

VINTNERS CLUB ANNOUNCEMENT

a California public-benefit corporation
(founded in 1971)

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SPRING VISIT & GOURMET DINNER WITH LIBRARY WINES

“The Past, The Present & The Future”

at

ST. FRANCIS WINERY & VINEYARDS

VALLEY OF THE MOON, SONOMA COUNTY

100 North Pythian Road (off Highway 12), Santa Rosa

Sunday, May 16, at 11:30 a.m.

You are invited to enjoy the lush, breath-taking vineyards and surrounding majestic Mayacamas Mountains of our long-standing member, St. Francis Winery, during a relaxing afternoon of friendship, exceptional wines and wonderful food. We will be hosted by Chris Silva, President of St. Francis Winery, Tom Mackey, Director of Winemaking, and Heather Munden, Artisan Winemaker.

Upon arrival at the stunning mission-style Visitors Center, you will be greeted with a glass of one of the finest Sauvignon Blancs that I have tasted in recent months. A brief tour of the facilities will be followed by a tasting of barrel samples and current releases, all accompanied by delicious charcuterie and artisan cheeses.

At 12:30 p.m., we will be treated to a gourmet sit-down meal prepared especially for us by Executive Chef David Bush. Panoramic views of the surrounding Wild Oak Vineyards, lavender dotted gardens and vistas of the Sonoma Valley will enhance the ambiance. Our hosts have generously selected outstanding **library vintages of Reserve wines and large formats** to accompany the multi-course meal:

**Baked Brie and Crêpe "Pillow", Mushrooms a la Grecque, Duxelle Cream Chives, Chive Oil
2007 Chardonnay, Behler Vineyard, Sonoma County**

**Roasted Sherry-Glazed Quail, Frisée and Mache Salad, Bacon Lardons, Blue Cheese
1988 Reserve Cabernet Sauvignon, Sonoma Valley**

**Seared Roulade of Braised Oxtail, Sweet Carrot Puree, Wilted Baby Spinach, Braising Jus
1996 Reserve Cabernet Sauvignon, Sonoma Valley**

**Five-Spice Marinated Sonoma County Duck Breast, Sautéed Savoy Cabbage, Braised Beluga Lentils
Roasted Baby Beets, Beet Reduction
2000 Zinfandel, Pagani Vineyard, Sonoma Valley, en double magnum.**

Reservations first-come, first-served, \$135/member and \$185/non-member.
(Deadline to cancel a reservation and be entitled to a refund is 10 a.m. on Thursday, May 6).

TO RESERVE:

Fax your Visa/Mastercard information to the Vintners Club at (415) 381-4460.

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E-mail the Vintners Club, info@vintnersclub.com, to confirm seat-availability.

ATTIRE: Wine Country Elegant Casual. Hats recommended for sun shade. Appropriate walking shoes for the vineyards and lawns.