

VINTNERS CLUB

a California non-profit public-benefit corporation

(founded in 1971)

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TASTING #1,473 - PREMIUM "OLD VINE" ZINFANDELS WITH OUR MEMBER KENT ROSENBLUM

("From Passionate Home-Winemaker to the Big Leagues--- An Incredible Journey...")

followed by

OPTIONAL WINE-PAIRING DINNER

6:00 p.m., Tuesday, June 24, at VILLA TAVERNA, San Francisco

We invite you to experience the history and land of California by joining us for a tasting of "old vine" Zinfandels as we sip and savor TWELVE of the most complex and thought-provoking current releases alongside our member Kent Rosenblum, often referred to as "The King of Zin". Members, friends and "zinfanatics" will relish the secondary characteristics of these superb wines, several of which are made from gnarled vines planted as early as 1904---- spice, licorice and slate inextricably interwoven with graphite and a marvellous earthiness. 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):

Grgich Hills Estate, Miljenko's Old Vines, Napa Valley
Mara Winery, Donlinsek Ranch Reserve, Russian River Valley
Ravenswood, Old Hill, Sonoma Valley
Ridge Vineyards, Pagani Ranch, Sonoma Valley
Robert Craig Winery, Howell Mountain, Napa Valley
Cosentino Winery, Ancient Estate Vines, Lodi
Rodney Strong Vineyards, Knotty Vines Estate, Sonoma County
Rosenblum Cellars, St. Peter's Church Vineyard Reserve, Sonoma County
Signorello Vineyards, Luvisi Vineyard, Napa Valley
St. Francis Winery & Vineyard, Tres Viejos, Sonoma County
Summit Lake Vineyards, Howell Mountain, Napa Valley
Selection of the 12th wine is being finalized

Following the tasting, our member Kent Rosenblum, a veterinarian by training, will share his experiences--- his modest beginnings, making wine in his basement, his evolution into one of North America's highly acclaimed wine producers, and his recent 100-million-plus dollar sale of *Rosenblum Cellars* to *Diageo*. We are looking forward to hearing this quintessential American story...

The Vintners Club provides a *separate Riedel cristal glass* for each wine (TWELVE glasses for TWELVE wines). This enables us to compare the wines side-by-side and to experience their evolution as the evening progresses. *Comfortable seating* allows us to enjoy the wines in a relaxed and elegant atmosphere. You only need to bring an inquisitive palate, a *pencil* and some good cheer.

PRICE FOR THE TASTING (discounted for members):

\$75/member, \$95/non-member. Given the sell-outs which are routinely experienced at the Vintners Club, we encourage you to act quickly.

Providing us with the names of all persons in your party at the time you make a reservation is 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 will accompany the multi-course menu:

Fresh Maryland Soft-shell Crab in a Champagne Beurre-Blanc Sauce (in season for just a few weeks)
Domaine Chandon, Etoile Rosé Sparkling Wine, Sur Lees 2001

Lamb Shank in a Sonoma County "Old Vine" Zinfandel Sauce, Soft Polenta, Green Beans
A Large Selection of Premium "Old Vine" Zinfandels (100+-year-old vines) from Boutique Producers

Dark Belgian Chocolate & Raspberry Truffle on a Raspberry Coulis
*2002 Zinfandel Port, Clair Riley's Pirate Reserve, Summit Lake Vineyards & Winery,
Howell Mountain, Napa Valley*

Coffee/Tea

PRICE FOR THE DINNER: \$130/member, \$155/non-member. Price *includes* all wines, 20% gratuity, 8.75% sales tax, *and* corkage charges.

DISCOUNTED PRICE TO ATTEND THE TASTING PLUS THE DINNER:

\$75 (for tasting) plus \$125 (for dinner)/member/first-time guest of member.
\$95 (for tasting) plus \$145 (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 mingling with iconic winery owners, wine-makers and friends .

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 Wednesday, June 18.

VENUE: Villa Taverna, 27 Hotaling Place, is located in the vicinity of the Transamerica Building, adjacent to the intersection of Montgomery and Washington Streets. It is a private club and 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.