

VINTNERS CLUB

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

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TASTING #1,475: RHÔNE-STYLE REDS WITH OUR MEMBER JIM CONCANNON followed by **OPTIONAL WINE-PAIRING DINNER**

6:00 p.m., Tuesday, August 26, at VILLA TAVERNA, San Francisco

Of the dozens of varietals grown in the Rhône Valley of France, Syrah is widely regarded as the quality leader. In the revered appellations of Hermitage and Côte-Rôtie, this noble red grape produces phenomenally elegant wines. It can also produce magnificent wines bursting with fruit in locations as diverse as California and Australia (where it is known as Shiraz).

We invite you to join our member Jim Concannon and fellow Rhône-enthusiasts in a *blind* tasting of the current releases of TWELVE of the finest from France, California and Australia. As many of you know, for generations going back to the 1800s, the Concannon family has played an important role in the evolution of California's wine industry. Most recently, Jim was awarded the California 2007 Lifetime Achievement Award. We are looking forward to tasting these wines alongside this distinguished and gracious gentleman, and hearing a little about his family's history, his role in the development of the celebrated Concannon (7, 8 & 11) Cabernet Clones, and the Livermore AVA--- an emerging viticultural area that is gaining increasing prominence on the international stage.

- **Audelssa Estate Winery, Syrah, Sonoma Valley**
- **Paul Jaboulet Ainé, Hermitage, *La Chapelle*, La Roche de Glun, France**
 - **Austin Hope Winery, *Hope Family Vineyard*, Syrah, Paso Robles**
 - **Chapoutier, Crozes-Hermitage, "Petite Ruche", Tain, France**
 - **Concannon Vineyard, *Reserve Syrah*, Livermore Valley**
 - **D'Arenberg, *Dead Arm*, McLaren Vale, South Australia**
- **Ramey Wine Cellars, *Rodgers Creek Vineyard* Syrah, Sonoma Coast,**
 - **Rocca Family Winery, Syrah, Yountville, Napa Valley**
 - **Silkwood Wines, Syrah, Stanislaus County**
- **Stephan Vineyards, L'Aventure, Côte a Côte Estate, Paso Robles**
 - **Zaca Mesa, *Black Bear Block* Syrah, Santa Ynez Valley**
 - **Selection of the 12th wine is being finalized**

The Vintners Club provides a *separate Riedel cristal glass* for each wine (TWELVE glasses for TWELVE wines) so that we are able to compare the wines side-by-side and to experience their evolution as the evening progresses.

PRICE FOR THE TASTING: \$85/member/first-time guest of member; \$115/non-member

OPTIONAL DINNER, 7:45 p.m.

Warm Poached Norwegian Salmon with a Rousanne-Beurre Blanc Sauce
2007 Rousanne, Zaca Mesa Winery, Santa Ynez Valley

Sautéed Veal Chop, Sauce Syrah, Seasonal Vegetables & Dauphin Potatoes
2001 Selected Reserve Syrah, Silkwood Wines, Stanislaus County
2003 Côte-Rôtie, Domaine de Bonserine, La Sarrasine, Ampuis, France
2004 Heritage Petite Sirah, Concannon Vineyard, Livermore Valley
2005 Zephyr, Audelssa Estate Winery, Sonoma Valley
2006 Grenache, Austin Hope Winery, Hope Family Vineyard, Paso Robles

Triple Mousse of Dark Belgian Chocolate
2006 Late Harvest Petite Sirah, Clayhouse Estate, Paso Robles

Coffee/Tea

ALL-INCLUSIVE PRICE FOR THE DINNER ONLY: \$135/member, \$165/non-member.

DISCOUNTED PRICE TO ATTEND THE TASTING PLUS THE DINNER:
\$85 (for tasting) plus \$130 (for dinner)/member/first-time guest of member

TO PAY BY CREDIT CARD: Please fax your Visa/Mastercard information to the Vintners Club at (415) 381-4460.

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 August 20.

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.*