

VINTNERS CLUB

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

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**TASTING #1,484: PREMIUM CABERNET SAUVIGNON, CABERNET FRANC
& THEIR DISTINCTIVE FLAVOR PROFILES
followed by
OPTIONAL WINE-PAIRING DINNER**

6:00 p.m., Wednesday, February 24, at the METROPOLITAN CLUB,
640 Sutter Street (between Taylor and Mason), San Francisco

Our next tasting will focus on a red varietal, Cabernet Franc, that is grown principally for blending with Cabernet Sauvignon and Merlot in the Bordeaux region of France as well as in California's Napa and Sonoma Valleys. It adds finesse and a peppery perfume to the blend.

Cabernet Franc is believed to have been established in France back in the 17th century. However, as the alluring Cabernet Sauvignon grape became more popular in the 18th & 19th centuries, its similarity to Cabernet Franc did not go unnoticed. Finally, in 1997, DNA analysis established that Cabernet Sauvignon is actually the hybrid offspring of Sauvignon Blanc and Cabernet Franc.

Sitting alongside some of the most influential people in the California wine industry, *but without any commercial overtones*, we will compare and contrast the flavor profiles of **10** premium Cabernet Sauvignons and Cabernet Francs, current releases, each in a separate *Riedel* cristal stem (10 wines in 10 different glasses). A unique educational opportunity for novices as well as for connoisseurs--- you will not learn the identity of the wine in each glass until the results of the tasting are announced (hence "blind" tasting):

Chappellet Vineyard, Pritchard Hill Estate Vineyard, Napa Valley
Ehlers Estate, St. Helena, Napa Valley
Howell at the Moon, Howell Mountain, Napa Valley
Lieff Wines, Auberge Road Vineyard, Rutherford, Napa Valley
O'Shaughnessy Estate Winery, Mount Veeder, Napa Valley
Pride Mountain Vineyards, Sonoma County
Robert Craig Winery, Howell Mountain, Napa Valley
V Madrone, St. Helena, Napa Valley
York Creek Vineyards, Spring Mountain District, Napa Valley
Selection of 10th wine in being finalized

ALL-INCLUSIVE PRICE FOR THE TASTING:

\$90/Vintners Club member and \$130/non-member.

PLEASE SEE NEXT PAGE FOR DETAILS ON POST-TASTING DINNER

Following the tasting, at 7:30 p.m., we will adjourn for an optional dinner in the elegant Main Dining Room of the Metropolitan Club. Chef Mehrdad promises an exceptional preparation of venison to facilitate the side-by-side comparison of a top-quality Cabernet Sauvignon with its companion Cabernet Franc from the same Estate:

MENU

Terrine of Cured Steelhead, Sea Bass, and Yellowfin Tuna
Salad of Anise and Herbs, Blood Orange-Green Olive Citronette
*A French Champagne Toast (Veuve-Clicquot, Reims) to our member Steve DeMoulin followed by
2007 Semillon, Ahlgren Vineyards, Livermore Valley*

Seared Venison, Spiced Butternut Squash Bread Pudding
Winter Vegetables, Albino-Cabernet Glaze
*2006 Reserve Cabernet Sauvignon, Windsor Oaks Winery, Mountain Estate Grown,
Chalk Hill, Sonoma County*
*2006 Cabernet Franc, Windsor Oaks Winery, Mountain Estate Grown,
Chalk Hill, Sonoma County*

Gianduja Sablé, Hazelnut Crème, Cocoa Ice Cream
2001 Uroulat, Jurancon, Monein, France

Coffee/Tea

ALL-INCLUSIVE PRICE FOR OPTIONAL DINNER: \$130/Vintners Club member and \$150/non-member. Prices *include* corkage charges, 20% gratuity and 9.75% sales tax.

TO RESERVE YOUR SEAT: Please fax your Visa/Mastercard information to the Vintners Club at (415) 381-4460. Those persons placed on the waiting list will be notified via e-mail/telephone.

Deadline to cancel a reservation and be entitled to receive a refund is 10 a.m. on February 18.

ATTIRE: The Metropolitan Club requires jacket and tie for dinner.

PERFUMES & COLOGNES: Occasionally, attendees are not familiar with wine-tasting "etiquette"; their perfumes, colognes, or after-shave detracts from the enjoyment of the wines by other attendees. We urge all attendees to *please* bear in mind that even the smallest amounts of these products can discomfort those sitting adjacent to you.