties, nights spent enjoying every moment until dawn's early light, informal fish and seafood dinners, "nouvelle cuisine" surprises... all manner of choice is permitted! A wine that celebrates joie de vivre, and the pleasure of getting together with the people we love. ♦

Lois Jadot

2004 Moulin-à-Vent Château des Jacques Clos de Rochegrès

Romanèche-Thorins, France

www.KobrandWineAndSpirits.com

Wine Description—

Château des Jacques Clos de Rochegrès is an elegant expression of Moulin-à-Vent, with elegant aromas of rose, peony and subtle minerals which carry onto the palate. In the mouth, the wine is generous and tender, with sweet, ripe, lasting tannins on the finish. The wine approaches maturity in most vintages in ten to fifteen years.

In November 1996, Maison Louis Jadot acquired the Château des Jacques, a spectacular 67 acre estate in Moulin-à-Vent. The principal estate is distinguished among five "clos," or parcels planted to Gamay. The Grand Clos de Loyse, a separate 22 acre domaine incorporated into the Château des Jacques' holdings in 1943, lies to the north at the border with the Mâconnais, and is planted to Chardonnay.

Wine Maker Notes—

Following a hand harvest, the grapes are brought to the state of the art fermentation facility directly beneath the domaine's manor house. Rather than the carbonic maceration technique typically used in the Beaujolais, Château des Jacques practices a traditional Pinot Noir vinification, begun by a 60 to 80 percent destemming of the clusters. The must is then chilled and held for two to five days.

A 20 to 30 day fermentation with indigenous yeasts then takes place in partially sealed vats to evoke the fullest expression of the fruit and terroir in the finished wine. The cap is either pumped over or held submerged with grills to optimize extraction of color, aroma and tannin.

The wine is then aged in one-third each Alliers, Limousin and Nevers oak barrels of new or up to two harvest's use for twelve months in the cellars beneath the estate's grounds before blending and bottling. ♦



Kenwood

Sauvignon Blanc

Sonoma County, California

www.KenwoodVineyards.com

Wine Description—

Intense varietal character with aromas of lemongrass, guava and orange blossoms. Fresh and crisp, with lively mouth feel.

Winemaker Notes—

At Kenwood Vineyards Sauvignon Blanc has been our most popular wine since 1981, and we have long been recognized as one of California's top Sauvignon Blanc producers. The fruit sourced for this wine comes from vineyards located in five different appellations in Sonoma County. The cooler regions of Carneros and the Russian River Valley bring grassy characteristics to the wine, while grapes from the warmer Dry Creek, Sonoma Valley and Alexander Valley regions impart melon and tropical fruit flavors. The result can be found in this well-balanced, award-winning wine.

Composition—

Composition: 100% Sauvignon Blanc from Sonoma County aged in stainless steel.

Food Recommendations—

Best served chilled, this Sauvignon Blanc makes an excellent aperitif and complements a number of dishes. Excellent with lightly-sauced poultry, shellfish and seafood dishes, as well as spicy Asian cuisine. ♦



Sonoma-Cutrer

2007 Chardonnay

Russian River Ranches, California

www.SonomaCutrer.com



Wine Description—

Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnut joins nougat and almond butter; finishing with a touch of lime and lychee. Medium-weight and clean with a wonderful acid backbone, the wine expands in the glass, offering up grapefruit, lemon, pear and kumquat with subtle vanilla bean and herbal mushroom. The lingering finish displays hints of minerality, along with apple, lime and a surprising kiss of strawberry. A market basket of aromas and flavors.

Wine Maker Notes—

Russian River Ranches is a cuvée crafted from several estate vineyards, each contributing its own distinct personality. The gentle elevation, moderate temperatures and fine sandy clay loam of Vine Hill make it ideal for growing Chardonnay. Owsley Ranch stands closest to the Pacific and is influenced by cooling fog pushing through Bloomfield Gap each day. The soils at Shiloh reflect an ancient seabed and volcanic ash that changed our topography eons ago, while Les Pierres is situated atop an old rock quarry that imparts a flinty mineral character. Vines rooted in clay at Kent Vineyard are cooled morning and night by fog, allowing for extended maturation, while the vines at the Cutrer Vineyard struggle through soils marked by the eruptions of Mt. St. Helena.

