

Oktoberfest: Wines from Germany

Submitted by [heronpr](#) [1] on September 17, 2012 - 2:38pm

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Start: Oct 1 2012 23:00

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GEJA'S CAFÉ presents Oktoberfest: Wines from Germany

CHICAGO— On Monday, October 1st, Geja's Café, 340 West Armitage, hosts their own, unique Oktoberfest, featuring a fondue dinner paired with some unknown wines from Germany. This German Winemaker Dinner, part of Geja's Café's ongoing popular Winemaker Dinner series, will be a special and informative event featuring a representative on hand to provide commentary and answer questions on the wines.

A remarkable characteristic of German viticulture is the care and attention to detail that goes into the production of its wines. German vintners are extremely adept at blending centuries-old experience with the latest in modern viticulture. "Germany's wine production lost its luster in the 1960s and 70s, when large quantities of sweet blended wines were created for mass appeal and export. At this dinner we pledge to feature the current pride of Germany's vintners and we assure you, none will be served from a tall blue bottle", states Geja's Café General Manager, Kirby Matthews.

The wines to be served include:

Reception: Non-vintage Fritz-Ritter Riesling Sekt (Sparkling Riesling)

Cheese Fondue Course: 2011 Anheuser Blanc de Noir (White Pinot Noir)

Entrée Course: 2008 August Kessler Pinot Noir

Chocolate Fondue Course: 2010 Dr Pauly-Berweiler Noble House Red

The evening begins with a 6:30 reception followed by dinner at 7:00 with a lively discussion of the wines. The four-course dinner features Geja's house Salad, Cheese Fondue, Beef Tenderloin, Chicken & Jumbo Shrimp Entree, and Flaming Chocolate Fondue for dessert. Each course will be paired with the appropriate wine. Cost for each dinner is \$55 per person, which includes the wines, dinner, tax, and gratuity. Reservations are required for the dinners, and interested parties are encouraged to act quickly as the popular Winemaker Dinners tend to sell out quickly. For more information and to reserve, please call 773-281-9101.

Geja's Café is known for romantic fondue dining and an extensive list of fine but moderately-priced wines. A cozy wine cellar atmosphere, private booths and candlelight contribute to its intimate surroundings, with live flamenco and classical guitarists performing nightly to enhance the ambiance. Hours for Geja's Café are: Monday through Thursday, 5 to 10:00 p.m.; Friday, 5 p.m. to 11:00; Saturday, 5 p.m. to 11:30; and Sunday, 4:30 to 9:30 p.m. Valet parking is available. For reservations, please call 773-281-9101 or visit www.gejascafe.com [3].

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