



HOUSATONIC COMMUNITY COLLEGE FOUNDATION  
BOARD OF DIRECTORS

*Presents*

*An International  
Holiday Wine Tasting*

*Featuring Food and Wine  
From Around the Globe*

Friday, November 19th, 2004  
5:30-8:30 pm

*Proceeds Fund Student Scholarships*

*Media Sponsor*

**CONNECTICUT POST**

*Wine Tasting Provided by*





*“We carry thousands of wines, 500 kinds of beers, and an incredible selection of spirits. We’re doing things differently and we think that you will like it a lot.”*

550 Boston Post Road, Orange  
(next to Trader Joe’s)

- Curt Cameron, President

Open: Monday-Thursday 1m-8pm  
Friday and Saturday until 9pm



### BRESCOME BARTON

**Simi 02 Cabernet** Wild berries, ripe plum, sweet oak mingle with approachable, forward tannins in a richly styled Alexander Valley Cabernet Sauvignon.

**Simi 02 Chardonnay** Lush, creamy taste and texture enhanced by ripe flavors of pear, peach and tropical fruit. Vanilla and hints of oak carry through to a lingering finish.

**Estansia 01 Merlot** Bright raspberry and cherry fruit supported by hints of cedar and pepper. A round, supple mouth feel, with a long finish

**Ravenswood Sonoma Zinfandel 01** Bright, flashy, ripe raspberry, blackberry and vanilla flavors wrapped around a soft, sweet fruit core highlighted by scents of cinnamon

### HARTLEY & PARKER

**Rodney Strong Sonoma Cabernet** Perfume and colors of juicy black fruits provide an inviting mouth full of flavors. Nuances of cedar, almond and earth mingle with sweet currant and blackberries for a rich, supple finish.

**Rodney Strong Sonoma Chardonnay** Bright lemon and apple aromas with hints of toasty barrel complexity are a prelude to a palate of pear, pineapple and spice.

**Rodney Strong Sonoma Merlot** A perfumed bouquet of cherries, blueberry, cola, and a licorice note leads to a palate of raspberry and cassis with a hint of smoke. Flavors expand for a delicious finish.

**Rodney Strong Alden Cabernet** Red raspberry, currant, and gardenia aromas with hints of white pepper and cola. Flavors of cherry candy, strawberry and chocolate flavors expand with a touch of hickory and mint for a delicious finish.

**Rodney Strong Chalk Hill Chardonnay** This medium to full-bodied chardonnay possesses beautiful balance and texture while displaying bright citrus, tropical and green apple flavors and a delightful natural acidity.

**Rodney Strong Charlotte’s Home Sauvignon Blanc** Fruits from two distinct climates – warm and cool – meld two distinct characters: ripe pear and melon with citrus, mineral, and traditional herbaceous character.

## EDER BROTHERS

**Coppola Bianco** Crafted from California's hottest white wine varietals, Bianco captures the finest qualities of each. It is brilliantly crisp and refreshing while exhibiting distinct fruit and spice characteristics.

**Coppola Rosso** Crafted from California's best red wine varietals, Rosso is blended to capture ripe berry, currant, and spicy aromas and flavors, with dark fruit and mocha layers in the finish.

**Coppola Syrah** Expansive aromas ranging from concentrated, slightly jammy blackberry fruits to scents of white pepper, bound with sweet toasty oak. Soft and supple palate combines with dense fruit, and finishes with round luscious tannins.

**Coppola Claret Cabernet – 2002** Aromas of sandalwood, spice, and red currants followed by layers of black currant, berry, and dark chocolate flavors, with hints of sweet vanilla. 90% Cabernet, 5% Merlot, 3% Cab Franc, 2% Malbec

## PATERNO IMPORTS

**Argyle Brut 1999** Tiny bubbles carry aromas of pear tart, honeysuckle, and vanilla bean. The flavor is zingy, with a blend of citrus, pear, vanilla spice, and yeast. The creamy texture is supported by quarried rock mineral structure. The finish is complex and very, very fresh.

**Barone Ricasoli Casalferro IGT 2000** Fresh yet complex, combines mineral, blackberry and toasty oak in a medium-bodied wine. Fine tannins and a refined finish. Will bloom with a few years of bottle age.

