

VINTNERS CLUB

a California non-profit public-benefit corporation
(founded in 1971)

36 Southridge West
Tiburon, California 94920

Telephone: (415) 381-4467

Facsimile: (415) 381-4460

Website: www.vintnersclub.com

E-mail: RickWaterman@vintnersclub.com

TASTING #1,459 - VINTAGE 2003 FIRST GROWTH & SUPER SECOND GROWTH BORDEAUX
followed by
OPTIONAL WINE-PAIRING DINNER

5:30 p.m., Friday, November 17, 2006

The 1855 Classification of the Wines of the Gironde, coupled with the 1973 reclassification of the First Growths, is widely regarded as the most important historical categorization of wine quality in Bordeaux. Having tasted the 2003 vintage of all these **extraordinary** and profound First Growth and Second Growth wines myself in Bordeaux last March, I was motivated to arrange a once-in-a-lifetime tasting for our members and friends. Some of these wines are not available or expected at Bay Area retailers.

We will taste in blind-conditions (meaning that you will not know which wine is in which glass until the results of the tasting are announced) all five of the legendary First Growths and four outstanding Second Growths from this stellar vintage. Two of the First Growths have earned *100-point scores from our member Robert Parker, Jr.* Prices of these wines (some exceeding \$700 per bottle) and their scarcity are reflective of their superb quality, their limited production, and their demand from wine connoisseurs all over the world.

Chateau Latour, Pauillac (100 points)
Chateau Lafite Rothschild, Pauillac (100 points)
Chateau Margaux, Margaux (99 points)
Chateau Mouton Rothschild, Pauillac (95+ points)
Chateau Haut-Brion, Pessac-Leognan (95 points)
Chateau Pichon Longueville Comtesse de Lalande, Pauillac (95 points)
Chateau Ducru-Beaucaillou, St.-Julien (96 points)
Chateau Pichon Longueville Baron, Pauillac (94+ points)
Chateau Brane-Cantenac, Margaux (91 points)

The Vintners Club provides all the wines and a **separate Riedel cristal glass for each wine** (so that you can compare the wines side by side and experience their evolution in the glass as the evening progresses). **Comfortable seating** allows us to enjoy the wines in a relaxed atmosphere. You only need to bring an open mind, an inquisitive palate, a *pencil*, and some good cheer.

PRICE FOR THE TASTING: \$365/member; \$450/non-member.

VENUE: *Villa Taverna*, 27 Hotaling Place, is an elegant private Italian dining club located within walking distance of the Ferry Building. It is in the vicinity of the Transamerica Building, adjacent to the intersection of Montgomery and Washington Streets. A convenient location for BART (Montgomery Street Station), Cal-Train, bus and ferry transportation.

PLEASE SEE REVERSE

PARKING: Valet parking is available directly outside the front door of *Villa Taverna* at its Hotaling Place entrance. A bargain price of \$10 for the evening. Also, metered parking is reasonably abundant in the neighborhood and there are two public garages within half a block.

Following the tasting, we will enjoy a multi-course dinner paired with some excellent Bordeaux wines which are on their way to us from our good friends Daniel and Florence Cathiard, proprietors of Chateau Smith-Haut-Lafitte in the Graves (Bordeaux) commune of Martillac.

MENU FOR OPTIONAL DINNER, 7:30 p.m.

Lobster Bisque over Poached Lobster Medallion, Shellfish Oil Drizzle
2004 Chateau Smith-Haut-Lafitte Blanc, Pessac-Leognan (93 points from Parker)

Tournedos Rossini, Truffled Demi-Glace, Scalloped Potatoes and Seasonal Greens
2003 Chateau Smith-Haut-Lafitte, Pessac-Leognan (92 points from Parker)
A Selection of Highly-Rated Vintage 2003 Red Bordeaux Wines

Persimmon Pudding with Chantilly Cream
2001 Chateau Lafaurie-Peyraguey, Sauternes (96 points from Parker)

Coffee/Tea

Thanks to the generosity and graciousness of Madame Cathiard and our member Parks Redwine:

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

\$165/member; \$195/non-member.

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

\$365 (for tasting) plus \$135 (for dinner).

TO SECURE A RESERVATION:

- 1) Make your check payable to the Vintners Club;
- 2) Mail to: Lalita Waterman, Treasurer, Vintners Club, 36 Southridge West, Tiburon, CA 94920;
- 3) E-mail Lalita@vintnersclub.org to ensure seating availability

Following an earlier announcement, there has been an overwhelming response. *You are encouraged to act quickly.* We will proceed on a first-come, first-served basis with seats being assigned strictly in the order in which checks are received. Those persons placed on the wait-list will be notified via e-mail/telephone.

Advance payment is required. *Deadline to cancel a reservation for the tasting or the dinner and be entitled to receive a refund is 12 noon on Friday, November 10.* Vintners Club Cancellation Policy is available at the web site: www.vintnersclub.org