

VINTNERS CLUB

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

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TASTING #1,481: CALIFORNIA'S MAGNIFICENT RHÔNE-STYLE REDS followed by OPTIONAL WINE-PAIRING DINNER

6:00 p.m., Wednesday, August 19, at the METROPOLITAN CLUB, San Francisco

The Syrah grape produces a spicy red wine that is famous for its impressive concentration. In the Rhône Valley of France, particularly in the south, it is often blended with other varietals (Grenache, Mourvèdre and Cinsault). These varietals, which complement each other, are capable of producing highly seductive and hedonistic wines. Since the 1980s, California wine-makers have been producing extraordinary wines from Rhône varietals, many of which rival their French counter-parts. Here are **12** from fabulous *terroirs* that we will taste in **blind** conditions (meaning that you will not know which wine is in which glass until the results are announced):

Bugay Vineyards, Syrah, Mayacamas Mountains of Sonoma County
Ceja, Syrah, Sonoma Coast

Miner Family Vineyards, "The Odyssey", Stagecoach Vineyard, Napa Valley (a blend)

Ramey Wine Cellars, Syrah, Rodgers Creek Vineyard, Sonoma Coast

Rocca Family Vineyards, Syrah, Yountville, Napa Valley

Stephan Vineyards, L'Aventure, Côte à Côte Estate, Paso Robles (a blend)

Tablas Creek Vineyard, Esprit de Beaucastel, Panoplie, Paso Robles (a blend)

Thomas Fogarty Winery, Fat Buck Ridge Vineyard Syrah, Santa Cruz Mountains

Wild Oak by St. Francis Winery, Syrah, Sonoma County

Wrath Wines, Doctor's Vineyard, Syrah, Santa Lucia Highlands

Zaca Mesa Winery, Z Three, Santa Ynez Valley (a blend)

J. Lohr, Gesture, Mourvèdre

PRICE FOR THE TASTING: \$85/member; \$105/non-member.

At 7:45 p.m., we will adjourn for an optional multi-course dinner emphasizing contemporary cuisine and an outstanding selection of wines graciously served in the Main Dining Room. Here is the menu:

Salad of Smoked Trout, Endive and Grapes with Creamy Cider Dressing
2007 Z Blanc (Rousanne, Grenache Blanc & Viognier), Zaca Mesa Winery, Santa Ynez Valley

Filet of Beef with English Pea Risotto and Braised Artichokes
A Selection of Premium Rhône-Style Red Wines to include:
2006 "Le Mistral", Joseph Phelps Vineyards, Monterey County
2007 "Ruby Stone", Ventana Vineyards, Arroyo Seco
2005 HdV Syrah, Carneros
2006 Syrah, Austin Hope Vineyards, Paso Robles

Dark Belgian Chocolate "Bombe"
2002 Port, Clair Riley's Pirate Reserve, Summit Lake Vineyards & Winery, Howell Mountain, Napa Valley

PRICE FOR THE OPTIONAL DINNER: \$120/member; \$150/non-member.