

VINTNERS CLUB ANNOUNCEMENT

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TASTING #1,456 - *GRANDS CRUS* WHITE BURGUNDIES

vs.

PREMIUM CALIFORNIA CHARDONNAYS

followed by

OPTIONAL WINE-PAIRING DINNER

5:30 p.m., Tuesday, July 25, 2006 at the World Trade Club, San Francisco

For over 35 years, the Vintners Club has conducted honest and independent double-blind tastings attended by anyone who has a true interest in wine. We have offered the opportunity to learn and grow to experienced tasters as well as to those who know less about wine.

Now, we enthusiastically bring you **12** of the finest wines made from the Chardonnay grape. Two of the *grands crus* white Burgundies in our tasting flight are pre-release. They are currently not available in California and were flown to us a few days ago by our good friend in Beaune, Luc Bouchard.

- Chevalier-Montrachet, *Grand Cru*, Bouchard Père & Fils
 - Batard-Montrachet, *Grand Cru*, Morey-Coffinet
- Corton-Charlemagne, *Grand Cru*, Bonneau du Martray
- Corton-Charlemagne, *Grand Cru*, Bouchard Père & Fils
 - Robert Craig Cellars, *Durell Vineyard*, Sonoma Valley
- Charles Creek Vineyard, *La Sorpresa*, Carneros, Sonoma County
 - ZD Reserve, Napa Valley
- Paraiso Vineyards, *Eagle's Perch*, Santa Lucia Highlands
- Grgich Hills Paris Tasting Commemorative, Carneros, Napa Valley
 - Highland Estates, Seco Highlands, Arroyo Seco
 - Chalk Hill, Estate Vineyard Selection, Sonoma County
 - Owl Ridge Wines, Vineyard Select, Sonoma County

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 and a *pencil*.

Seating is arranged such that prominent winemakers and winery owners can mingle with consumer members for a mutually-enriching experience. At one table there might be a winemaker still in his work clothes, having hurried over from the Napa Valley or the Santa Cruz Mountains to get to the tasting on time; next to him might be a surgeon who has just seen her last patient of the day— each of them swirling their glasses, tasting, and jotting notes. At another table there might be a winery owner announcing that she has identified all twelve wines, a feat which she admits was not easy, and at yet another, two winemakers may joust over the placement of their particular wines.

Price: \$115/person.

OPTIONAL DINNER, 7:30 p.m.

Smoked Trout Salad with Grapefruit, Avocado, Mache Lettuce, Baby Spinach, Candied Pecans and Mustard Vinaigrette

2005 Clairault Wines Estate Chardonnay, Margaret River, Western Australia

Catalonian Braised Pork with Eggplant and Almonds, Medley Rice & Sautéed Green Beans

*1991 Petite Sirah, Foppiano Vineyards, Sonoma County, en magnum,
from the private cellar of our member Lou Foppiano*

Farmers' Market Berries Served in a Chocolate Basket with Toasted Meyer Lemon-Scented Meringue

Chocolate Mignardises

Coffee/Tea

Price (all wines, tax, tip, & corkage included) For Those Who Wish To Attend The Dinner Only:

\$125/member; \$135/non-member.

Discounted Member-Only Price (all wines, tax, tip & corkage included) For Those Who Wish To Attend The Tasting As Well As The Dinner:

\$115 (for tasting) plus \$110 (for dinner) = \$225.