

# VINTNERS CLUB

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

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## BLIND-TASTING #1,495: VERTICAL OF CHÂTEAU COS D'ESTOURNEL

followed by

### OPTIONAL DINNER

**6:00 p.m., Thursday, May 19, at the METROPOLITAN CLUB, San Francisco**

It is with great pleasure that I announce the highly-anticipated tasting of the *grand vin* of one of the world's most renowned wineries---- Château Cos d'Estournel in the Saint-Estèphe appellation of Bordeaux.

We will taste **nine vintages**, including the legendary **1982** as well as the formidable 1988, 1990, 1996, etc, etc. Each of the wines will be served in a separate *Riedel* crystal glass. The *pièce de résistance* will be the **2003** vintage which our member Robert Parker Jr. has described as follows:

"The prodigious and fantastic 2003 Cos d'Estournel is a candidate for 'wine of the vintage'.....one of the greatest offerings this hallowed estate has ever produced...."

Many of the bottles that will be poured at this historic, once-in-a-lifetime tasting have been contributed by our members from their pristine cellars where all bottles have been aged under optimal conditions. The **2003** and other vintages have been contributed by the château from its own cellars; they were brought back from France by me just two weeks ago. Presently, all bottles are resting comfortably at 55 degrees Fahrenheit in the walk-in Vinocraft of the Vintners Club.

As many of you know, Château Cos d'Estournel produces the eponymous *grand vin*. It was classified as a revered Second Growth in the original Bordeaux Wine Classification of 1855. More recently, it has earned "Super Second Growth" status for being among the handful of Bordeaux wines that can challenge the First Growths for complexity, power and ethereal finesse.

During my visits to this hallowed estate over the years, I have always been impressed with the impeccable viticulture, the limestone and gravel soils, and the enviable location of the vineyards on the banks of the Gironde River. The vines, predominantly Cabernet Sauvignon and Merlot, are densely planted and their average age is 35 years. It is little wonder that the final product is so remarkable and that the excellence continues...

### **PRICE FOR THE TASTING (covers everything, including gratuities and taxes):**

\$185/member; \$260/non-member.

### **TO RESERVE:**

a) E-mail the Vintners Club, [info@vintnersclub.com](mailto:info@vintnersclub.com), to confirm seat-availability; then,

b) 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 May 16.*

**OPTIONAL DINNER at 7:45 p.m.:** Following the tasting, a multi-course dinner featuring double magnums of the magnificent 1989 and 1990 vintages of *Trilogy* (a Bordeaux-style blend) produced by Flora Springs Winery, Napa Valley, is planned. Both double magnums have been contributed by our member John Komes from his private cellar. **Limit 18 persons. First come!**

Chef Mehrdad is diligent about using the freshest products and ingredients, and will give us his recommendations the week before, depending on market availability. Main course will be filet mignon. Menu, additional dinner wines, and price will be finalized when we get closer to May 19.