

*The Wine
and Food
Society, inc.*
NEW YORK

MEMBERSHIP BROCHURE

The Wine & Food Society of New York

 wfsny.org

 [@winefoodsocietynewyork](https://www.instagram.com/winefoodsocietynewyork)



YOUR ADVENTURE BEGINS HERE

The Wine & Food Society of New York

The Wine & Food Society of New York is the oldest continuously operating gastronomic society in the United States. Founded in 1934, we are the New York Chapter of the International Wine & Food Society (IWFS), an organization with approximately **6,000 members of 138 branches located in 33 countries.**

Benefits of Membership:

As a member of the Society, you will enjoy exclusive access to a curated calendar of extraordinary events at venues available to us through our longstanding relationships in the food and wine industries.

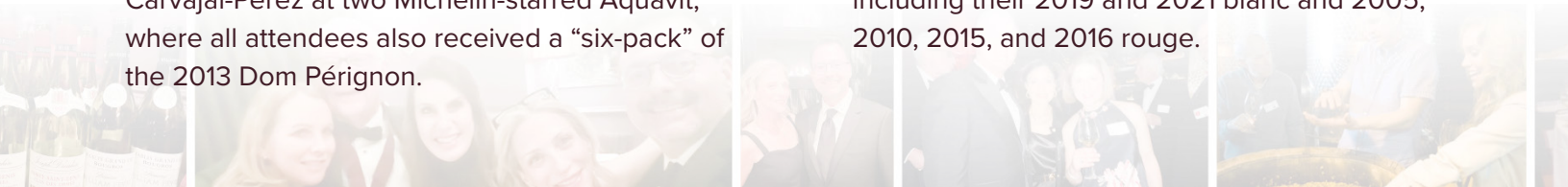
Become a member today and receive unparalleled entry to highly acclaimed restaurants and private clubs where we host our events. Benefit from our relationships with renowned winemakers, distributors, and retailers who give us unique access to events hosted by noted winemakers and chateau/winery owners.

A very significant benefit of membership is access to our wine cellar. Containing **several decades of vintages**, the cellar is expertly managed by a highly knowledgeable wine committee. Each season, we select wines that are ready to drink for special events and we replenish inventory with new purchases every year.



Join Us At Such Notable Member-Only Events As:

- **Château Lafite Rothschild dinner** hosted by Saskia de Rothschild at The Modern, that started with Champagne Henroit Cuvée Hemera, followed by a multi-course dinner paired with five different vintages of Château Lafite Rothschild – all in large format (including the '75 out of double magnum and the '85 and '90 out of Impériale).
- **Dom Pérignon multi-vintage dinner** (including the Plénitude 2) with Dom Pérignon winemaker Daniel Carvajal-Pérez at two Michelin-starred Aquavit, where all attendees also received a “six-pack” of the 2013 Dom Pérignon.
- **Château Ducru-Beaucaillou and Cristal Champagne tasting and multi-course dinner** at Italian Wine Merchants, where we enjoyed 2015 Roederer Cristal Champagne and then flights of Ducru wines, including the 1989 and 1995 Ducru-Beaucaillou.
- **Smith Haut Lafitte large format dinner** at two Michelin star Restaurant Daniel, with Florence and Daniel Cathiard presenting their fine wines, including their 2019 and 2021 blanc and 2005, 2010, 2015, and 2016 rouge.





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- **Chapoutier dinner** hosted by Michel Chapoutier in the private dining room at Daniel Boulud's Le Pavillon, where we enjoyed back vintages of Chapoutier Ermitage Le Meal, l'Oree, L'Ermite, and Le Pavillon, as well as his Côte Rôtie La Mordorée and Nève.
- **Château Angelus dinner** hosted by Executive Vice President of Angelus Americas, Yves de Launay, where we enjoyed four vintages of Château Angelus (the 2008 out of double magnum, as well as the '11, '14, and '16) with all attendees receiving a special 90th Anniversary two magnum ('09 and '10) case of Angelus.
- **Opera and BYO wine dinner**, featuring a pianist and professionals singing arias while we drank Sassicaia, Ornellaia, Bruno Giacosa, Roagna, L. Pira, G. Rinaldi, and Biondi Santi.
- **Mushroom foraging trip to a state park** with a renowned mycologist and then a multi-course, mushroom-themed, BYO lunch where members brought wines ranging from Château Lynch Bages, Château Lascombes, La Rioja Alta Reserva 904, Gravner Ribolla Gialla and Château Musar.
- We celebrated our chapter's **90th Anniversary Black-Tie Gala** at 15East @ Tocqueville, where we served Champagne Roederer Collection 241 out of 3-liter bottles, as well as great wines from our cellar, including 2010 Fevre Bougros Chablis Grand Cru, 1990 Drouhin Morey St. Denis, 1990 Gruaud Larose, and 1990 Mouton Rothschild.
- **Black-Tie Gala at Overstory/Saga/Crown Shy**, where we again enjoyed wines from our cellar, including '88 Margaux '89 Pichon Longueville Baron, '02 Montrose, and '85 Warre's Vintage Port.
- **Banfi Brunello tasting event** at The Italian Trade Agency with board member and longtime CNBC reporter Bob Pisani moderating a talk about Italian culture, football, and wine with Banfi CEO, Cristina Mariani-May, and Venezia Football Club President, Duncan Niederauer.
- **Fevre Chablis Horizontal tasting** of the crus of Chablis, with Fevre winemaker Didier Segulier, at the University Club.





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Explore Our Member-Only Cellar

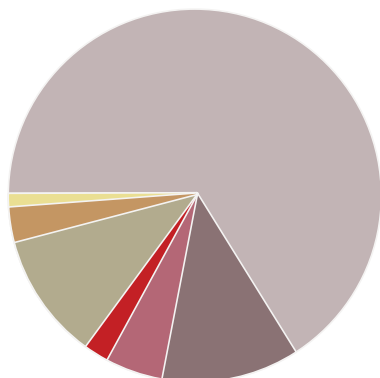
Initiation and cellar fees as well as any funds received from events in excess of our operating costs are deployed to both replenish and build the Society's cellar, which is comprised of over 1,100 carefully selected and curated wines.

Just to name a few of our recent acquisitions, the Society owns:

- '17 Palmer
 - '09 Figeac
 - '15 Haut-Brion
 - '14 Mouton
 - '11 Cheval Blanc
 - '14 and '17 Vieux Château Certan
 - '17 Guigal La Landonne
 - Roederer 241
 - '12 Taittinger Comtes
 - '15 Cristal
 - '09 and '10 Angelus
 - '00 and '10 Voerzio Cerequio
 - '15 Jamet Côte Rôtie
 - '21 Fevre Bougros
 - '13 Massolino Vigna Rionda
 - '10 Vega Sicilia Unico
 - '12 Guigal La Mouline
 - '15 Clos des Lambrays
 - '10 Gaja
 - '10 Sassicaia
 - '04 and '10 Lopez de Heredia Tondonia
 - '20 Chavignol Sancerre
 - '20 Dauvissat Chablis Vaillons
- And we are still buying!

When mature, these wines will be enjoyed by our members in exciting and exclusive venues.

Category by Value



Bordeaux: 66%	Italy: 11%
Burgundy: 12%	Spain: 3%
Champagne: 5%	Other: 1%
Rhone: 2%	

Join Us For A Taste?

Membership in The Wine & Food Society of New York is by invitation only.

To be contacted regarding a membership inquiry, please visit the membership page on our website www.wfsny.org or email us at rose@wfsny.org.

We look forward to sharing the adventure!