Varietal—

100% Chardonnay, aged in French Oak.

Final Analysis—

Acid/pH: 6.7/3.25, RS: .09, Alcohol: 14.2%

Food Matching—

A perfect complement to poultry, fresh sea bass or halibut - especially when finished with cream or butter - or rich, buttery cheeses like young Gouda ♦

Sonoma-Cutrer

2006 Pinot Noir

Sonoma Coast, California

www.SonomaCutrer.com



Wine Description

In this vintage the Pinot Noir shows the intense ruby red color we've come to expect from our estate-grown fruit. This wine is not shy. Aromas of black cherry and currants leap from the glass, quickly followed by notes of cedar and allspice. A strong floral component marries the fruit bouquet, while leaving room for the subtle influence of the new French oak. In the mouth the first impression is berries, berries, berries, with raspberry, blueberry and blackberry all enjoying a turn.

Wine Maker Notes—

Soils range from Goldridge to sandy loams and on to the heavily cobbledriver rock typically found at Les Pierres.

Varietal Composition—

100% Pinot Noir.

Growing Region—

Vine Hill (46%), Owsley (44%), Les Pierres (5.3%), Cutrer (4.6%)

Harvested—

September 5-25, 2006.

Final Analysis—

Alcohol by Volume: 14.5%, TA: 5.6 gms/L, pH: 3.6.

Food Pairing—

A wonderful match for simply prepared ultra-fresh Pacific salmon, Portugese-style goat cheeses, raw-milk blue cheeses, or any number of cheeses from Sonoma dairies. ♦

Valley of the Moon

2006 Cuvée de la Luna

Alexander Valley, California

www.ValleyOfTheMoonWinery.com

Wine Description—

Black currant and cherry reduction aromas; enhanced with anise and black tea notes. Complex, concentrated black and red fruit flavors blend with a rich oak and dark chocolate finish. Supple tannins and balanced acidity provide excellent structure to this elegant and complex wine.

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, Dry Creek Valley, Sonoma Mountain, and Alexander Valley were all used in this reserve "Meritage" style wine.

Most of the fruit for this wine was harvested in October 2005 after a moderate and steady growing season.

Composition—

68% Cabernet Sauvignon, 22% Merlot, 5% Malbec, 5% Cabernet Franc.

Aging—

After fermentation in stainless steel tanks, the wine was aged for twenty-four months in French and American oak barrels.

Final Analysis—

Acid/pH: 6.45/3.66, Alcohol: 14.5%.

Production—

2509 cases. ♦



Lake Sonoma Winery

2006 Cabernet Sauvignon

Alexander Valley, California

www.LakeSonomaWinery.com

Wine Description—

Flavors and aromas of cedar, tobacco, olive, licorice, cocoa, cassis and raspberry are all unveiled with this 2006 Lake Sonoma Winery release. Solid and lengthy tannins with balanced acid support and provide structure for complexity and aging.

Wine Maker Notes—

The grapes for this wine were crushed and fermented warm. The juice was then pumped over to ensure regular skin contact. The wine was pressed off the skins at dryness and allowed to settle in a stainless steel tank. It was racked to 60 gallon French and American oak barrels to finish malolactic fermentation. This wine has been barrel aged for 28 months in American and French Oak.

Varietal Composition—

100% Cabernet Sauvignon.

Growing Region—

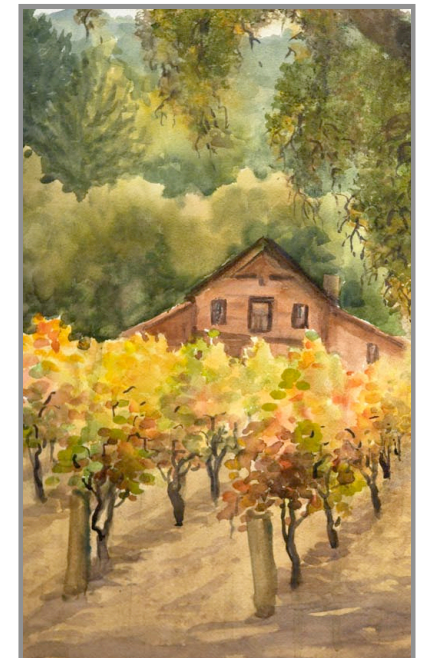
85% Alexander Valley, 13% Lake County, 2% Sonoma Valley.

