

VINTNERS CLUB ANNOUNCEMENT

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**TASTING #1,455 - RISING STARS OF THE NAPA VALLEY
(CABERNET SAUVIGNONS & BORDEAUX-STYLE BLENDS)**
with Philippe Rapacz, Chairman & CEO of *Seguin Moreau*, Merpins, France

followed by

OPTIONAL WINE-PAIRING DINNER

5:30 p.m., Tuesday, June 27, 2006

We are delighted that Philippe Rapacz, Chairman & CEO of our member ***Seguin Moreau***, will join us for next week's special tasting. Seguin Moreau, widely considered the world's foremost producer of premium wine barrels, was the first cooper to decide to improve on centuries of empirical know-how by calling on the methods and tools used in scientific research. Their partnership with the University of Bordeaux Faculty of Oenology is internationally acclaimed for the light it has shed on the interactions between wood and wine.

Along with us, Philippe will taste and evaluate (in blind) the current releases of **12** outstanding wines:

- Hans Fahden Vineyards, Mountain Cuvée
- Marston Family Vineyard, Spring Mountain District
 - Midsummer Cellars, Canon Creek Vineyard
 - Oakville Ranch
- O'Shaughnessy Estate Winery, Howell Mountain
 - Palmaz Vineyards
 - Rocca Family Vineyards, Yountville
 - Signorello Vineyards
 - Sullivan Vineyards, Reserve, Rutherford
 - Tamayo Family Winery, Ca'na, St. Helena
 - Tamber Bey Vineyards, Oakville
- Volker Eisele Family Cellars, Chiles Valley District

The Vintners Club provides a ***separate Riedel glass for each wine***. This 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 prominent wine-makers, winery owners, and wine professionals can mingle with consumer members for a mutually-enriching experience.

Price for the Tasting:

\$95/member and first-time guests, \$125/non-member.

Outreach Program:

A limited number of half-scholarships for the tasting will be available to full-time students.

Optional Post-Tasting Dinner: Chef Ted promises a special Rack of Colorado Lamb complemented by a sauce made from select Napa Cabernets that we have delivered to him. If last month's spectacular preparations of Soft-shell Crab, Filet Mignon, Seared Foie Gras, etc. are any gauge of the expertise and creativity of this rising star on the culinary horizon, we are in for another gastronomic treat.

MENU FOR DINNER AFTER TASTING, 7:30 p.m.

Grilled Tiger Prawns with Salad of Hearts of Palm, Cherry Tomatoes,
Pomelo & Spring Micro Greens with a Blood Orange Dressing
Roederer Estate Brut Sparkling Wine

Pan-Seared Rack of Colorado Lamb with a Rosemary Cabernet Demi-Glace Sauce,
Roasted Wattleseed Sweet Potato Mash & Savoy Spinach
2003 Cabernet Sauvignon, Midsummer Cellars, Mann Vineyard, Napa Valley
2003 Cabernet Sauvignon, Sullivan Vineyards, Rutherford, Napa Valley

Chef Ted's Frothy Warm Riesling Zabaglione Over Premium Vanilla Ice Cream
1988 Late Harvest Riesling, Conn Muigo, Napa Valley

Coffee/Tea

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

- a) THOSE PERSONS ATTENDING THE TASTING & DINNER: \$110/member; \$120/non-member;*
- b) THOSE PERSONS ATTENDING THE DINNER ONLY: \$125/member; \$135/non-member*