



**YOUR WINE
& FOOD PAIRINGS**



**KRAMER SAYS . . . AN INTERPRETATION OF
THE BEST OF MATT KRAMER**



**RECOMMENDATIONS
FOR THE SEASON**

THE RENAUD SOCIETY SEASONAL WINE JOURNAL



Dear Colleagues,

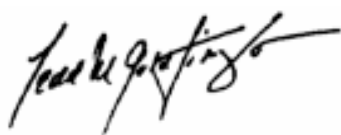
Welcome to the Fall/Winter 2021 Seasonal Journal for the Renaud Society. As new variants of the Covid-19 virus continue to paralyse social activities world-wide, the Renaud Society, consistent with its mission to promote better health, remains in quiet mode. However, we are optimistic that one day soon we will be able to convene live and in-person for an academic summit, dinner celebrating the harvest, and resuming the societies wine competitions, awarding deserving wineries the societies recognition and the ultimate prize of the Renaud



Tastevin.

In this somewhat delayed Fall/Winter issue, we offer your suggestions for holiday, and every-day food and wine pairings. *Wine is best enjoyed at the table with good food, family and friends.* We also introduce an interesting segment interpreting historic editorials published by the society's good friend Matt Kramer, retired senior editor of Wine Spectator. Matt had been our guest at several academic *Wine Summits*, providing provocative dissertations on the enjoyment of wine, and serving as guest auctioneer, raising funds for the non-profit research and education arm of the society, the Desert Heart Foundation. With hope that travel soon becomes a safe reality for all, we visit the Texas Wine Country of south central USA, where a planned harvest dinner has been usurped by Covid-19. We look forward to rescheduling this exciting event, hosted by one of our own Commandeurs, Bob Young, MD. And finally, a report from the Federation International des Confreres Bachiques, our conclave of international partner confreries, with whom we look forward to sharing our wine experiences with, across the globe.

Personally, I wish all a most happy and healthy new year, and look forward to seeing you all at a society event sometime this year.



Tedd Goldfinger, DO FACC FESC
 FCCP
 Grand Maitre, The Renaud Society

Recommended Wine/Food Pairings from your society:

NV Chateau Moncontour Vouvray Methode Traditionnelle 'Tete de Cuvee' Brut, Loire Valley France

Moncontour Vouvray Brut is made from 100% Chenin Blanc by the method Champenoise. Chenin Blanc, the noble grape of the Loire Valley produces outstanding wines, with some weight and great character that are also refreshing with a distinct



*Some of our
 seasonal
 suggestions below:*





white floral note.

Chateau Moncontour was established in the 4th Century for the bishop of Tours. Charles the Seventh gave the property to his mistress in the 15th century. The house was burned in the French Revolution. In 1994, the Feray family took it over and began overhauling the vineyard and wine making facilities.

The Loire Valley is not only famous for its great wines but also for its excellent goat's cheese, and the two products go extremely well together!

Perfect with Selles-sur-Cher (AOC 1975), a regional cheese that melts in the mouth, with a touch of sweetness, and an underlying salty note. (or other artisanal French country cheese)
 \$20 for 6 oz. puck Murrays Cheese
www.murrayscheese.com



recommendation by Jose Cavste Conteur, Vouvray, France
Amies de la societe

2018 Halos de Jupiter, Chateauneuf-du-Pape

\$49.99

Bold and opulent, this Leo-influenced wine is a true homage to Grenache, Chateauneuf's most emblematic varietal. This blend of major terroir types found here offers an extraordinary expression: the ripe intensity from the stone covered vineyards, the richness from clay soils, and the purity from the sandy terroirs. Very elegant and harmonious, this wine displays a perfect balance between power and finesse.

Very old Grenache (over 100 years old) located between Orange and Courthezon. The blend is 85% Grenache, 10% Syrah & 5% Mourvèdre.

Although this wine could be enjoyed young, it will only develop its full character much later. It will keep its freshness for at least 20 years after bottling.



Perfect with Steak Frites

recommendation by Steven Maxood, MD
 Commandeur de la Societe



**2020 Sonoran Wines 2020 Arizona
Viognier
\$25.00 (from the winery)**

Sonoran Wines is located along the edge of a winding desert greenbelt, spanning the banks of Turkey Creek as it meanders from the base of the Chiricahua Mountains into the sprawling valley below. This unique location, mineral-rich soil, and climate support our extraordinary grape production, connecting every sip to the desert.

