**Assemblage**

The blending together of component wine lots to form a final composite intended for bottling, for aging, for sparkling wine production or for some other use by the wine maker. *Also the name given to formal membership conclaves in the wine fraternity "Knights of the Vine."* (from Wine Words: WineWineWine.com)

**Presented for Induction as**

**Knights and Gentle Ladies**

Ms. Sheryl P. Shrenchengost Gentle Lady-in-Waiting

Ms. Karla L. Snellings Gentle Lady-in-Waiting

**Symbolic Peer Performing Induction Rights Representing all New Gentle Ladies**

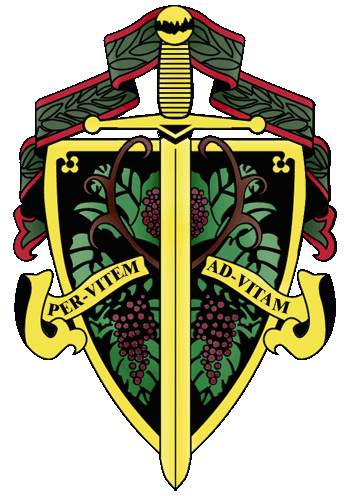
Ms. Karla L. Snellings Gentle Lady-in-Waiting

**Aims and Purposes**

The Brotherhood is an association of individuals who share an appreciation for and an interest in the vines and wines of America; proclaim their virtues and uses in a modern society by demonstrating the good life with wine through the courtesies of the table; educate themselves and the public at large that wine is a healthy and hygienic beverage and beneficial to modern life; and bring honor and distinction to those individuals who support the cause of the vines and wines of America, and for the Nation’s Capital Chapter, especially Virginia

**the brotherhood of the**

**knights of the vine**



Master Exchequer Joe Alt

**The Nation's Capital Chapter**

**Preamble**

Wine is a gift from God that has been used as a food and a symbolic beverage for centuries: we have the privilege to enjoy and appreciate wine. Wine is a gift of nature. Growth of its consumption is a gift of man to man. Therefore, we bind together in the "Brotherhood" to enjoy and appreciate its use by telling of this gift in the world and by teaching Restraint and Reason.

**AT THE EVENTIDE OF THE 14th DAY OF APRIL IN THE YEAR OF**

**OUR LORD 2012**

The Cadre of the Nation's Capital Chapter of the Brotherhood of the Knights of The Vine Welcomes You to The City Club of Washington, Washington, DC, for the Knighting of New Members and the Formal Dinner in Celebration of Their Acceptance into the Peerage

**Officiating Officers**

Master Commander Kenneth A. Haapala

Master Vice Commander Charles (Russ) Davis

Master Exchequer John (Joe) Alt

Master of Ceremony David A. Barber

Master Chargé ďAffaires Carl G. Brandhorst

Master Heralder Walter J. Rachele

**Events**

Gathering of the Peerage • 6:00 pm

Lobby – City Club of Washington

Assemblage • 6:30 pm

Procession • Announcement of Cadre

Duties of Symbolic Peer

Tapping of Gentle Ladies

Fountain Lobby

Champagne Reception • 7:15 pm

Passed Hors d’Oeuvres

Media Lounge

Enthronement Dinner • 8:00 pm

Jefferson Room

**Per Vitem! Ad Vitam!**

**Through the Vine! Towards Life!**

**Champagne Reception**

*Mini Cheddar Bisquites with Virginia Ham and Sweet Mustard*

*Crab and Tomato Brushchetta*

*Imported and Domestic Cheeses*

Gilet, Vouvray, Brut,

A.R. Lenoble, Grand Cru, Millésime, Brut, 1990

**Enthronement Dinner Honoring New Members**

# *Marinus*

***Ceviché De Pescado***

Horton Viognier, Orange County, 2007

Domaine Doblìre,, Les Millerands, Blair –Pethel, 2009

# *Moretum*

***Caprese – Balsamic & Mozzarella***

Chateau de Lancyre, Pic Saint-Loup, Coteaux du Languedoc, 2010

# *Interquiesco*

*Sorbet*

# *Pecus*

***Noissette ďAgneau***

*Lamb Loin with Red Wine & Mushroom Demi*

*Blue Cheese Scalloped Potatoes, Grilled Asparagus*

Pic & Chapoutier, Crozes-Hermitage, 2009

Château Bourgneuf, Pomerol, 1985

# *Bellaria*

***Chocolate Marquise***

*Triple Chocolate Mousse Cake w.*

*Expresso Créme Anglaisé*

R.L. Buller & Son, Premium Fine Tawny, Victoria

### *Chef: Steven Fender*

### *Host: Ian MacDonald*