

VINTNERS CLUB

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

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**TASTING #1,470 - PREMIUM CALIFORNIA MERLOTS AND THE WINES OF
POMEROL, ST.-EMILION, BLAYE, & ST. LOUBÉS**
followed by
OPTIONAL WINE-PAIRING DINNER

6:00 p.m., Monday, February 11, at VILLA TAVERNA, San Francisco

We are pleased to bring you a special comparative tasting of Merlots from California, the heartland of premium American Merlot, and Merlot-dominated wines from some of the highly-prized villages surrounding Bordeaux. We will see how the distinctive terroirs of California and the Bordeaux region are expressed in this varietal which has long enjoyed a reputation for being soft, round and user-friendly in its youth. Our selection will include wines made under the supervision of two renowned French consulting enologists, Michel Rolland and Patrick Valette. It will also include a Merlot made from a personal selection of cuvées by Christian Moueix, proprietor of Château Petrus in Pomerol.

Recent releases of the TWELVE wines that will be compared and contrasted will include:

Blackbird Vineyards, Oak Knoll District, Napa Valley
Chappellet Winery, *Pritchard Hill*, Napa Valley
Charles Creek Vineyard, *Hyde Vineyard*, Napa Valley - Carneros
Château Berthenon, *Cuvée Chloé*, Premieres Cotes de Blaye
Château Berliquet, St.-Emilion *Grand Cru*
Byington Winery, *Messina Vineyard*, Paso Robles
Gargiulo Vineyards, *Money Road Ranch*, Oakville, Napa Valley
Miner Family Vineyards, *Stagecoach Vineyard*, Napa Valley
The Nth Degree, Karl Wente, Livermore Valley
Rosenthal - The Malibu Estate, *The Devon Vineyard*, Malibu Newton Canyon,
Château Petit Village, Pomerol
Grgich Hills Cellar, Rutherford, Napa Valley

The Vintners Club provides a separate *Riedel* cristal glass for each wine (TWELVE glasses for TWELVE wines). Thanks to the generosity of our member *Seguin Moreau* in contributing to our stemware, we are able to compare the wines side-by-side and to experience their evolution as the evening progresses. *Bremner* wafers are provided to refresh the palate. *Comfortable seating* allows us to enjoy the wines in a relaxed and elegant atmosphere. *White tablecloths* are used to highlight visual nuances of the wines. You only need to bring an inquisitive palate, a *pencil* and some good cheer.

PRICE FOR THE TASTING (discounted for members):

\$75/member/first-time guest of member; \$100/non-member for checks postmarked (or credit card payment submitted) by January 18. \$85/member \$110/non-member thereafter.

Given the sell-outs and waiting-lists which are routinely experienced at Vintners Club tastings, prompt action is suggested.

Due to our traditional sit-down format and the large number of *Riedel* cristal glasses needed, we are able to accommodate a limited number of people. Those persons placed on the wait-list will be notified via e-mail/telephone.

PLEASE: We make every effort to group people at tasting tables such that it is a rewarding and enjoyable experience for all. Providing us with the names of all persons in your party at the time you make a reservation is enormously helpful. *If a substitution becomes necessary, we appreciate prompt notification.*

OPTIONAL DINNER, 7:45 p.m.

In response to demand from our members, we have organized a wine-pairing dinner to follow the tasting. Exceptional wines from highly-rated vintages will accompany the multi-course menu:

Grilled Striped Bass on a Bed of Leeks and Carrots
2005 Estate Chardonnay, Bouchaine Estate Vineyard, Carneros, Napa Valley

Rack of Lamb, Fingerling Potatoes, Julienned Seasonal Vegetables
2000 Château de Parenchère, Gironde, Bordeaux
2003 Merlot, Christian Moueix, Bordeaux

Mousse of Dark Belgian Chocolate
2003 Chateau de Reignac, St Loubes
2004 Reserve Merlot (Hyde Vineyard & Beau Terroir Vineyard), Havens Wine Cellars, Carneros
2004 Estate Merlot, Mojon's Bench, Alexander Valley

Coffee/Tea

PRICE FOR THE DINNER ONLY: \$150/member, \$175/non-member. Price includes all wines. Price also includes 20% gratuity, 8.75% sales tax, and corkage charges (which often run as high as \$50+ per bottle). Those inclined to attend the dinner only, may do so.

DISCOUNTED PRICE TO ATTEND THE TASTING PLUS THE DINNER:

For Checks Postmarked (or Credit Card Payment Submitted) by January 18:

- a) \$75 (for tasting) plus \$125 (for dinner)/member/first-time guest of member.
- b) \$100 (for tasting) plus \$145 (for dinner)/non-member and repeat guest.

For Checks Postmarked (or Credit Card Payment Submitted) after January 18:

- a) \$85 (for tasting) plus \$130 (for dinner)/member/first-time guest of member.
- b) \$110 (for tasting) plus \$150 (for dinner)/non-member and repeat guest.

It is widely recognized that the all-inclusive prices of Vintners Club dinners are a terrific value given the generous selection of outstanding wines, the quality of the food, the ambiance and the camaraderie. A good opportunity to learn whilst relaxing and enjoying the evening with friends and relatives.

TO PAY BY CREDIT CARD: Please fax your Visa or Mastercard information to the Vintners Club at (415) 381-4460. Feel free to let us know if we already have this information on file.

TO PAY BY CHECK:

- 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 info@vintnersclub.org to confirm seat-availability and that your check is on its way.

Deadline to cancel a reservation and be entitled to receive a refund is 10 a.m. on Monday, February 4.
Cancellation Policy is available on the Vintners Club Web site: www.vintnersclub.org.

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.

To help all of us enjoy the bouquets of the wines, we would appreciate no perfumes, colognes, or after-shave.

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