The estate grown wines, limited in production means, every decision is carefully considered to achieve the best wine possible. The Viognier adds a crisp, bright white wine to the Sonoran Wines portfolio. The color, reminiscent of the golden minerality of the alluvial soil, visually complements the wine’s light floral and fruit aromas. The bright, lingering finish is a satisfying counterpoint to our monsoon summers.

This refreshing white has notes of stone fruit, apple, and pear on the nose with a lovely citrus taste on the palate. A great afternoon into evening wine that pairs well with fruit and bold cheeses like feta and blue cheese.

Sonoran Wines is currently only available for delivery and pick up in Arizona

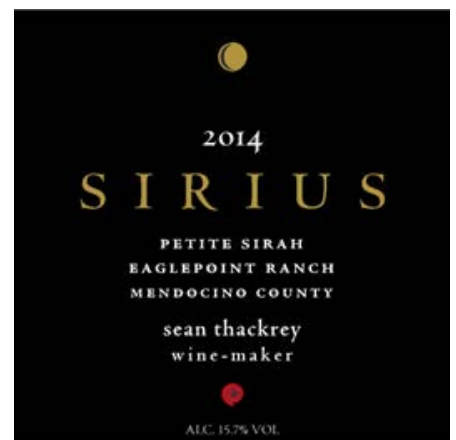


Perfect with Blackened Salmon

recommended by N. Judge King, MD
Commandeur de la Societe

**2014 Sean Thackery SIRIUS Eaglepoint
Ranch
\$44.99 (K & L Wine Merchants -
www.klwinescom)**

Sean Thackrey is a Marin County based winemaker who has been doing it his way and to great success since 1980. Praise from Robert Parker: "One of California's most iconic and mystical winemakers, Sean Thackrey has logged in 20 or more vintages of consistently stunning wines that perhaps say it all with the simple quote on his label: -Sean A. Thackrey, Vintner, Bolinas, California."



This wine has no hard edges but is brimming with black and blue fruits, camphor, and hints of pepper and spice.

Perfect with Beef Wellington

Recommended by Eric Langer DO, Sandy Langer RN
 Commandeur de la Societe



2016 Smith-Madrone Cabernet Sauvignon
Spring Mountain District, Napa Valley
\$62.00 (current vintage from the winery)



Aromatically, the 2016 Cabernet Sauvignon demonstrates a heady, complex mix of black and red fruit with clear suggestions of leather, tobacco and cigar box. On balance the aroma tips over slightly in favor of the dark fruit with the red providing an essential central component. The aroma is so intriguing it's hard to move on.

But when you do, you discover exactly what you expected even if you didn't quite know you expected it: the taste mirrors the aroma exactly. Red and black cassis fruit encased in a restrained pillow of creaminess on the mid-palate is once again in favor of the dark fruit. At the finish the tannin and acid are restrained, but seem exactly on point. The defining characteristic of this wine is its lovely balance and harmonious construction. Not too soft, not too firm, just right. Full of flavor, the wine is generous, warm and

approachable. And hugely enjoyable.

The 2016 Cabernet Sauvignon is made from 100% estate fruit grown at the top of Spring Mountain (1,800-foot elevation), west of St. Helena in the Napa Valley. The vines are planted on very steep slopes (up to 35%) in red Aiken soil, derived from weathered volcanic materials and sedimentary rock.

The Spring Mountain pedigree ensures deliciously integrated tannins and a long life- span. For forty-nine years our wines have been sourced from the same vineyards, pruned, cultivated and harvested in the same manner, creating artisanal wines which are distinctive and complex.

Perfect with Grilled Ribeye Steak

Recommended by Douglas Appleby, MD
 Commandeur de la Societe



Glenfiddich 15 year old Unique Solera Reserve Single Malt Scotch Whisky

... drink in serious moderation (not wine)

\$68.99 Caskers (www.caskers.com)



Exemplifying the Scottish tradition of innovation, the 15 Year Old Glenfiddich expression is created using a technique pioneered by the Malt Master and its warm, spicy flavours are transformed with the alchemy of the Solera Vat. Aged in European oak sherry casks and new oak casks, the whisky is mellowed in the unique Solera Vat, a large oak tun inspired by the sherry bodegas of Spain and Portugal.

Never emptied, and kept half full of whiskies since 1998, the Solera Vat is the culmination of curious minds and the pioneering spirit of the producing family. It's also the secret behind this whisky becoming the first 15 year old expression to enter the top ten best

selling single malts.