Final Analysis—

Alcohol: 14.5%, Acid ph: 6.75/3.6.

Food Matching—

This Alexander Valley Cabernet's full-bodied flavor pairs superbly with all grilled meats and roasts. ♦



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. ♦

Grape Grazacho

Ingredients—

- 1 small cucumber, seeded and chopped
- 1 Granny Smith apple, peeled and chopped
- 1 cup chopped tomatillos
- 1 pound green seedless grapes
- 1 cup chopped walnuts, toasted
- 1 cup plain yogurt
- 1 cup white grape juice
- 1 teaspoon rice wine vinegar
- 6 mint leaves
- Kosher salt.



Directions—

Place half of the cucumber, apple and tomatillos in the bowl of a food processor. Add grapes, walnuts, yogurt, grape juice, vinegar and mint. Pulse 9-10 times.

Pour into a bowl. Combine with the remaining cucumber, apple and tomatillos. Season to taste with salt.

Refrigerate for 2 hours before serving. Makes 4 servings. ♦



Roasted Beet Salad

Ingredients—

- 4 medium red beets
- Juice and finely grated peel of 2 oranges
- 4 teaspoons white balsamic vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 2 large ripe Hass avocados, pitted, peeled and cut in quarters
- 1/2 cup seasoned rice vinegar
- 8 lettuce leaves

Directions—

Preheat oven to 350°F.

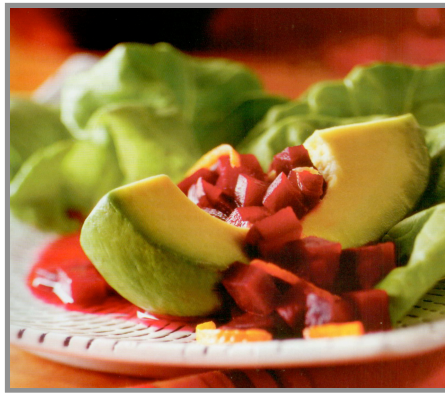
Wash beets and trim off stems. Place in a small roasting pan and add 1/4 cup water. Cover pan with foil and roast beets in the oven for 50 minutes, or until a fork goes in easily with a little resistance.

Remove beets from the oven and let cool. Peel and cut into 1/4-inch chunks; set aside.

In a small bowl, prepare salad dressing by combining 1/2 cup orange juice, 1 teaspoon grated orange peel, vinegar, salt and pepper. Whisk to blend.

Dip avocado quarters in rice vinegar.

To serve, place a lettuce leaf on each plate. Arrange an avocado quarter on each lettuce leaf. Spoon 1/4 of the chopped beets over each avocado. Drizzle dressing over all. Garnish with orange zest. Makes 8 servings. ♦



Chocolate Blackberry Truffles

by Chef Robin A. Lehnhoff

Ingredients—

- 2 lbs. Callebaut Bittersweet Chocolate
- 1 cup heavy cream
- 1 pt. fresh blackberries
- 1/2 cup Monin Blackberry Syrup
- 1/2 cup **Lake Sonoma Cabernet Sauvignon**
- 1/4 cup cocoa powder (optional)

Directions—

In a sauce pan, reduce berries, syrup and wine by one half. Let cool and then blend and strain. Set aside. In another sauce pan, scald cream. Remove from heat and add chocolate. When chocolate/cream mixture is smooth, fold in berry/wine mixture. Pour into a shallow pan and refrigerate until set. Roll desired size truffle and then dust with cocoa powder if desired.

Makes 3-4 dozen truffles. ♦



Special Thanks to our Sponsors

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Fiji Water

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Chefs

Mary Trimmings, Executive Chef

Gene Fulkerson, Sous Chef



Art work by Betty Jo March can be found at www.bettyjomarch.com.