

VINTNERS CLUB ANNOUNCEMENT

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TASTING #1,450 - A COMPARATIVE TASTING OF PREMIUM CALIFORNIA MERLOTS AND THE WINES OF POMEROL & ST. EMILION

followed by
OPTIONAL WINE-PAIRING DINNER

5:30 p.m., Tuesday, January 17, 2006

Dear Members:

As I wish you a happy new year, I welcome you to the first tasting of 2006. We will begin with a special comparative tasting of merlots from California, the heartland of premium American merlot, and merlot-dominated wines from Bordeaux's famous right bank-- the areas of St. Emilion and Pomerol. Merlot's cassis, dark cherry and mocha aromas have been heightened and refined by centuries of wine-making. We will see how the distinctive terroirs of California and Bordeaux are expressed in our glasses through this varietal which has long enjoyed a reputation for being soft, round and user-friendly in its youth.

Current releases of 12 wines will be compared and contrasted:

Ceja, Sonoma (Carneros)
Corté Riva Vineyards, Napa Valley
Chateau L'Evangile, Pomerol
Chateau L'Angelus, St. Emilion
Chappellet Vineyard, Napa Valley
Miner Family Vineyards, Napa Valley
O'Brien Family Vineyard, Napa Valley
Rocca Family Vineyards, Yountville, Napa Valley
Charles Creek Vineyard, Miradero, Napa/Sonoma
Schug Carneros Estate Winery, Heritage Reserve
Gundlach Bundschu, Rhinefarm Vineyard, Sonoma County
Wente Vineyards, The Nth Degree, Karl Wente, Livermore Valley
Williamson Wines, Amour Merlot, Dry Creek Valley

The Vintners Club will provide all the wines and a separate **Riedel** glass for each wine (*so that you can compare the wines side by side and experience their evolution in the glass as the evening progresses*); you only need to bring an open mind and an inquisitive palate. As this undoubtedly will be a stellar event, we recommend sending your checks in at the earliest to ensure your spot.

Price for the Tasting:

\$65/member; \$85/non-member, for checks postmarked by January 9.

\$70/member; \$90/non-member for checks postmarked thereafter.

Following the tasting, we will adjourn to the Main Dining Room of the *World Trade Club* where the savory menu will reflect the superbly tuned harmony of flavors that is Chef Ted Manhal's hallmark. The courses will be matched to exceptional wines.

MENU FOR OPTIONAL POST-TASTING DINNER, 7:30 p.m.

Carpaccio of Smoked Duck Breast and House-Made Duck Confit Served with Anjou Pear and Baby Lettuce Drizzled with Orange Vinaigrette
2002 Semillon, Ahlgren Vineyard, Livermore Valley

Grilled Venison Chop with Merlot & Juniper Berry Demi-Glace, Mashed Sweet Potatoes and Sautéed Brussel Sprouts with Chestnuts
A Selection of Premium Merlots from Boutique Producers

Debbies Chocolate Decadence Cake -- always a favorite with our members!

Coffee/Tea

Price for Optional Dinner: \$100/member; \$115/non-member (includes all wines, taxes, gratuities and corkage).