Perfect for dessert with

Zabar's Fresh Baked Rugelach

Zabar's New York Rugelach would make Grandma proud: made by hand, flaky, rich, sweet, fragrant, and stuffed with raisins

www.zabars.com \$16.99 16 oz

Recommended by . . . "anonymous"



Kramer Says

An Interpretation of the best of Matt Kramer (retired):

The Renaud Society has had a personal relationship with Matt Kramer, retired senior editor of the Wine Spectator, for some time. As a celebrity guest speaker at several International Wine & Heart Health Summits, sponsored in part by the society, and a most entertaining guest auctioneer, helping to raise funds for wine & health education and



research, Matt has provided us with clever and insightful commentary into the world of wine. He has educated us, provoked our personal independent thoughts, and entertained us for decades, having begun his career as a wine writer 45 years ago.

For those of us who have saved, catalogued, and/or somehow archived our years of old issues of Wine Spectator, Kramer's column continues to delight us and enhance our appreciation of

wine. He is opinionated, but he is real. He hasn't pulled punches, criticizing his own community of professional wine tasters, reporting on one occasion, "almost desperate attempt by some of today's wine tasting potentates to bolster their credibility by suggesting a physical superiority". Kramer summarized that, "suggesting a linkage of taste buds to wine judgment is like confusing eyesight with insight". He also has taken his share of criticism, as, Australian wine writer James Halliday stated Kramer was "even more misguided than Robert Parker". Halliday spoke in reaction to what he perceived to be "Kramer's suggestions of big company taste fixing", which he called "farcical". Kramer is real, very real. He provokes the conscience of the wine world, and has made our enjoyment of wine a richer experience.

So, let's explore some of his more unique commentaries.

In September, 2008 Kramer opined on the 21st Century Wine Cellar. He points out the broadening of the market for high end wines, pushing prices to the brink of unaffordable, except for the few. Quantities of the most desirable wines are limited, and with auction prices being driven sky-high from collectors in Asia, Russia, and elsewhere, "*luxury cuvees*" are going to the highest bidders, and that excludes many of us. He states, "the real world of wine is that you and I and the vast majority who can afford to hoist a Riedel glass will never again drink the likes of first-growths of the greatest wines from the greatest vineyards and growers in Burgundy, and so on".

And here lies the brilliance of the editorial. Drinking wine, for the purist of consumers, means sitting at the table with a wonderful meal, enjoying several glasses of a perfectly matched wine, and doing so as a matter of daily life. My mantra for some time has been to **buy a wine when you can afford it, and drink it when you can't**. Thanks, Matt for validating my strategy! As connoisseurs, normal people with normal-to-above-average means, regularly consuming a bottle of wine with dinner worth several hundreds of dollars, if not more, is impractical, if not wasteful. So, he proposes "*if we are lucky, we may get to taste them, usually in a group setting. And let's be honest, tasking ain't drinking*". I have encountered a similar situation, an analogy to my fall visits to Piemonte, when tartufo bianco, the highly desired white truffle, graces the tables of the great restaurants around Alba and Barolo and even the smallest of trattorias of the Alta Langhe near our modest cascina in Borgomale. The cost of adding tartufo bianco to a plate of

Tajarin della Langhe (the most delicious local egg-rich pasta), can double or triple the cost of the meal. The solution is to share a plate, bring home while truffle oil, and enjoy the tasting experience . . . but it's certainly not dining on a plateful of the heavily valued *tuber magnatum*, an experience reserved for special occasions.



The solution to this problem of limited wealth, supply and demand economics, and the mind-set of overindulgence in nature's luxuries, is to find new resources, new trophy wines . . . OK, maybe just plastic participation trophies for now, but some that are available and affordable now, that once later discovered, may not be so. The black truffle is a fair, or not, substitute for the white truffle, but is one-tenth the cost. World wines from Spain, Argentina, Israel, Uruguay are waiting your discovery, and many are worth the dive into something new. Even Bordeaux with its unique satellites, such as Lalande de Pomerol (consider Chateau la Fleur de Bouard), and Fronsac (consider Chateau de la Dauphine), two of my personal favorites, deliver great wines, at great prices, with greatness and cellar esteem just around the corner. I have found the same in the Langhe of northern Italy, where Barolo is king and Barbaresco is queen. Young winemakers looking to make their mark in the high-end market someday, offer an exceptional interpretation of Nebbiolo grape, at a fraction of the cost of the big guys (consider Ellena Giuseppi, La Morra). And, whereas Barbera is a generic red wine found throughout Italy, Barbera d'Alba, from this region of kings and queens, is hearty, sumptuous, and magically delicious (*consider Brezza Barolo, Lodali Treiso, Massimo Veglio Grinzane*)



“What about Pinot Noir you ask?”

