



**The Albuquerque IEEE Joint Chapter and Section
Present a Unique Social and Technical Event
for IEEE Members and their Guests**

TOPIC OF TALK: Unique Wines from a Unique Landscape

PRESENTED BY: Dr. Jim Fish, Anasazi Fields Winery, Placitas, New Mexico

TIME: 5:45 pm, Thursday, April 24, 2008

PLACE: Four Hills Country Club, 911 Four Hills Road, SE, Albuquerque, NM 87123

DINNER: 1) Herb Crusted Sea Bass with apricot sauce (apricot or blanco seco wine)
2) Garlic & Rosemary Studded Pork Loin with mushroom demi-glace (plum wine)
3) Vegetarian pasta entrée

COST: \$20 per person, payable at the door (full-time-student members, \$10)

Reservations required. Please state menu preference (1, 2, or 3) at time of RSVP.

RSVP by email to abq_joint_chapter@ieee.org, or phone Leland Bowen at (505) 867-2731.

Reservations & cancellations accepted until 4 pm, Monday, April 21st.

ABSTRACT OF PRESENTATION:

UNIQUE WINES FROM A UNIQUE LANDSCAPE

The unique wines of Anasazi Fields come forth from a unique landscape of spring-fed orchards, of artists and poets, of weather and topography, of science and magic. As does the landscape, Anasazi wines invite exploration. They are intense, complex, bold. As we explore their possibilities, the wines are also evolving. No commercial winemaker has ever been where we are going with fruit and berry wines. We are developing the process as we go—whole-fruit fermentation; slow, sugar-starved fermentation; three to six months of primary fermentation to a high degree of dryness, resulting in residual sugars typically less than one-half percent. Finally, the wines are aged for two to six years in oak and bottled without fining or adding sulfites, and with minimal filtering.

We have been making these wines for twenty years, and went commercial fifteen years ago. We have found that many of the older wines continue to improve with age, while the newer wines are starting out better as we apply lessons-learned.

The presentation covers our unique winemaking process in detail and explains how the unique characteristics of our wines arise from different aspects of the process. Samples will be provided, with special attention given to the pairing of Anasazi wines with food.

ABOUT THE SPEAKER:

Dr. Jim Fish grew up on a goat ranch in the remote limestone canyons of Southwest Texas. He earned a B.A. and a Masters of Chemical Engineering at Rice University and a Ph.D. at Princeton University. In 1978, after a year on a NSF post-doctoral fellowship at the Instituto de Investigaciones de Electricas in Cuernavaca, Mexico, Fish joined Sandia National Laboratory at the Livermore, California facility. In 1981, he transferred to the Albuquerque facility, where he worked until 1997.

Fish started making wine as a hobby. In 1993, with the hobby clearly getting out of control, he and a group of friends founded Anasazi Fields Winery. The tasting room was opened to the public on June 3, 1995.

NOTICE:

Please, don't be a "no-show" for dinner!

By the stated deadline for reservations and cancellations, we must provide the Four Hills Country Club with a final count of dinners required; and we must pay the full cost for each dinner reserved. Thus, it is important that we receive all reservations and cancellations by the stated deadline. Late reservations, if available, are subject to a \$5 surcharge.

If, in spite of all your best efforts you become a "no-show," please call or email the Treasurer to make arrangements to pay the full \$25 cost for each dinner you reserved.

JOINT CHAPTER OFFICERS for 2007:

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