

VINTNERS CLUB

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

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TASTING #1,507 - PINOT NOIR: CAN YOU PICK OUT THE "RINGER" FROM OREGON?

followed by

OPTIONAL ITALIAN DINNER WITH LIBRARY SAGRANTINO

2:00 p.m., Sunday, September 23, 2012

VENUE: Servino's Ristorante, 9 Main Street, Tiburon (Marin County)

As a food lover's wine, Pinot Noir is just about perfect. Its tannins are relatively soft and it matures much sooner than other red wines, making it a wine that can be enjoyed soon after release. When one thinks of flavors associated with Pinot Noir, one thinks of cherries, strawberries, violets, and spice, and depending on the terroir, a certain irresistible earthiness.

The major areas of American production of Pinot Noir are California and Oregon. Each of these regions seems to have its own assortment of unique flavor profiles, and there are claims of superiority from both camps. Last year, on two separate occasions, we sampled, evaluated, and learned about 24 newly released Pinot Noirs from California and Oregon. Having educated our palates, we will now see if we can identify the "ringer" from Oregon.

Adastra Verrerie, Proximus, Carneros, Napa Valley
Belle Glos Wines, Clark & Telephone Vineyard, Santa Maria Valley
Clouds Rest, Femme Fatale, Sonoma Coast
Dunstan, Durell Vineyard, Sonoma Coast
Expression 44, Roserock Vineyard, Eola-Amity Hills, Oregon
Fort Ross Vineyard & Winery, Reserve, Sonoma Coast (Fort Ross-Seaview AVA)
Miner Family Winery, Sierra Mar Vineyard, Santa Lucia Highlands
Mumm Napa, Napa Valley
Puma Road, Estate, Vigna Monte Nero, Santa Lucia Highlands
ZD Wines, Founder's Reserve, Carneros

These 10 outstanding wines will be served in 10 separate crystal glasses. Relaxed seating overlooking the beautiful San Francisco Bay on a warm Sunday afternoon....

ALL-INCLUSIVE PRICE FOR THE TASTING (2 p.m. to 4 p.m.): \$80/member/first-time guest of member and \$130/non-member/repeat guest.

OPTIONAL ITALIAN RECEPTION & DINNER: Following the tasting, we will enjoy some savory hors d'oeuvres and wine on the deck overlooking the water, compliments of Angelo Servino, local bon vivant and proprietor of the restaurant. Our multi-course meal will include a superb preparation of raviolis with wild nettles, ricotta and wild mushrooms made by Angelo's nephew who has recently arrived from Calabria. This Italian classic will be paired with the magnificent **Expression 38, Gap's Crown Vineyard** Pinot Noir, Sonoma Coast, that earned top honors last year at Tasting #1,498. Our main course of Roasted Beef Tenderloins will be paired with the **25th Anniversario, Sagrantino di Montefalco Riserva (1993) from Arnaldo Caprai!!!**--- a remarkable wine that will be enjoyed in the Vintners Club's new **Eisch "Sensis Plus"** (lead-free crystal) stemware. Dessert: Torta di Cioccolata.

ALL-INCLUSIVE PRICE FOR THE OPTIONAL DINNER (4 p.m. to 6:30 p.m.): \$135/member/first-time guest of member and \$160/non-member/repeat guest.

