

VINTNERS CLUB

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

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**TASTING #1,483 - CELLAR DWELLERS, PART 2: VINTAGE 1994
GRANDS VINS OF CLASSIFIED GROWTH RED BORDEAUX & CALIFORNIA CABERNETS
(with 15 years of optimal cellaring)
followed by
OPTIONAL WINE-PAIRING DINNER**

**6:00 p.m., Wednesday, November 11, at the METROPOLITAN CLUB,
640 Sutter Street (between Taylor and Mason), San Francisco**

Our September tasting of vintage 1994 red Burgundies and California Pinot Noirs received high praise from our sold-out audience. Attendees marveled at the longevity and finesse of the wines, and were mightily impressed with their elegance. Now, we will explore the fabled 1994 vintage for Cabernet-based wines. In *blind* conditions, we will taste 10 outstanding selections---- 5 *grands vins* of Classified Growth Red Bordeaux (including First Growth) and 5 of their top-notch California counterparts, each in a *separate Riedel cristal glass*:

**Caymus Vineyards, *Special Selection Cabernet Sauvignon, Napa Valley*
Château Figeac, St.-Emilion
Château La Louvière, Pessac-Léognan
Château Lascombes, Margaux
Château Mouton-Rothschild, Pauillac
Château Phélan-Segur, St. Estèphe
Corison Wines, Rutherford, Napa Valley
Flora Springs, *Rutherford Hillside Reserve Cabernet Sauvignon, Napa Valley*
Rosenthal - The Malibu Estate, Cabernet Sauvignon, Newton Canyon
Von Strasser Winery, Diamond Mountain, Napa Valley**

PRICE FOR THE TASTING: \$135/member and \$185/non-member.

At 7:30 p.m., we will adjourn for an optional dinner in the elegant Main Dining Room of the *Metropolitan Club*, once again featuring older vintages of premium wines:

Grilled Tiger Prawns with Celeriac Remoulade
1998 Late Disgorged Blanc de Blanc, Thomas Fogarty Sparkling Wine Works, Santa Cruz Mountains

Noisettes of Lamb Tenderloin, Glazed Root Vegetables, Bloomsdale Spinach, Pomegranate-Walnut Sauce
2002 Nth Degree Cabernet Sauvignon, Karl Wente, Livermore Valley
2003 Midsummer Cellars' Cabernet Sauvignon, Canon Creek Vineyard, Napa Valley

Persimmon Pudding with Chantilly Cream
2007 Late Harvest Riesling, Rock Wall Wine Company, Sheid Ranch, Monterey County

Coffee/Tea

ALL-INCLUSIVE PRICE FOR OPTIONAL DINNER: \$125/member, \$150/non-member.

TO PAY: Please fax your Visa/Mastercard information to the Vintners Club at (415) 381-4460.