**Barone Ricasoli Brolio Chianti Classico 2002** From the Castello di Brolio Estate, the defining vineyard in all of Chianti since 1874. Intense ruby red color, lingering and fragrant nose with hints of violets and ripe blackberries.

**Hanna Chardonnay 2002** Clean, pure and elegant, with a mix of delicate floral, pear, peach and vanilla flavors that are complex and well-focused, finishing with a creamy aftertaste.

## MAJA IMPORTS

**Trileka – Carmenere** The bouquet defines the variety very well, with some peppery and spiced notes. The oak combines well and provides toasted and smoke notes overlain by the persistence of the fruit.

**Korta Merlot Barrel Selection** On the nose it presents good harmony and balance, associating ripe red fruit aromas with pleasant toasted and candied notes and gentle, elegant tannins.

**Solorca Crianza** Open on the nose and deep with a touch of wood. Hints of vanilla, leather, and coconut, with a velvety, persistent finish. Arguably the best Ribera del Duero around. 100% Tempranillo.

**Marques de Vargas** Three grape varieties – Tempranillo, Mazuelo, Garnacha – give intense color and aromas, with cherry fruit, vanilla and earthy qualities.

**Quinta da Romeira** Attractive citrus aroma with complex vegetal accents. Fresh, crisp, and creamy on the palate, it possesses bright apple like finish.

### CONNECTICUT DISTRIBUTORS

**Cambria Pinot Noir Julia's Vineyard** Concentrated and intense flavors born of maritime influences and mild temperatures. Extended growing season provides ample time to balance acid and develop optimal varietal character.

**Kendall Jackson Cabernet Sauvignon Grand Reserve** Layers of currant, blackberry and plum create powerful fruit and structure. Cedar and vanilla provide complement and a long, lingering finish. Savor now or cellar for the future

**La Crema Chardonnay** Nectarine, spiced apple, pineapple and citrus aromas are balanced by hazelnut, ginger and a hint of toasty vanilla. Pear laced with high notes of key lime lead into creamy flavors throughout the finish

**J Lohr Merlot** Complex red fruit aromas of dried cherries, blueberry, red currant and violet with a bouquet of coffee, chocolate, roasted nuts and toast. Very drinkable now but should develop beautifully with extended bottle aging.

**J Lohr White Riesling Bay Mist** Youthful with delicate aromas of white flowers, apricot, bosc pear, lychee, curry and pippin apple. Very refreshing.

### ANGELINI SELECTIONS

**Prosecco di Conegliano** Softer and less acidic than true Champagne without the bone dry character. It is similar in style to wine, but with all the romance of Venice.

**Carlo Giacosa – Barbera d'Alba** Concentrated, intense, full-bodied, dry, velvety wine with notes of ripe wild berries, plums, dark raspberries. Only 400 cases produced.

**Contrada Castelletta – Rosso Piceno** Savory wild cherry flavors with hints of oak ending in a clean, crisp lasting finish. Varietas: 60% Montepulciano, 40% Sangiovese.

**Norman Vineyards Zinfandel – “The Monster”** Jammy, thick, with intense black cherry and berry notes, intertwined with dried herbs and spice.

**Palagetto – Vernaccia di San Gimignano** Soft and creamy Italian white wine. Well balanced on the palate with pleasant acidity and lots of fresh fruit, finishing with subtle honey characteristics.

**Angelini Selecitons Pinot Grigio** Reflects wild flowers and exotic fruits, joined beautifully with lavish tropical flavors. Refined silky finish is accentuated with green apples.

## PELLONEDA

**Opolo Merlot** Rich super extracted merlot that offers concentration similar to the most powerful of Cabernets. Lush fruit and silky tannins keep good balance.

**Carascal** A classic Argentinean wine made in the old world style. A complex nose of dark cherry and currant, accented by earthy notes leads into a palate of ripe fruit. Varietals: 60% Malbec, 20% Merlot, 20% Cab.

**Domaine dela Serre, Serre Longue “02”** An exceptionally full-bodied wine with fabulous perfume of blackberry liqueur, cassis, minerals, spice, and flowers.

### VARIETALS: GRANCHE, SYRAH, MOVEDRE.

**El Copero Blanco From Valencia, Spain** Incredibly aromatic with expressive hints of flowers, honey, melon, and citrus. Fruit driven and full on the palate with crispy, long finish.

