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VINTNERS CLUB

a California non-profit, public-benefit corporation
(founded in 1971)

Web site: www.vintnersclub.com

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BLIND-TASTING #1,524: VERTICAL OF SHAFER VINEYARDS' HILLSIDE SELECT
followed by
OPTIONAL DINNER FEATURING STELLAR BURGUNDIES & CABERNETS

2:30p.m., Sunday, May 17

VENUE: Tiburon Lodge, 1651 Tiburon Boulevard, Tiburon

In 1972, it was the lure of wine country farming that inspired John Shafer to make a career change. John left behind the corporate world to begin working in the vineyards of the Napa Valley. What began with viticulture, quickly expanded into full-scale wine-making. In 1978, the first Shafer wine was made--- a 100% hillside Cabernet. This debut wine was released in 1981 to a chorus of high praise, including earning first place at the Vintners Club! International attention followed and consistent world-class wine-making led to waiting lists and purchase costs in excess of \$300 per bottle.

Over the years, John Shafer has played a pivotal role in the establishment of the prestigious Stags Leap District appellation, now recognized around the world for its remarkable Cabernet Sauvignon. Indeed, to quote Robert M. Parker, Jr.:

"From the early nineties on...the quality of the wines soared to first-growth standards, and have remained there for the last twenty plus years. In fact, one can argue that no wine produced in the world over that twenty plus year period of time has scored as consistently highly as the Shafer *Hillside Select Cabernet Sauvignon*."

Sitting alongside John Shafer, who turned 90 last year, we will taste NINE stellar vintages, four of which have earned 100 points from Mr. Parker: 1996, 2000, 2001, 2002, 2003, 2005, 2007, 2009 & 2010.

9 Riedel crystal glasses for 9 wines. Gourmet crackers to refresh the palate. Comfortable seating and white tablecloths in an atmosphere of understated elegance.

TO RESERVE: E-mail the Vintners Club, info@vintnersclub.com

OPTIONAL DINNER FEATURING 1996 RED BURGUNDIES & 1990/1997 NAPA CABERNETS
WILL FOLLOW THE TASTING: 5 p.m. to 7:30 p.m. at *Servino Ristorante*. Since we have a limited number of bottles, you are encouraged to act quickly. Five-course menu (to include **Sonoma foie gras!**).

FERRY SERVICE: So that you can enjoy a hassle-free afternoon, we have scheduled this tasting around the ferry. If you would like to relax on the short and scenic ride to Tiburon from San Francisco, ferry service is available one block away (to and from Pier 41, San Francisco). Fare as low as \$6.75! Plenty of time to enjoy the tasting, the comradery of dinner, and the beautiful sunset on the ferry back to San Francisco. No driving necessary!