

# VINTNERS CLUB

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

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## TASTING #1,482: CELLAR DWELLERS, PART 1: VINTAGE 1994 PREMIUM RED BURGUNDIES & CALIFORNIA PINOT NOIRS (15 years of cellaring) followed by OPTIONAL WINE-PAIRING DINNER

6:00 p.m., Tuesday, September 22, at the *VILLA TAVERNA*, San Francisco

It is widely recognized that well-made red wines generally develop additional complexity and elegance with age, although the length of optimal aging varies with the varietal, the vintage, and the expertise of the wine-maker.

Scores of Vintners Club members pride themselves on their large wine collections and often inquire about the agability of their treasures. At our next tasting, we will explore this aspect with a selection of highly-prized wines made from the temperamental Pinot Noir. Top-notch French versions from the revered Côte d'Or have been known to evolve beautifully over several decades. In the past, however, we have been equally impressed with their California relatives. The 10 wines to be tasted in *blind* conditions:

**Echezeaux, Grand Cru, Albert Bichot**  
**Chambolle-Musigny, Les Sentiers, Premier Cru, Groffier**  
**Chambertin, Clos de Beze, Grand Cru, Pierre Damoy**  
**Gevrey-Chambertin, Les Champeaux, Premier Cru, Dominique Laurent**  
**Vosne-Romanee, Les Suchots, Premier Cru, Dominique Laurent**  
**ZD Wines, Library Selection Pinot Noir, Carneros (Napa)**  
**Gevrey-Chambertin, Les Fontenys, Premier Cru, Joseph Roty**  
**Calera, Selleck Vineyard, Mt. Harlan Pinot Noir, San Benito County**  
**Windward Vineyard, Monopole Pinot Noir, Paso Robles**  
**Gevrey-Chambertin, Lavaux St. Jacques, Premier Cru, Claude Dugat**

PRICE FOR THE TASTING: \$105/member; \$155/non-member.

At 7:30 p.m., we will adjourn for an optional four-course dinner emphasizing contemporary Italian cuisine. Imaginative preparations will complement the outstanding selection of library and current-release wines:

Salad of Burratta Cheese, Heirloom Tomatoes and Wild Arugula  
*2008 Rutherford Crossroad Sauvignon Blanc, Lieff Wines, Rutherford, Napa Valley*

Gnocchi with Parmesan Sauce and Basil  
*2006 Chardonnay, El Jabali Vineyard, Alma Rosa Winery & Vineyards, Santa Rita Hills*

Short Rib Stracotto, Potato Puree, Cavolo Nero  
*2002 Reserve Pinot Noir, Fort Ross Winery & Vineyard, Sonoma Coast*  
*2002 Estate Pinot Noir, WillowBrook Wines, Owl Ridge Vineyard, Russian River Valley*

A Selection of Sheep's Milk and Goat's Milk Artisan Cheeses, Walnuts & Seasonal Fruits  
*1994 Gevrey-Chambertin, Cuvée de Champs-Chenys, Joseph Roty*

Coffee/Tea

ALL-INCLUSIVE PRICE FOR THE OPTIONAL DINNER: \$140/member, \$160/non-member.

TO PAY BY VISA/MASTERCARD: Please fax your information to the Vintners Club at (415) 381-4460.

*Deadline to cancel a reservation and be entitled to receive a refund is 10 a.m. on September 16.*