

# VINTNERS CLUB ANNOUNCEMENT

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## TASTING #1,451: THE ASCENDANCY OF PINOT NOIR IN NORTH AMERICA A Tasting of the Finest, Part I

followed by  
OPTIONAL WINE-PAIRING DINNER

**5:30 p.m., Tuesday, February 21, 2005**

As the movie *Sideways* highlights, pinot noirs have a special place in the hearts of wine lovers. Our next tasting will feature **12** exceptional current releases whose flavor profiles will appeal to the wine novice as well as the connoisseur. It will be a wonderful opportunity to meet, chat and taste with prominent winemakers who have been long-standing members of the Vintners Club.

The marine and mountain terroirs will be well-appreciated as we taste elegant wines from the Anderson Valley, Los Carneros, Paso Robles, Russian River Valley, Santa Cruz Mountains, and the Santa Lucia Highlands appellations. Our stellar hand-crafted line-up will include:

- Signorello Vineyards, Hyde Vineyard, Carneros
- Alma Rosa, La Encantada Vineyard, Santa Rita Hills
  - Copeland Creek Vineyards, Sonoma Coast
    - J. Jacaman, Russian River Valley
    - Windward Vineyard, Paso Robles
      - Ceja Vineyards, Carneros
- David Bruce Winery, Estate Bottled, Santa Cruz Mountains
  - Thomas Fogarty Winery, Santa Cruz Mountains
  - Raye's Hill Vineyards & Winery, Anderson Valley
  - Paraiso Vineyards, *West Terrace*, Santa Lucia Highlands
- Lost Canyon, Dutton Ranch, Morelli Lane Vineyard, Russian River Valley
  - Willowbrook Wines, Owl Ridge Vineyard, Russian River Valley

The Vintners Club provides a separate *Riedel* glass for each wine allowing you to compare the wines side-by-side and to experience their evolution in the glass as the evening progresses. We only ask that you bring an open mind, an inquisitive palate, a pencil and some good cheer.

### ***Price for the Tasting:***

*\$65/member and first-time guests, \$90/non-member, for checks postmarked by February 2.*

*\$70/member and first-time guests, \$95/non-member for checks postmarked after February 2.*

### ***Outreach Program:***

A limited number of half-scholarships will be available to full-time students as well as to health care professionals enrolled in any accredited residency training program. First-come, first-served.

### ***Post-Tasting Dinners:***

An added benefit of Vintners Club membership is the post-tasting dinners. Chef Ted Manhal's superbly harmonized flavors paired with premium wines are offered significantly below market-price thanks to the generosity of our members, and the dedication of our Vice-President and Board of Directors. Chef Manhal will be following last month's memorable venison with a succulent veal chop complemented by a demi-glaze made from top-flight pinot noirs provided by the Vintners Club. To highlight the supple nuances of pinot noirs, we will conclude with a selection of artisanal cheeses.

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

Searched Day Boat Sea Scallops with Garbanzo Bean Puree, Fresh Herbs and Extra Virgin Olive Oil,  
Roasted Tomato and Harissa Relish

*2002 Fumé Blanc Reserve, To Kalon Vineyard, Robert Mondavi Winery, Napa Valley*

Oven-Roasted Dutch Valley Veal Rib Chop with Pinot Noir Demi-Glaze, Broccolini  
*A Selection of Hand-Crafted California Pinot Noirs from Boutique Producers*

Selection of Artisan Cheeses with Quince Paste, Seasonal Fruits and Walnut Bread

Coffee/Tea

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