

VINTNERS CLUB

a California non-profit public-benefit corporation

(founded in 1971)

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TWO GRAND HISTORIC EVENTS IN BORDEAUX, FRANCE

Friday, October 19 & Saturday, October 20, 2007

at

Château Brane-Cantenac, Margaux Appellation

We are delighted to announce two much-anticipated events at the highly-regarded Château Brane-Cantenac in the Bordeaux region. Founded in the 18th century, this great wine estate has long produced one of the most respected wines of the Médoc.

In 1833, the dynamic Baron of Brane, nicknamed the Napoléon of the Vineyards, bought the estate after selling Brane-Mouton (known today as Mouton Rothschild). A viticultural pioneer of his time, the Baron of Brane was well aware of the reputation and potential of the estates outstanding terroir, located largely on the famous Brane gravel mound. In 1838, eager to leave his mark on history, the Baron renamed the estate Brane-Cantenac. And, in 1855, it came as no surprise that the superb quality and high price of the wines of this estate earned it the coveted rank of a top Second Growth.

Sold in 1866 to the Roy family, Château Brane-Cantenac continued to prosper with its wines fetching the same prices as the First Growths. In 1925, François Lurton (patriarch of the illustrious Lurton clan of Bordeaux) and his father-in-law acquired Château Brane-Cantenac. Concurrently, they also acquired the majority shareholding of Château Margaux. Lucien Lurton (son of François) inherited Brane-Cantenac in 1956. Whilst carefully maintaining Branes reputation, Lucien bought up numerous Classified Growth estates and flourished as one of Bordeaux most cherished viticulturists. He was succeeded at the helm by his oenologist son, Henri.

When I first met Henri Lurton, I was struck by his unassuming manner, his love of the land, his attention to detail, and his passion for making a superb Margaux. Henri's modern château is a reflection of his personality--- understated, yet impressive. How thrilled I was earlier this year, therefore, when he offered to host the Vintners Club for two historic events.

10:45 a.m., Friday, October 19 - TASTING #1,468 FOLLOWED BY GALA LUNCHEON WITH OLDER WINES FROM CLASSIFIED GROWTH BORDEAUX CHÂTEAUX:

We will start our venture with a tasting of California Cabernet gems--- wines that have consistently earned the highest ranks and scores from our panels of tasters at the Vintners Club. This will be the first time in history that top-flight California wines will be evaluated, in blind conditions, by high-profile Bordeaux château owners, European wine aficionados, negociants, wine professionals and members of the London and Paris wine press alongside their Vintners Club counterparts *in Bordeaux*. Professors from the University of Bordeaux' venerable Oenology Department are also expected to attend.

PLEASE SEE REVERSE

Traditional Vintners Club sit-down format: **12** wines of the *2002 vintage* poured into 12 glasses. Ballots to be tallied by Vintners Club computer operators on Vintners Club computers in our historical manner. The lineup:

- Caymus Vineyards, *Special Selection*, Napa Valley
- Flora Springs, *Rutherford Hillside Reserve*, Napa Valley
- Justin Vineyards & Winery, *Isosceles Reserve*, Paso Robles
 - L'Aventure, *Estate Cabernet Sauvignon*, Paso Robles
 - The Nth Degree Cabernet, Karl Wentz, Livermore Valley
- O'Shaughnessy Estate Winery, Howell Mountain Cabernet, Napa Valley
 - Palmaz Vineyards, *Gaston*, Napa Valley
 - Ramey Wine Cellars, *Jericho Canyon Blend*, Napa Valley
 - Ridge Vineyards, *Monte Bello*, Santa Cruz Mountains
- Robert Craig Wine Cellars, Howell Mountain Cabernet, Napa Valley
 - Rocca Family Vineyards, Yountville, Napa Valley
 - ZD Wines, *Reserve*, Napa Valley

The tasting will be followed by a visit to the vineyards and *chais* of Château Brane-Cantenac. A convivial luncheon with the other invited château owners/directors/winemakers (Berliquet, Margaux, Mouton Rothschild, Cantenac Brown, Léoville Poyferré, Pichon Baron, Pichon Longueville Comtesse de Lalande, Lafite Rothschild, Beychevelle, Lynch Bages, Palmer, Léoville Barton, L'Angelus, La Louviere, Figeac, Fargues, Bouscaut, Carbonnieux, Clos Fourtet, Beauregard, Gazin, Gruaud Larose, Lagrange, Rauzan Segla, Grand Puy Ducasse, etc., etc.) will follow. ***Outstanding older vintage Bordeaux wines from these formidable châteaux will be enjoyed during the luncheon.*** A chance to savor more great Bordeaux wines than many people taste in a lifetime, and a priceless opportunity to meet, mingle, and learn!

