



## Good Food with Good Wine!

**A** hhhh... What could be better? At the 14th Annual Wines of Chile Awards in November, 13 D.C. chefs paired winning Chilean wines with dishes highlighting the bounty of Chilean cuisine in a competition-style event. Sponsored by Wines of Chile, ProChile, Foods From Chile, and the Restaurant Association of Metropolitan Washington (RAMW), the celebration took place at the National Restaurant Association building in Washington, D.C.

There were two competition winners: a favorite dish and wine pairing selected by a panel of judges and the people's choice winner selected by via a social media campaign. The chefs all received the winning wines in advance and created dishes to pair with them. The judges included Mario Pablo Silva, President, Wines of Chile; Rodrigo Contreras, Trade Commissioner, ProChile; Myriam Gómez, Executive Director, Image of Chile Foundation; Julio Fiol, Chargé D'Affaires, Embassy of Chile; writer and blogger Sarah Dolan; wine

writer Ashley Davidson; and Julio Robledo, Co-founder & President, Grand Cata. For the people's choice award, patrons had the night to taste all dishes with wine pairings and cast their votes for their favorite pairings on social media using the hashtag #AWOCA17.

### Judges Pairing Choice

Chef Jesse Miller of Bar Pilar created a Carignan and five-spice beef belly. Highlighting beef from Patagonia, Chef Miller used young sheep's milk cheese-stuffed prunes with oak-smoked beef bacon, honey, honey and sumac yogurt, kabocha squash, merquen, and pickled plum.

### Peoples Pairing Choice

Daniel Morton from Del Frisco's Grille took the people's choice award for favorite dish of the night with his empanadas de pino. The traditional empanadas were stuffed with merquen spiced ribeye steak and prunes.

Other chefs who participated included last year's People's Choice Winner Chef Steve Mason of Grilled



Photo: Linda Roth

**Jaime Merino's best in show Santa Ema Catalina was paired with Kaz Okochi's Chilean spiced short ribs; both are having fun here in a mock battle**

Oyster Co., Chef Victor Albisu of Del Campo, Chef Pablo Catalan of Pennsylvania 6, Chef Angel Roque of Cuba Libre, Chef Kaz Okochi of Kaz Sushi Bistro, Chef Rob Rubba of Hazel, Chef Kamal Chanaka of Smith Commons, Chef Bart Vandaele of Belga and B Too, Chef Brittany Todd of Quarter + Glory, Chef Jenn Flynn of Roofers Union, and Chef

Susan Delbert of Fourth Estate.

Winning wines were selected by 27 judges including wine writers, master sommeliers, and professionals during a two-day blind tasting of more than 300 wines. The group awarded 82 gold medals to

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### The two best in show winners of the 14th Annual Wines of Chile Awards and used in the chef pairings were:

- **Best Syrah:** Viña Casas Del Bosque, *Gran Reserva Syrah 2015*
- **Best Cabernet Sauvignon over \$50:** SANTA EMA, *Catalina 2014*

### Other top placements were:

- **Best Sparkling:** Viña Undurraga, *Undurraga Rosé Royal N/V*

- **Best Sauvignon Blanc:** Viña Haras de Pirque, *Albaclara Sauvignon Blanc 2017*
- **Best Other White:** Viña Casas del Bosque, *Gran Reserva Late Harvest Riesling 2015*
- **Best Chardonnay:** Luis Felipe Edwards, *Marea Valle de Leyda Chardonnay 2016*
- **Best Pinot Noir:** San Pedro, *1865 Selected Vineyard Pinot Noir 2016*
- **Best Carignan/Secano:** Luis Felipe Edwards, *LFE100 CIEN Carignan 2012*
- **Best Carménère \$25 and over:** San José de

Apalta, *Carménère Blue Label 2015*

- **Best Other Red:** Viña Valdivieso, *Single Vineyard Cabernet Franc 2013*
- **Best Red Blend:** Viña Cousiño Macul, *Lota 2011*
- **Best Cabernet Sauvignon under \$20:** Viña Requiringua, *Puerto Viejo Reserve Cabernet Sauvignon 2016*
- **Best Cabernet Sauvignon \$20-\$50:** Viña Maipo, *Protegido Cabernet Sauvignon 2014*