

# VINTNERS CLUB

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

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**BLIND-TASTING #1,485: SONOMA'S MAGNIFICENT PINOT NOIRS & ITS  
WORLD-CLASS APPELLATIONS (AVAs)  
followed by  
OPTIONAL WINE-PAIRING DINNER**

**6:00 p.m., Wednesday, March 24, at the METROPOLITAN CLUB**  
640 Sutter Street (between Taylor and Mason), San Francisco

Sonoma County is one of California's largest producers of wine grapes, far out-producing its neighboring Napa Valley AVA. In recent years, Sonoma has achieved worldwide recognition for the superb quality of its wines and its world-class viticulture. Its 13 AVAs reflect the tremendous variety of temperature, rainfall and soil conditions (terroir). Predictably, some of these AVAs are better suited to growing cooler climate grapes and others are more conducive to warmer climate ones.

Our next tasting will focus on the varietal that is best suited for cooler climates, the notoriously delicate and temperamental Pinot Noir. In *blind-conditions* (meaning you will not know which wine is in which glass until the conclusion of the tasting), we will taste and evaluate **10** of the finest that are produced in Sonoma's cooler AVAs:

- **Benovia Winery, Bella Una, Russian River Valley**  
**Canihan Family Wines, Exuberance Reserve, Sonoma Valley**  
**Capiaux Cellars, Wilson Vineyard, Sonoma Coast**  
**Ceja Vineyards, Sonoma Coast**  
**Fort Ross Winery, Sonoma Coast**  
**Keller Estate Winery, Precioso, Sonoma Coast**  
**David Bruce Winery, Sonoma Coast**  
**Rodney Strong Vineyards, Reserve, Russian River Valley**  
**Willowbrook Cellars, Kaufman Sunnyslope Vineyard, Sonoma Mountain**  
**Windsor Oaks Vineyards, 5 Dijon clones, Russian River Valley**

**ALL-INCLUSIVE PRICE FOR THE TASTING:** \$75/member and \$110/non-member for payment submitted by March 16. Thereafter, \$85/member and \$120/non-member.

**PLEASE SEE NEXT PAGE FOR DETAILS ON POST-TASTING DINNER**

At 7:30 p.m., we will adjourn for an **optional** dinner in the elegant Main Dining Room of the Metropolitan Club. Chef Mehrdad, who has earned high-praise from Vintners Club members will, once again, dazzle us with a special menu to complement the rare current release and library wines as well as the *grande finale*--- an Ice Wine from the widely-admired 1982 vintage! Regular attendees will recognize the gems, some of which are not available at retail stores and approach \$125/bottle...

### MENU

Marinated Prawns served with Artichokes Poached in Olive Oil,  
Haricots Verts and Tomato Confit

*2007 Founder's Block Chardonnay, Chalk Hill Winery, Chalk Hill, Sonoma County*

Payne Farms' (Sonoma) Roast Squab, Petit Pois, Wild Rice and Porcini Brunoise,  
Porcini Mushroom Velouté, Pea Shoots

*Three Premium Sonoma AVA Pinot Noirs (selection being finalized), including  
World-Class Winemaker Tony Austin's Balistreri Vineyard Pinot Noir, Sonoma Coast*

Pistachio Mousse with White Chocolate Genoise and Preserved Cherries  
*1982 Eiswein, Schloss Bauer*

Coffee/Tea

**ALL-INCLUSIVE PRICE FOR OPTIONAL DINNER:** \$130/member and \$150/non-member for payment submitted by March 16. \$135/member and \$155/non-member thereafter.

**TO RESERVE YOUR SEAT:** Please fax your Visa/Mastercard 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 March 18.*