Premium California wines, *intended primarily for the Europeans*, will also be available during the luncheon: 2004 Chardonnay, Owl Ridge Wines, *Vineyard Select*, Sonoma County; 1999 Rosenthal - The Malibu Estate, *Founders Reserve Cabernet*; 1999 Sullivan Vineyards, *Reserve Cabernet Sauvignon*, Napa Valley; 2004 Caymus Vineyards, *Special Selection*, Napa Valley; 2004 Rodney Strong *Reserve Cabernet Sauvignon*, Sonoma County; and 2002 Zinfandel, Rosenblum Cellars, *Lyons Vineyard Reserve*, Napa Valley.

ALL-INCLUSIVE PRICE FOR THE TASTING ON OCTOBER 19: \$155/member; \$255/non-member.

ALL-INCLUSIVE PRICE FOR THE GALA LUNCHEON WITH CLASSIFIED GROWTH BORDEAUX WINES ON OCTOBER 19: \$245/member; \$345/non-member.

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ADDITIONAL DETAILS ON NEXT PAGE.

11:30 a.m. on Saturday, October 20 – TASTING FOLLOWED BY LAVISH 6-COURSE LUNCHEON IN THE GRACIOUS FRENCH STYLE FEATURING VERTICALS OF THE GRAND VIN OF CHÂTEAU BRANE CANTENAC: 1966, 1976, 1986, 1996, 2000, 2001, 2003, 2005 & 2006. Our second day at Château Brane-Cantenac will begin with a tasting of 21st-century vintages, including the spectacular 2003 and 2005. I have tasted these wines at the château and have been impressed with their beauty and their seductive quality. A top-notch Champagne to refresh the palate will follow. Because great wines demand great food, our grand luncheon with *outstanding vintages of the last century* will be prepared by the celebrated Bernard Monblanc of Bordeaux. I had the pleasure of tasting Bernard's cuisine last March and found his creative preparations to rival many of the starred Michelin chefs whose culinary expertise I have enjoyed over the years. Henri Lurton and I have selected the following menu:

PASSED HOT & COLD HORS D'OEUVRES

Pique de Crevettes sur Polenta
Pêche Rôtie Marinée au Gingembre et Citron Vert
Magret de Canard avec Jus de Raisins Chaud
Crumble de Foie Gras sur Chutney de Mangue
Demi-tasse de Velouté d'Asperge
Beignet de Scampi Cuit au Moment - le croustillant et le fondant reuni

SIT-DOWN LUNCHEON

Pavé de Turbot Sauvage Rôti, Emulsion aux Girolles, Confiture de Tomate Douce
2005 Château Bouscaut Blanc, Pessac-Léognan

Demi Canon d'Agneau, Jus de Carcasse à l'Ail Confit, Belle Tranche d'Aubergine,
Chutney de Poivrons Doux
1966, 1976, 1986, 1996, 2000 Château Brane-Cantenac, Margaux

Selection de Bernard Anthony (France's famous fromager)
A Selection of 5 Outstanding Artisanal and Farmhouse Cheeses Served on a Slate with Complementing Breads and Accompaniments

Routes des Epices
1996 Château Climens, Barsac

Café avec GRAND SPÉCIAL SURPRISE

ALL-INCLUSIVE PRICE FOR THE TASTING & GRAND LUNCHEON ON OCTOBER 20:

\$395/member; \$495/non-member. *Deadline to cancel a reservation and be entitled to a refund is 10 a.m. on Wednesday, August 15.*

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 the Vintners Club at info@vintnersclub.com to confirm seat-availability and to advise that your check is on its way.

We invite you to Margaux to share in the bonhomie as you experience superb wines and feast on excellent cuisine...

Rick T. Waterman, President