## INTERWINE

**D’Arenberg Footbolt 2001** Plum, blackberry, and currant-flavored with hints of smoke, earth, and pepper. It is a well-balanced, medium to full-bodied, delicious Shiraz to drink over the next 5-7 years.

**D’Arenberg Stump Jump Red** Dark ruby color, soft tannin, and good body, yet ready to drink during its first 2-3 years of life. Identicle blends of 75% Grenache, 20% Shiraz, and 5% Mourvedre.

**R L Buller Victoria Tawny** The Victoria Tawny is a remarkable, sweet, concentrated, complex Tawny that can easily compete with Portugal’s finest Often age up to a decade where well stored. After opening, most will last for a week.

**Shale Ridge Chardonnay** Tropical aromas – pineapple, mango, banana – balanced with a hint of French oak flavor. Medium bodied in structure, soft and round on the palate.

**Shale Ridge Syrah** Aromas of red cherry and dark plum, with a hint of vanilla. Soft tannin structure couples with a full-bodied mouth feel.

**Jewel Viognier** White wine filled with peach and honeysuckle aromas. The long, lingering mouth is complemented by crisp flavors.

## SLOCUM & SONS

**Penfolds Bin 28 Shiraz** Dark berry, cherry fruits with licorice and cocoa notes, balanced and rounded tannic finish. Drinks well now, and has years of cellaring potential.

**Saintsbury Chardonnay Carneros** Ripe with flavor profiles of citrus and tropical fruit, plus subtle stone fruits, like peach and nectarine add roundness to the mouth feel and complexity to the aroma.

**Peter Lehman “Clancy’s”** Softly textured, smooth and approachable wine with ripe plum, mulberry and full berry flavors, overlaid by smooth velvety tannins, with hints of black pepper on the back palate. Shiraz 54%, Cabernet Sauvignon 29%, Merlot 12%, Cabernet Franc 5%

**Cline Ancient Vines Zinfandel** Dusty raspberry, blackberry, white pepper and spice, with coffee and chocolate characters. Ripe fruit and soft tannin make this vintage full of mouth-coating richness.



The generosity of our Event Patrons helped to make this fundraising a great success. Patrons for the International Holiday Wine Tasting Event include:

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Aldario's	Lafayette Deli	Soul to Soul
Archie Moore's	Luigi's Bakery	Southport Brewing Company
Bigelow Tea Company	Rainbow Gardens Inn	Taco Loco
Gusto	Rob's Deli	Take Time Café
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**Our Emcee, Geoffrrey Sheehan**

**CONNECTICUT POST, Media Sponsor**

**Musical Entertainment Courtesy of Hernan Yepes**

### THANK YOU TO OUR EVENT VOLUNTEERS WHO HELPED THIS EVENING

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Security: Robert Wagner, Dwayne Brooks, Richard Talnose

# HOUSATONIC COMMUNITY COLLEGE FOUNDATION

## OUR MISSION

The Foundation provides financial assistance to the College and its students beyond the fundamentals provided by the State of Connecticut, and assists the College in becoming a unique educational resource for its students and the community. The Foundation also serves as a vehicle generating funding for student scholarships, student emergencies, child care costs for parents enrolled, program enhancements and support of the Housatonic Museum of Art.

Housatonic Community College Foundation began in 1990 when a small but dedicated group of citizens from the region gathered to raise funds to assist a small group of local students at Housatonic Community College. Since then, the College as grown to be a vibrant, challenging and supportive academic institution with a current enrollment of 4,701. As the College has grown, so have the financial needs of our students. Last year, the Foundation staff and volunteers raised just over \$325,000 through grants, individual donors, corporate contributions, and special events.

The Foundation is constantly striving to develop new sources of revenue in order to meet the growing financial challenges of a community college dedicated to educational access and success. Our fundraising efforts support scholarships, tuition assistance, childcare, and textbooks for students. We also provide supplemental support to meet the needs of a growing institution that are not covered by state funding, including staff development and necessary educational resources.

Your presence here this evening directly supports the efforts of The College, The Foundation, and the men and women of greater Bridgeport in the twin pursuits of a good education and a better future.

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