

VINTNERS CLUB ANNOUNCEMENT

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TASTING #1,457 - ULTRA-FINE OLD WORLD & NEW WORLD SYRAHS (Northern Rhône, Australia & California)

followed by

OPTIONAL WINE-PAIRING DINNER

5:30 p.m., Tuesday, August 29, 2006

Syrah is grown and made primarily in the northern Rhône Valley of France as well as in Australia and South Africa (where it is known as shiraz), and in California. This month, we will explore the flavor profiles of 12 of the most seductive and dramatic, yet elegant, of these limited-production wines. A century ago, the British scholar George Saintsbury described one of them as the "manliest wine" he'd ever drunk. Modern-day critics have used the terms "legendary and expensive" in describing another one of the wines we have selected. Let's see what our panel of tasters thinks of the recent releases when these wines are tasted *blind*:

**Penfolds, *Grange*, South Australia (Dedicated to Max Schubert)
Paul Jaboulet Ainée, *Hermitage, La Chapelle*, Rhône Valley
d'Arenberg, *The Dead Arm*, McLaren Vale
Paraiso Vineyards, *Wedding Hill*, Santa Lucia Highlands
L'Aventure Estate Syrah, Paso Robles
Silkwood Wines, Modesto
Thorn-Clarke Wines, Barossa Valley
Austin Hope Winery, Hope Family Vineyard, Paso Robles
Acorn Winery, *Axiom, Alegria Vineyards*, Russian River Valley
Pasterick, Dry Creek Valley
Justin Vineyards & Winery, Reserve, Paso Robles
De Bortoli Wines Reserve, Yarra Valley, is on its way ****

** The 1996 vintage of De Bortoli's Yarra Valley Reserve Shiraz won the coveted Jimmy Watson Memorial Trophy at the 1997 Royal Melbourne Wine Show. We will be tasting the recent release of this wine which is being flown to us from Australia by our member Stephen Webber, proprietor and chief wine-maker at De Bortoli Wines.

Price for the Tasting:

\$100/member and first-time guests; \$145/non-member.

Wine aficionados have praised several of the internationally-acclaimed wines that we have included in this tasting, and reservations have been arriving at a brisk pace. Those persons placed on the wait-list will be notified via e-mail/telephone.

Following the tasting, we will enjoy an optional dinner matched to the wines.

OPTIONAL DINNER, 7:30 p.m.

Dungeness Crab, Celery Root Remoulade and Fresh Melon
2005 Estate Roussanne, L'Aventure, Paso Robles

Peppered and Pan-Seared Buffalo Tenderloin with a Fresh Red Currant-Shiraz Jus,
Yukon Gold Mashed Potatoes, Sautéed Spinach and Wild Arugula
2002 QueSirahSyrah, Silkwood Wines, Modesto
2003 Syrah, Tamayo Family Vineyards, Contra Costa County
2002 Syrah, Rocca Family Vineyards, Napa Valley
2004 Howling Syrah, Ambullneo Vineyards, Central Coast

Vanilla Bean Panna Cotta with Summer Berries
*2003 Noble One, Botrytis Semillon, DeBortoli Wines, New South Wales, Australia*****

Chocolate Mignardises, compliments of our member Joe Gennaro

Coffee/Tea

**** *Noble One*, developed by Darren De Bortoli in 1982, is one of the world's most awarded wines accumulating over 320 Gold Medals, 98 Trophies and 95 International Awards, including being three times winner of the International Wine and Spirit Competition for 'Best Botrytis Wine'. It is on its way to us from our member, De Bortoli Wines. I tasted an earlier vintage with Stephen Webber and Leanne DeBortoli Webber when I visited Victoria a couple of years ago, and I was impressed.

Price For Those Who Wish To Attend The Dinner Only (all wines, tax, tip, & corkage included):
\$130/member; \$140/non-member.

Discounted Price For Those Who Wish To Attend The Tasting As Well As The Dinner (all wines, tax, tip & corkage included):
\$100 (for tasting) plus \$115 (for dinner).

Given the unparalleled ambiance, the exquisite wines, the delicious food, and the delightful camaraderie...awesome!

TO SECURE A RESERVATION:

Make your check payable to the Vintners Club

Mail to: Lalita Waterman, Treasurer, Vintners Club, 36 Southridge West, Tiburon, CA 94920

E-mail the Vintners Club to advise that your check is in the mail

Advance payment is required. Deadline to cancel a reservation for the tasting or the dinner and be entitled to receive a refund is 12 noon on Friday, August 25.

VENUE: World Trade Club, One Ferry Plaza, San Francisco.