

## VINTNERS CLUB

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

36 Southridge West  
Tiburon, California 94920

Telephone: (415) 381-4467  
Web site: [www.vintnersclub.com](http://www.vintnersclub.com)

Facsimile: (415) 381-4460  
E-mail: [RickWaterman@vintnersclub.com](mailto:RickWaterman@vintnersclub.com)

**TASTING #1,464 – PREMIUM OLD WORLD & NEW WORLD SYRAHS**  
(includes wines that have earned 94, 96 & 98 points from our member Robert Parker, Jr.)

OPTIONAL WINE-PAIRING DINNER FOLLOWS

**6:00 p.m., Tuesday, June 19, 2007 at VILLA TAVERNA**

For a long time, many wine historians believed that the Syrah grape came originally from around Shiraz, which is about 500 miles from Tehran, Iran. These beliefs encountered lively debate in the latter part of the 20th century until the genetic research of Professor Carole Meredith of the University of California at Davis established that the grape's DNA indicated a northern Rhône origin. The Dureza (paternal component) was traced to the west bank of the Rhône river and the Mondeuse (maternal component) was traced to the Savoie region, east of this mighty river and towards the Alps. Today, this fleshy, spicy and exotic grape is grown mainly in the northern Rhône Valley, in Australia (where it is known as Shiraz), and in California. Smaller amounts are also found in South Africa and Chile.

On June 19, we will taste, *in blind-conditions*, **12** dramatic and elegant wines. Many of them have received outstanding scores from our own Robert Parker, Jr. and from the influential Australian wine critic, James Halliday. Whether these wines reach those heights is of course a matter of opinion, but we are confident that you will enjoy tasting them, rating them yourself, and adding them to your collections...

- **Ambullneo Vineyards, *Howling*, Santa Maria Valley**
- **Paul Jaboulet Ainé, *Hermitage, La Chapelle*, La Roche de Glun (France)**
  - ***IO*, Santa Barbara County**
  - **Concannon Vineyard, *Reserve*, Livermore Valley**
  - **D'Arenberg, *Dead Arm*, McLaren Vale (Australia)**
    - **De Bortoli Wines, Yarra Valley (Australia)**
- **Lost Canyon, *Trenton Station Vineyard*, Russian River Valley**
  - **Rocca Family Vineyards, Yountville, Napa Valley**
- **Rosenblum Cellars, *Kick Vineyard Reserve*, Sonoma County**
  - **Silkwood Wines, *Selected Reserve*, Stanislaus County**
- **Stephan Vineyards, *L'Aventure Estate Syrah*, Paso Robles**
  - **12<sup>th</sup> Wine is being selected**

The Vintners Club provides a **separate Riedel cristal glass** for each wine (*12 glasses for 12 wines*) allowing us to compare them side-by-side and to experience their evolution as the evening progresses. **Comfortable seating** allows us to enjoy the wines in an elegant atmosphere. **White tablecloths** are used to highlight visual nuances, and **Bremner wafers** are provided to refresh the palate. You only need to bring an open mind, an inquisitive palate, and **a pencil**.

**PRICE FOR THE TASTING:** \$95/member and first-time guest of member; \$135/non-member. A good opportunity to introduce your friends and relatives to the Vintners Club and its impressive 36-year history.

In light of our last "sold-out" Syrah event, we expect requests for reservations to arrive at a brisk pace. Seats will be assigned on a first-come basis. Those persons placed on the wait-list will be notified via e-mail/telephone.

An optional dinner is scheduled after the tasting. Those of you who have dined with us previously at the *Villa Taverna* know that few people possess the acquired knowledge, the inherited talent, and the sophisticated palate that belong to its Person-at-the-Helm, Marco. The confluence of these factors helps us bring a unique perspective to wine and food pairings which, in reality, is what the pleasure of wine is all about.

**MENU - OPTIONAL DINNER, 7:45 p.m.**

Fresh Jumbo White Asparagus Flown in from Holland with Cherry Tomatoes in a Mild Balsamic Vinaigrette  
*2004 Treana White, Mer Soleil Vineyard, Santa Lucia Highlands (a blend of Marsanne and Viognier, two white Rhône varietals that thrive in the Santa Lucia Highlands)*

Veal Osso Bucco "Villa Taverna"  
*2001 Selected Reserve Syrah, Silkwood Vineyards, Stanislaus County*  
*2002 Syrah, Pasterick Vineyard, Dry Creek Valley*  
*1997 Rhone-Style Blend, Concannon Vineyard, Contra Costa County*  
*2004 Syrah, HdV, Carneros*  
*2004 "Rack & Roll" Syrah, Spicerack Vineyards, Paso Robles*  
*2004 Syrah, Tamayo Family Vineyards, Contra Costa County*  
*2004 "Joshua" Syrah, Krupp Brothers Estates, Stagecoach Vineyard, Napa Valley*  
*2004 "Artistic License" Syrah, Presidio Vineyard, Santa Ynez Valley*

L'Iles Flottantes (Floating Islands) Laced With A Noble One-Crème Anglaise Sauce  
*2004 Noble One, Botrytis Semillon, DeBortoli Wines, New South Wales, Australia\**

Coffee/Tea

\**Noble One*, developed by Darren De Bortoli in 1982, is one of the world's most awarded wines accumulating over 320 Gold Medals, 98 Trophies and 95 International Awards, including being named winner three times of the International Wine and Spirits Competition for 'Best Botrytis Wine'. I tasted an earlier vintage with our members Stephen Webber and Leanne DeBortoli Webber when I visited Victoria, Australia, a few years ago. Impressive indeed!

**PRICE FOR THOSE WHO WISH TO ATTEND THE DINNER ONLY (ALL WINES, TAX, TIP, & CORKAGE INCLUDED):** \$120/member; \$140/non-member.

**DISCOUNTED PRICE FOR THOSE WHO WISH TO ATTEND THE TASTING AS WELL AS THE DINNER (ALL WINES, TAX, TIP & CORKAGE INCLUDED):** \$210/member & first-time guest; \$275/non-member

**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, [info@vintnersclub.com](mailto:info@vintnersclub.com), to confirm seat availability & 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 10 a.m. on Thursday, June 14.*

**VENUE:** *Villa Taverna*, 27 Hotaling Place, San Francisco, located in the vicinity of the Transamerica Building, adjacent to the intersection of Montgomery and Washington Streets. This private dining club requests that attendees wear business attire.

**PARKING:** Valet parking is available directly outside the front door of *Villa Taverna* at its Hotaling Place entrance. \$10 for the evening.