Where even the prices and availability of wines from Sonoma and Napa, and Oregon have proven a challenge, Kramer points to New Zealand's South Island's Central Otago, and Canterbury districts as rich fishing holes worth dropping a line into . . . or a couple of bucks for their yet undiscovered and poorly understood Pinot Noirs.

I recently returned from a trip to the Loire Valley, and easily could satisfy my want for a variety of white wine styles in this land of undervalued special whites . . . dry, sparkling, off dry etc., with the incredibly malleable Chenin Blanc from Vouvray at the helm, costing a consistently amazing under \$20 per bottle (consider Domaine du Petit Coteau Vouvray sec or brut).

Kramer concludes, “the late 20th century collectors had the rotten good luck of buying wines where even the greatest labels (we so crave with hedonistic ambition) sold for a relative pittance. Our luck is different and (can be) equally fortunate”.

In general wine quality has never been greater, or more consistent, owing to science and technology, allowing us to enjoy delicious wines at our daily table at reasonable and often impressive cost. And, I will tell you, it gives me great pleasure to unveil a delicious wine from Texas Hill Country, or the Valle de Guadalupe, Mexico, to the great surprise of my

dinner guests. So, I invite you to explore your senses, leave your ego behind, and find the next Latour, Opus, Gaja, etc., and share them with us all, if you please.

I look forward to your editorial responses

Tedd Goldfinger, DO FACC FESC FCCP
Grand Maitre de la Societe
contact@renaudsociety.com

A Visit to Texas Wine Country:

From the Fredericksburg Convention & Visitor Bureau



The history of wine in Texas is a long one. The first vineyard established in North America was in Texas around 1662 by Franciscan priests. As European settlers followed the development of mission outposts, they brought more grapevine cuttings, further developing the industry through the 1800s.

The modern Texas Wine Country can trace its roots to the 1970s when the capacity for a commercial wine industry developed in the High Plains region around Lubbock as farmers discovered the type of grapes that could be grown

best. Today, Texas has over 4,000 acres of producing vineyard farmland and over 70% of the state's grapes are still grown in the High Plains region.

Around Fredericksburg, Bell Mountain Vineyards (1970s) and Becker Vineyards (1990s) were established and proved that the Texas Hill Country was viable as a grape growing location. Texas Hill Country wine tourism has taken off from that point to more than 50 wineries today.

Texas Wine Country is one of the United States' most visited wine regions and part of the fifth largest wine-producing state in the country. Whether you are a long-time Texas wine enthusiast or looking to explore the region for the first time, here are recommendations that any wine lover will find helpful.

At the heart of Texas Wine Country is Fredericksburg and the Texas Hill Country AVA (American Viticultural Area), the second largest certified Viticultural Area in America with well over nine million acres. Inside this region, vineyards and wineries produce some of the best wines that Texas has to offer.

Fredericksburg and Texas Wine Country are located just an over an hour from Austin and San Antonio, making it an easy destination to reach for millions of Texans and travellers from around the world. Centrally located in the state of Texas, the area is also just a four-hour drive from Dallas, Fort Worth and Houston.



Popular with Texans for years, because of its legendary shopping and bountiful peach crops, Fredericksburg has evolved into a wine destination unlike any other in the country. It boasts a small-town feel with the **restaurants, accommodations, shops and attractions** usually reserved for a much larger destination. Settled by German immigrants in the 1840s, Fredericksburg's rich **German heritage** is still evident today among its architecture, cuisine and its friendly people. Set in the backdrop of the Texas Hill Country, Fredericksburg and Texas Wine Country feature some of the best natural scenery that the state has to offer. Whether it be the rolling hills, tree-lined creeks and rivers, expansive night skies or unique granite and limestone outcroppings, the area is filled with outdoor adventure.

Texas Wine Country is a popular destination to visit year round. Pleasant temperatures and the draw of the area's **wildflowers** make March, April and May a prime time to visit. The **grape harvests** of August and September and Fredericksburg's well-known fall festivals in October, including **Oktoberfest** and the Fredericksburg Food & Wine Fest, make the fall season a desired time to visit as well, plus October is Texas Wine Month with special events for visitors and residents alike. Finally, Fredericksburg celebrates the holidays in its unique style, as the town is decked out in lights and Christmas décor, starting the Friday after Thanksgiving and running through the New Year. Besides the aforementioned events, Fredericksburg and Texas Wine Country hold over 400 events each year.

