

VINTNERS CLUB

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

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BLIND-TASTING #1,491: 2007 VINTAGE PORT DECLARATION

followed by

OPTIONAL WINE-EDUCATION DINNER

6 p.m. Wednesday, October 20 at Villa Taverna, San Francisco

Northern Portugal's Douro Valley was defined as a wine appellation as early as 1756. It is the third oldest wine region in the world after Chianti (1716) and Tokaj (1730). The Douro is renowned for the production of a sweet, fortified wine that received its name, "Port", from the seaport city of Oporto at the mouth of the Douro River where it was brought for export to other countries. Five varietals are used for the production of Vintage Port--- Tinta Barroca, Tinta Cão, Tinta Roriz, Touriga Francesa, and Touriga Nacional.

The term vintage has a distinct meaning in the context of Port. While a "vintage" is the year in which a wine is made, most producers of Vintage Port restrict their production of year-labeled bottlings to only the best years, a few per decade. In 2007, the grapes were of such extraordinary quality and phenolic ripeness that it set a record for the largest number of declarations in the history of Vintage Port. We bring you a blind-tasting of **12** of the finest, all of which have come to us from the lodges of the producers in Portugal:

- Taylor Fladgate
- Sandeman
- Ramos Pinto
- Quinta do Portal
- Quinta do Noval
- Quinta da Romaneira
 - Niepoort
 - Niepoort *Pisca*
 - Ferreira
 - Fonseca
 - Croft
 - Broadbent

Elegant seating, white table-cloths, *Bremner* wafers, and **12 separate Riedel crystal glasses for the 12 wines.**

ALL-INCLUSIVE PRICE FOR THE TASTING: \$95/member and \$145/non-member.

TO RESERVE: 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 October 14.

OPTIONAL POST-TASTING DINNER (at 7:45 p.m.) Multiple courses. The main course of Beef Rotolo will be complemented by top-notch Clarets (Bordeaux). The *grand finale* will be special selections from the cellar of our member George Sandeman--- a 40-Year Tawny and a 1970 Vintage Port (also 40 years old)--- all of which have been brought over for us in the Sandeman suitcases. George reports that, before leaving the Douro for the Vintners Club, the bottles were opened and checked for cork taint by Carlos Silva (Sandeman's head taster), that these bottles have been re-corked with new corks, and that the wines are in excellent condition. E-mail the Vintners Club, info@vintnersclub.com, to ascertain seat availability.