

VINTNERS CLUB

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BLIND-TASTING #1,520: VINTAGE 1994 FIRST GROWTHS & CALIFORNIA'S FINEST (a 20-year retrospective)

followed by

"PRELUDE TO THE HOLIDAY SEASON" DINNER

Sunday, November 23, at 2:30 p.m.

Five years ago, on their 15th anniversary, we tasted the *grands vins* of Château Lafite Rothschild, Château Margaux, and Château Mouton Rothschild alongside some of the finest California Cabernets from the legendary 1994 vintage. Without exception, the wines were stunning and vibrant. Now, on the 20th anniversary of that memorable 1994 harvest, we will re-taste these nearly-impossible-to-get wines and see how they have evolved.

Sitting with some of California's most respected vintners, and in "blind" conditions, we will taste **10** of the world's finest:

Château Lafite Rothschild, Pauillac, Bordeaux - *grand vin* (First Growth)
Château Margaux, Margaux, Bordeaux - *grand vin* (First Growth)
Château Mouton Rothschild, Pauillac, Bordeaux - *grand vin* (First Growth)
Caymus Vineyards, "Special Selection" Cabernet Sauvignon, Napa Valley
Shafer Vineyards, "Hillside Select" Cabernet Sauvignon, Stags Leap District, Napa Valley
Stag's Leap Wine Cellars, "Cask 23", Napa Valley
Flora Springs, "Rutherford Hillside Reserve", Napa Valley
Groth Vineyards & Winery, "Reserve" Cabernet Sauvignon, Oakville, Napa Valley
Niebaum-Coppola Winery, "Rubicon", Rutherford, Napa Valley
A Magnificent Surprise Selection from Sonoma County, California!

A generous amount of each wine will be poured into *Riedel* crystal glasses (**10** glasses for **10** wines) and placed at individual seats, thus giving you an opportunity to compare and contrast the nuances at a leisurely pace--- no elbowing, shoving, or fatigued legs from concrete floors. No need to gulp or throw away one wine in order to be served the next one. **Just relax and enjoy each and every drop of all these phenomenal wines....**some of them cost almost \$750/bottle!

"PRELUDE TO THE HOLIDAYS" DINNER:

At 5 p.m., following the tasting, we will walk across the street to *Servino Ristorante* for a marvellous 5-course meal. This Pre-Holiday Celebration will include a selection of high-end Champagnes as well as outstanding library Bordeaux and California wines. Chef Massimo promises to dazzle us with his Calabrian preparations, including Dungeness crab and rib-eye steak. Our cheese course from *Andante Dairy* will be served in concert with something very special that is being brought in from France... a surprise!