

VINTNERS CLUB ANNOUNCEMENT

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TASTING #1,454 – 30th ANNIVERSARY OF THE 1976 "PARIS TASTING"

followed by

OPTIONAL WINE-PAIRING DINNER

5:30 p.m., Tuesday, May 23, 2006

We will taste the recent releases (vintage 2001 or vintage 2002) of all the First and Second Growth Bordeaux and California red wines that were selected for the 1976 tasting in Paris. In order to preserve the historical significance of that tasting, we will retain the same selection of wines:

Chateau Mouton-Rothschild, Pauillac
Chateau Haut-Brion, Pessac-Leognan
Chateau Leoville Las Cases, St.-Julien
Chateau Montrose, St.-Estephe
Ridge Vineyards, *Monte Bello*, 40th Anniversary Vintage
Heitz Wine Cellars, *Martha's Vineyard*
Stag's Leap Wine Cellars, *Cask 23*
Clos du Val, *Stag's Leap District*
Freemark Abbey Winery, *Bosche*
Mayacamas Vineyards, *Mount Veeder*

It will be a special treat to see how the expertise of our Bordelaise friends has evolved over the past thirty years in comparison to their American counterparts. If the barrel samples of the 2005 vintage Bordeaux wines are any indication, I think we are in for a superb evening.

Before we conclude, we will celebrate the achievements of several talented wine-makers who have been long-standing members of the Vintners Club. We will also honor our Board members whose tireless devotion and incredible generosity have played a significant role in the Vintners Club achieving prominence, both in the United States and abroad.

A number of highly-respected wine professionals--- all members of the Vintners Club--- have requested reservations. It will be a pleasure to taste, rank and evaluate these wonderful wines with them. Having each wine in a separate *Riedel* glass makes it possible for our members to go back to any of the wines and re-taste, compare, contrast and learn.

Price for the Tasting: \$185/member; \$275/non-member.

Our tasting will be followed by a special dinner featuring a commemorative Chardonnay made by the talented Mike Grgich. Mike has been a member and strong supporter of the Vintners Club for over 25 years. As many of you know, it was the Chardonnay made by Mike that earned top honors amongst all other California Chardonnays and White Burgundies in Paris 30 years ago. The main course of filet mignon will be accompanied by some outstanding older wines from Bordeaux and California.

Due to the large number of attendees, and due to the international importance of this tasting, the results will be announced at the dinner. This will give our computer operators adequate time to tally and cross-check all the ballots.

MENU FOR OPTIONAL POST-TASTING DINNER, 7:15 p.m.

Soft Shell Crab Salad
2003 Commemorative Chardonnay, Grgich Hills Cellar, Carneros, Napa Valley

Tournedos Rossini with Fresh Seasonal Vegetables
1997 Chateau Cos d'Estournel, St.-Estephe
A Selection of Older Vintage Cabernet Sauvignons primarily from the Napa Valley

Assortment of Spring Berries Topped with Toasted Meyer Lemon Meringue

Coffee/Tea

Price for the Optional Dinner (includes all wines, corkage, tax & tip):

- a) *THOSE PERSONS ATTENDING THE TASTING & DINNER: \$135/member; \$145/non-member;*
b) *THOSE PERSONS ATTENDING THE DINNER ONLY: \$155/member; \$175/non-member.*

Seating is limited and priority will be given to those persons attending the tasting. Members who are wait-listed will be advised.

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

Deadline to cancel a reservation for the tasting or the dinner and be entitled to receive a refund is *12 noon on Monday, May 15.*

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. Please refrain from the use of colognes and perfumed products so that the aromas of the wines can be enjoyed by all.*