There are nearly 1,500 vacation rentals, B&Bs, guesthouses and inns in Fredericksburg and Gillespie County. Those lodging options are in addition to the more than 20 hotels and motels in the county. You can search, on-line, by location, price, accessibility, kid and pet-friendly properties, amenities and number of guests that can be accommodated.

With most wineries in Texas Wine Country, located within a 30-minute radius of Fredericksburg, it is best to begin your wine experience from town. Travel to the wineries can be made by personal car, but remember to always designate a driver. If you would like to leave the driving to someone else, the area boasts over 20 **tour and shuttle companies** that offer visitors the chance to spend the day tasting instead of driving. Along with wine tour companies, the area has several taxi services, along with the Uber ride-sharing service, which can transport you around Texas Wine Country.

The wineries in Texas Wine Country range from some of the largest in the state to some that just produce several hundred cases per year. They offer a wide variety of wines,

including dry, semi-sweet and sweet. Many wineries have brought home medals for their wine from competitions around the nation and annually continue to produce some of the best Texas wine.

The grape varietals of Texas range from Bordeaux blends to Mediterranean varietals.

Viognier, Marsanne, Roussanne, Syrah, Tannat, Picpoul, Cinsault, Petite Sirah, Sauvignon Blanc, Malbec, Cabernet Sauvignon, Sangiovese and Tempranillo are all popular in the Lone Star state. You can also find a great selection of Texas wines without ever leaving downtown Fredericksburg. With more than 10 wineries and tasting rooms located around the town's Main Street, you can sample Texas wine as you shop the more 150 antique, home décor, fashion stores and art galleries.



Bob Young, MD, Commandeur de la Societe and Texas Winemaker

Seasonal Wine Recommendations:

A unique collection of wines enjoyed by Renaud Society members this season



2019 ANALELLA MOSIER HILLS MENCIA

A a Biodynamic® grower-producer, nestled in the Mosier Valley of the Columbia River Gorge National Scenic Area, Oregon. Analemma employs careful farming and meticulous winemaking to craft memorable wines.

Analemma Wines are produced in small quantities from our vineyards clinging to the hillsides of the Columbia Gorge.

You already know that when you taste a glass of Analemma wine you are experiencing a region like no other through honest, unadulterated flavors that reveal the vibrancy of this incredible landscape. With extraordinary aromatics, including transparent red fruit of pomegranate, spice of bergamot, and crushed gravels, the 2019 Mencia is a truly spectacular expression of creative novelty in the world of wine. Elevation in large format barrels preserves its freshness. Of scant acres of its kind planted in North America, we are proud to release this charismatic wine unlike any you have tasted before. Remaining the only domestic bottling of this variety that we are aware of, our Mencia is an inaugural peek into its promising future in the new world.

\$42.00 750 ml

L'ECOLE NO. 41

2018 PERIGEE

ESTATE SEVEN HILLS VINEYARD - WALLA WALLA VALLEY

50% CABERNET SAUVIGNON, 16% MERLOT, 16% CABERNET FRANC, 9% PETIT VERDOT, 9% MALBEC

L'Ecole No. 41 Estate Perigee captures the essence of Seven Hills Vineyard's characteristic rich elegance, seductive aromas and earthy structure. L'Ecole has been producing wines from Seven Hills Vineyard since 1993. They hand-select their oldest and most distinguished blocks to produce this stunning, flagship wine.

Perigee epitomizes this Estate vineyard's distinctive cedar and dark fruit, framed by a structured elegance. It explodes with aromas of spiced blackberry and boysenberry, tobacco and licorice, lifted by floral notes of violets and Provençal herbs. Velvety on the palate, it concludes with a complex and silky finish.

