VINTNERS CLUB ANNOUNCEMENT

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BLIND-TASTING #1,517: CALIFORNIA'S SUPERB CHARDONNAYS
followed by
OPTIONAL DINNER FEATURING CORTON-CHARLEMAGNE (GRAND CRU), COTE D'OR, BURGUNDY

3:00p.m., Sunday, July 27

Among all the wines produced in California, Chardonnay is the one that most closely resembles its magnificent French counterpart, white Burgundy from the Cote d'Or--- the site of some of the most prestigious vineyards in the world. While the price of premium California Chardonnays may be more affordable than the price of some of the renowned *grands crus* from the Cote d'Or, the cost of any vintage on either side of the Atlantic is, to an extent, a reflection of the cost of the grapes and the cost of the oak barrels in which the wine is made. The more new French oak barrels a winery purchases each year, the higher this component figures in the determination of the price of the wine. Logically, therefore, there should be a correlation between the use of the best grapes with the finest of new French oak and the quality of the Chardonnay. Let's test this theory using **12** of California's finest:

Clouds Rest, Allure Reserve, Sonoma Coast
Ceja Vineyards, Napa Valley-Carneros
Del Dotto Vineyards, Family Reserve, Fort Ross-Seaview, Sonoma Coast
Dunstan Wines, Durell Vineyard, Sonoma Coast
Fantesca Estate & Winery, Russian River Valley, Sonoma County
Fort Ross Winery, Fort Ross Vineyard Reserve,
Fort Ross-Seaview, Sonoma Coast
Palmaz Vineyards, Amalia, Napa Valley
Puma Road, Vigna Monte Nero Reserve, Santa Lucia Highlands
Ridge Vineyards, Monte Bello Estate, Santa Cruz Mountains
Robert Craig Winery, Durell Vineyard, Sonoma Coast
ZD Wines, Reserve, Carneros
Selection of 12th wine is being finalized

Each wine will be served in a separate Riedel crystal glass (**12** glasses for **12** wines), thus giving you an opportunity to savor the nuances--- **you don't have to gulp or throw away one wine in order to enjoy the next one....if you like a wine, you can return to that glass and continue to enjoy it without it being "all gone".** Gourmet biscuits and crackers will be available to refresh the palate. Comfortable seating and white table-cloths in an atmosphere of serenity amongst wine-lovers of all levels of experience.

ALL-INCLUSIVE PRICE FOR THE TASTING: $70/member; $85/non-member.

VENUE: Tiburon Lodge (a few minutes north of the Golden Gate).

TO RESERVE: E-mail the Vintners Club,**info@vintnersclub.com**
OR
Call the Vintners Club at (415) 381-4467.

FERRY SERVICE is available one block away (to and from Pier 41, San Francisco). No driving necessary!

OPTIONAL DINNER FEATURING HIGHLY-RATED CORTON-CHARLEMAGNE (GRAND CRU WHITE BURGUNDY FROM THE COTE D'OR) & 15-YEAR-OLD CABERNET SAUVIGNONS WILL FOLLOW THE TASTING: Always a delightful evening and a terrific bargain!