**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)

**Symbolic Knight Performing Induction Rights Representing all New Knights and Gentle Ladies**

Sir Knight Senior Knight-in-Training

**Guests of Honor**

Richard Hagner Grand Commander

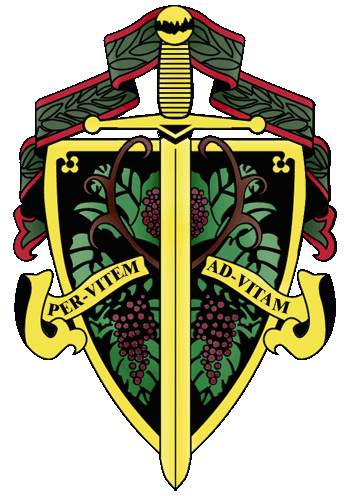
Trish Hagner Master Gentle Lady

**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.

**the brotherhood of the**

**knights of the vine**



**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 9th DAY OF APRIL IN THE YEAR OF**

**OUR LORD 2016**

The Cadre of the Nation's Capital Chapter of the Brotherhood of the Knights of the Vine Welcomes You to The Inn at Willow Grove in Orange, Virginia for the Elevation of Members, 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 of Ceremonies David A. Barber

Master Aviatrix Margy Natalie

Master Heralder Walter J. Rachele

Master Boulevardier Anthony Ramdass

Master Scribe MaryAnn Wassenberg

**Events**

Gathering of the Peerage • 6:00 pm

Assemblage • 6:30 pm

Duties of Symbolic Knight

Celebration of Membership

Reception • 7:00 pm

Enthronement Dinner • 7:30 pm

**Per Vitem! Ad Vitam!**

**Through the Vine! Towards Life!**

**Champagne Reception**

*Charles de Marques, Brut*

A.R. Lenoble, Grand Cru, Millésime, Blanc de Blancs, 1990

Chateau de Lancyre, Pic Saint-Loup, 2010

**Enthronement Dinner Honoring Membership**

***Fumosa Acupenser***

***Smoked Salmon Cheese Cake with Chives and Myer Lemon Custard***

*House-made Bread and Honey Butter*

Barboursville Pinot Grigio

# *Peloridis*

***Seared Scallops au Gratin with Enoki Mushrooms, Smoked Seaweed and Scallop Mayo***

Gray Ghost Victorian White

# *Peloridis*

***Sweet Tea Grilled Quail, Collard Green Eggroll, Peanut Sauce***

Gray Ghost Ranger Reserve

Brown Bag Chardonnay, Russian River

# *Interquiesco*

*Grapefruit & Tarragon Granite*

***Coturnix***

***Double Cooked Beef Tenderloin, Tomato Jus, Baby Spinach***

***Parsnip Puree***

Bernadotte, Haut-Médoc, 2003

Worthy, Sophia’s Curvée, Napa, 2010

# *Bellaria*

***Bitter Chocolate Mousse with sea salt, bacon straws,***

***Fresh fruit and Sweet cream***

Misty Mountain Mead

Andresen Fine Tawny

### *Created and Executed by Chef Jason Daniels*