\$56.00 750 ml



2016 CORLISS RED WINE

**CABERNET SAUVIGNON, CABERNET FRANC,
MALBEC, PETIT VERDOT
WALLA WALLA, WASHINGTON**

A saturated bright ruby red wine. Aromas of blackcurrant, blueberry and sexy oak, accented by hints of tobacco leaf, herbs and pepper. Then backward and a bit sinewy but already impressively fine-grained and layered on the palate, with plum, dark berry and licorice flavors showing surprising fullness and a sexy early sweetness. Still, this comes across as cooler and more classic than the 2015 version, and it appears to possess the tannic spine for extended aging. Finishes with excellent mounting length. About 20% of this wine was fermented in concrete, the rest in upright oak tanks. This wine features a higher percentage of Cabernet Franc than past vintages. “The Cabernet Franc gives this wine its deep purple-colored, with rocking notes of crème de cassis, crushed flowers, incense, vanilla bean, and chocolate. This full-bodied 2016 Red Wine has a rounded, opulent texture, sweet tannins, and a great finish. Based on Cabernet Franc, Cabernet Sauvignon and Petit Verdot, aged 28 months in 65% new French oak, this powerful, super-rich, beautifully balanced blend is going to deliver the goods for at least 10-15 years.” Steve Tanzer, rated this wine as 94pts



\$90.00 approximate cost

2019 DUMOL CHLOE CHARDONNAY

RUSSIAN RIVER VALLEY DISTRICT

The 2019 Chloe Chardonnay showcases the warmer central Russian River Valley district, wholly distinct from the coastal southwest ridgelines featured

in our other wines. The soils here are clay-dominant and amplify the wine's deep flavor and broad, layered texture.

Our richest 2019 Chardonnay bottling, this wine seamlessly combines three low-yielding classic vineyards which effortlessly provide detail, nuance, power, and finesse. The concentration is offset by liling acidity, which flickers and fades and provides a counterbalance to all this power.

Deep and intense aromatics of nectarine, apricot, mint leaf, chamomile, and flint. The flavors are expressive and generous with wave upon wave of ripe stone fruits and lemon oil. Layered and expansive, the wine's deep concentration builds through the palate to a rising finish of mineral-infused acidity and lingering notes of almond and honey. Serve at 58F - not too cold - and drink between 2022 and 2028.

\$75 average price



2018 PETROLO GALATRONA VALDARNO DI SOPRA TOSCANA, ITALY

Petrolo is the “Gran-Cru” of Merlot of Petrolo, only made with the grapes from the vineyard of the same name planted between the end of the 80’s and half of the 90’s with low vigor bordeaux clones. The peculiar soil, rich in clay in combination with schist, marl and sandstones, allows the concentration of all the noble components of the grapes, fundamental for the great structure, elegance, balance and persistence wanted for this wine.

“a great wine, beyond the grape varietal it’s made from, must talk the language of the piece of land it came from. Beyond being mainly good, it has to be a classic in its own way, it must hold the stories of the people who



made it, thought it and who have lived and worked for generations over that parcel of land” Luca Sanjust

Denomination

Val d’Arno di Sopra DOC – Vigna Galatrona, merlot – Estate produced and bottled.

~\$99.00

2000 TROPLONG MONDOT, ST. EMILION GRAND CRU CLASSE

Celebrating a near perfect vintage in Bordeaux, the 2000 Troplong Mondot is a treasure from this legendary St. Emilion estate..

This is still a young wine with an unbelievable deep purple color. “The 2000 Troplong Mondot has hardly budged tasted it in 2003 (Robert Parker)”. Two recent tastings confirmed that this is the greatest Troplong Mondot between their profound 1990 and more recent vintages. Copious chocolate, graphite, blackberry, blueberry, cassis, and ink characteristics are present in this full-bodied, powerful, massive St.-Emilion. While the tannins are noticeable, they are better integrated than they were several years ago, and the fruit, extract, and richness clearly outweigh the wine’s structure. This 2000 is ready to go, and at this moment, in its drinking prime!



The first Grand Cru Classé of Saint-Emilion, Château Troplong Mondot distinguishes itself with elegance from the identity of its wine, mastering the vineyard cultivated like a garden and its way of welcoming to the property.

Established on the highest point of the appellation, this 43-hectare estate has been fully exposed. The unique diversity of its soils is negotiated through powerful and elegant wines, complex and precise. The story of Troplong has been enriched by charismatic and cultured personalities who have been guided from field to field with a singular vision.

\$164.99

2019 Futures available ~ \$90.00

The Renaud Society Wine Journal is published twice annually and invites letters to the editor or other submissions, from its readers, for inclusion in future newsletters



*Tedd M. Goldfinger, DO, FACC FESC
FCCP
Grand Maitre de la Societe*

*The Renaud Society
offices located at 4720 E. Sunrise Drive
Suite 446
Tucson, Arizona USA 85718
+1 520 544 5500*

*contact@renaudsociety.com
www.renaudsociety.org*

