



Joint November Dinner Meeting – American Chemical Society & American Culinary Federation

Why Are Wines So Different? Presentation on Wine Tasting & Variables Affecting Quality and Flavor

Kevin Hogan-Wine Wholesale Distribution
John Alter Retired Professor of Chemistry, Holy Cross
Carlos Casadio- Executive Chef - Hilton Garden Inn

Monday, November 14th, 2011

Talk: 6:00-7:00PM Wine Tasting and Presentation
Dinner: 7:00-8:00 PM
Dinner Location: Hilton Garden Inn 53995 IN-SR 933, South Bend, IN 46637 (Near Saint Mary's)
Menu: Buffett Dinner Prepared by Chef Casadio
Dinner Talk Cost: \$15 ACS Members, Guests or Public

Abstract:

We will taste six wines selected from around world and from different varieties of grapes. The tasting will be at the same time as the talk with tasting and talk alternating. We will discuss tasting, and the many variables of the wine-making process, including red, white, and sparkling wines. Today's grape growers and wine makers have many choices that affect their product. Large multinational companies can choose to grow in many different places with very different characteristics, tailoring their product to trends in the marketplace. Market changes and "new" wine-making techniques will be emphasized.

Biography:

Kevin Hogan (ACF) has worked in the wine industry both on the retail and wholesale sides of the business for the past 20 years. He completed the Sommeliers Certificate in Chicago in 2000 and is currently working for a wholesaler focusing on family-owned wineries and distilleries throughout the world. Kevin will supply the wines and lead us through the tasting portion of the program.

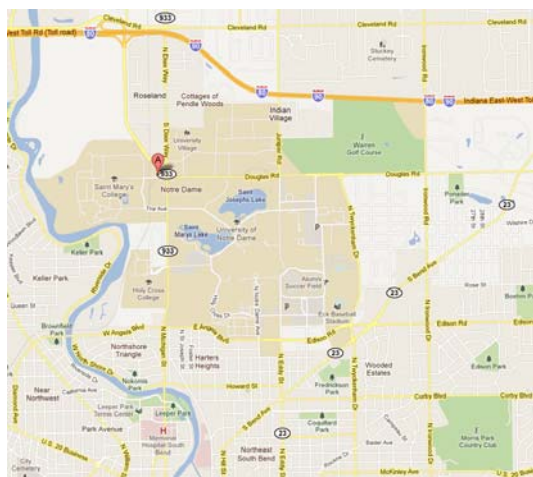
John Alter (ACS) worked in the fermentation industry (Miles and Bayer) for 17 years and then taught college chemistry for 15 years. He spent his formative wine-tasting years in upstate New York, while he was studying chemistry at Cornell University and participating in a wine-tasting group. He made wine for over ten years and has been tasting for over 30 years. He will provide the technical presentation.

Carlos Casadio (ACF) is the Executive Chef at the Hilton Garden Inn, Gillespie Conference Center and Bistro 933 in South Bend. He has been working in the Food industry for the past 11 years. He attended Ivy Tech in 2001 for culinary arts. He has worked under Kip Peters at Centerplate and Palais Royale as well as Brett Boomhower at Trio's Jazz Club. Carlos was the traveling chef for the New Orleans Super Dome and Arena in 2007 and 2008.

RSVP: Dan Brown (daniel.brown@bayer.com or Phone: 574-256-7754) by Thursday November 10th



Dinner Meeting Map



Hilton Garden Inn

53995 IN-SR 933

South Bend, IN 46637

(Near Saint Mary's)

Call for ACS Speakers

The Saint Joseph Valley Local ACS Section is looking for Speakers for dinner Meetings. If you or a fellow Colleague have any interesting Chemistry Related fields of Interest or Papers you wish to present at a future dinner meeting, Please let a member of the Executive Committee know along with an abstract or outline for consideration.