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VINTNERS CLUB  
a California non-profit, public-benefit corporation  
(founded in 1971)  
[www.vintnersclub.com](http://www.vintnersclub.com)  
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BLIND-TASTING #1,521: CALIFORNIA'S SILKY PINOT NOIRS
followed by
OPTIONAL DINNER FEATURING PREMIER CRU RED BURGUNDY

2:30 p.m., Sunday, January 18, 2015

As our former vice-president, Steve Pitcher, once opined, winemakers can sometimes be an interesting bunch. For example, tell a winemaker he makes the best Chardonnay or Cabernet Sauvignon, and you'll often get an almost perfunctory thanks. But, tell that same winemaker his Pinot Noir is outstanding, and you'll receive genuine, often effusive, gratitude in return. Similarly, wine-consumers can become positively passionate when paying tribute to their favorites. As we have seen so often at the Vintners Club, each taster has his own, very personal, concept of what excellent Pinot Noir should taste like, and doesn't hesitate to make his opinion known.

What is it about Pinot Noir that accounts for these passionate reactions? Please join us as we try to gain a "consensus" with 12 of the finest current releases:

Alma Rosa Winery & Vineyards, Mt. Eden Clone, El Jabali Vineyard, Santa Rita Hills
Capiaux Cellars, Pisoni Vineyard, Santa Lucia Highlands
Ceja Vineyards, Sonoma Coast
Clouds Rest Vineyard, Limited Release Estate Grown, Sonoma Coast
Darioush, Russian River Valley
Dunstan, Durell Vineyard, Sonoma Coast
Fort Ross Winery, Fort Ross Vineyard Reserve, Sonoma Coast, (Jeff Pisoni)
Krutz Family Cellars, Soberanes Vineyard, Santa Lucia Highlands
Sonoma-Loeb, Dutton Ranch, Russian River Valley
Willowbrook Cellars, Estate Grown, Russian River Valley
ZD Wines, Founder's Reserve, Carneros Estate, Napa
Selection of 12th Wine being finalized

12 Riedel crystal glasses for 12 wines, comfortable seating, and an elegant, hassle-free location! *Bremner* wafers and gourmet crackers to refresh the palate.

STUDENT SCHOLARSHIPS: In furtherance of its tax-exempt educational purpose, the Vintners Club offers scholarships to *full-time* students over age 21.

TO RESERVE: E-mail the Vintners Club, info@vintnersclub.com

VENUE FOR THE TASTING: Tiburon Lodge, 1651 Tiburon Boulevard.

FERRY SERVICE: Tasting has been synchronized with the ferry schedule. If you prefer to drive, there is ample parking available in the parking lot of the Tiburon Lodge (validated by the Tiburon Lodge).

OPTIONAL DINNER - 5 p.m. to 7:30 p.m.: Following the tasting, we will meet at *Servino Ristorante*, widely popular for its breath-taking views and authentic Italian cuisine. Our five-course meal will start with a Reception featuring a delicate red sparkler made from 100% Russian River Pinot Noir grapes. Other wines will include the 1997 Pommard Clos Blanc, *Premier Cru*, Albert Grivault (Cote de Beaune); the magnificent 2004 Cloud's Rest *Limited Release* Estate Pinot Noir; the equally-impressive 2005 Belle Glos Pinot Noir; and a 1994 vintage Port from the Douro.