

VINTNERS CLUB ANNOUNCEMENT

36 Southridge West
Tiburon, California 94920

Telephone: (415) 381-4467

Facsimile: (415) 381-4460

Website: www.vintnersclub.com

E-mail: RickWaterman@vintnersclub.com

TASTING #1,452 - PREMIUM CALIFORNIA CABERNETS (SONOMA COUNTY, SANTA CRUZ MOUNTAINS & CENTRAL COAST)

followed by

OPTIONAL WINE-PAIRING DINNER

5:30 p.m., Tuesday, March 14, 2006

We are pleased to announce the first in a series of three tastings of selection of premium Cabernets. In Part I, we will compare and contrast the current releases of 12 special wines from 3 different viticultural areas of California:

- Ahlgren Vineyard, *Bates' Ranch*, Santa Cruz Mountains
- Byington Vineyard & Winery, *Cerro Prieto*, Paso Robles
 - Chateau Margene, *Beau Mélange*, Paso Robles
 - Copeland Creek Vineyards, Meritage, Sonoma Coast
 - Justin Vineyards & Winery, *Isosceles*, Paso Robles
- Stephan Vineyards, *L'Aventure*, Estate Cuvée, Paso Robles
 - Owl Ridge Wines, *Brigden Vineyard*, Sonoma County
- Rosenthal - The Malibu Estate, Founder's Reserve, Malibu Newton Canyon
 - St. Francis Winery, King Ridge Vineyard Reserve, Sonoma County
 - Tamayo Family Winery, *Ca'na*
 - Treana Winery, Central Coast
 - Wente Vineyards, *The Nth Degree*, Livermore Valley

The Vintners Club provides a separate Riedel glass for each wine. While this is costly, it allows us to compare the wines side-by-side and to experience their evolution in the glasses as the evening progresses. Comfortable seating with white tablecloths is also provided so that you can savor the wines in an uncrowded and relaxed atmosphere. We only ask that you bring an open mind, an inquisitive palate, a pencil and some good cheer.

Seating is arranged such that wine-makers and wine professionals can sit alongside consumers and collectors for a mutually-enriching experience.

Price for the Tasting:

\$85/member and first-time guests, \$115/non-member, for checks postmarked by March 5.

\$90/member and first-time guests, \$120/non-member for checks postmarked after March 5.

Outreach Program:

A limited number of half-scholarships for the tasting will be available to full-time students as well as to health-care professionals enrolled in any accredited residency training program.

Optional Post-Tasting Dinner:

Chef Manhal will be following last month's memorable veal preparation with a hanger steak complemented by a cabernet sauce made from top-flight cabernets that I delivered to him yesterday. Our dinner will conclude with a delicious Portuguese Port from the outstanding 2003 vintage.

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

Moules Mariniere (a soup composed of fresh black mussels, white wine, fresh herbs,
a touch of garlic and cream)

A California Viognier - to be selected

Slow Braised Individual Hanger Steak with Cabernet Sauce, Herbs and Mushrooms Served
with Horseradish Mashed Potatoes

A Selection of California Cabernets, current releases and older vintages

Individual Hot Chocolate "Moltens" Served with Fresh Berries and Vanilla Bean Ice-cream

2003 Croft Port (Taylor Fladgate Partnership)

Coffee/Tea

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

TO SECURE A RESERVATION:

- Make your check payable to the **Vintners Club**
- Mail to: Lalita Waterman, Treasurer, Vintners Club, 36 Southridge West, Tiburon, CA 94920
- E-mail the Vintners Club to advise that your check is in the mail

*Advance payment is necessary. Deadline to cancel a reservation for the tasting or the dinner and be entitled to receive a refund is **4 p.m. on Thursday, March 9.***

VENUE: *World Trade Club, One Ferry Plaza, San Francisco (located directly east of the Ferry Building towards the rear of the parking lot). A convenient location for ferry, BART, Cal-Train and bus transportation.*

ATTIRE: *Business Casual, per the request of the World Trade Club. Attendees are requested to **please refrain from the use of colognes and perfumed products** so that the aromas of the wines can be enjoyed by all.*