

The Wine Workshop Fall 2011 Tasting and Dinner Events Schedule

Spring 2011 was another stellar season! To everyone who shared some of the world's most spectacular and interesting wines with us, we would like to say thank you for your enthusiasm and continued support. Budding oenophiles and serious connoisseurs, we have created another exciting and extensive calendar of tasty tutorials and glorious gourmet dinners. Whether it is with family, friends, or entertaining clients, we'll have an evening for you!

EVENTS HELD AT THE MICHELANGELO HOTEL

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

(Unless otherwise noted)

(Event locations subject to change)

Cancellation Policy

There are NO refunds, only credit towards future classes (based on availability). Credit is given if cancellations are received no later than ten business days prior to the tastings or fifteen days prior to dinners. All reservations are confirmed and final upon payment.

Jackets and ties are not required. Please, no perfume or after-shave... it interferes with the wines' aromas.

****Please Note:** The Wine Workshop reserves the right to deny admission to any potential workshop participant (with full credit), or remove participants for unruly behavior (no credit). We are not responsible for any alcohol-related incidents. All participants must be 21 or older.

EVENT DATES, LOCATIONS AND WINES ARE SUBJECT TO CHANGE.

Please call David Hamburger at 212.875.0222, Monday – Friday, to confirm events. You can also register online at www.wineworkshop.com.

ACKER MERRALL & CONDIT'S FINE AND RARE WINE AUCTIONS

*****Please inquire about events surrounding the auctions.*****

Inaugural [Chicago Auction - 10/22/11](#) at the Trump Int'l Hotel

Next NY Live Auction -

10/29/11 at Daniel Restaurant

Next HK Live Auction -11/4-11/5/11 at ISL & Grissini

Internet Auctions - 1st of Every Month!

For any live sale you may bid online in REAL TIME!

Register by emailing bidlive@ackerwines.com

For more information, please call our auction department at 877-ACKER-47 or email Truly Hardy at truly@ackerwines.com .

ACKER MERRALL INTERNET AUCTIONS

Starting on the 1st of each month and ending at 8pm on the 2nd Sunday. Go to www.ackerwines.com/onlineauctions and place your bids!

PRIVATE EVENTS WITH THE WINE WORKSHOP

The Wine Workshop can provide a private tasting for you, your friends or clients at your home, office or around town. We will bring the wine, the glasses, the literature and our expertise to make your evening fun, exciting, and informative, most importantly, an event that your friends and clients will always remember! Want to have a wine dinner? We can bring in a private gourmet chef to create a special menu. Let The Wine Workshop do all the work for you so you and your friends can enjoy the fruits of our labor. The sky is the limit! Custom private events range in price depending on the wines, the speaker, and whether or not dinner is included. Our basic package starts at \$1,000, which includes wines, glasses, literature and speaker.

GIFT CERTIFICATES

Gift certificates are available from The Wine Workshop. They make a wonderful gift for almost any occasion! Please inquire.

TASTINGS BEGIN AT 7:00 pm

All prices are all inclusive unless otherwise noted

The Wine Workshop Fall 2011 Tasting and Dinner Events Schedule

BARONE FRANCESCO RICASOLI CHIANTI CLASSICO DINNER AT ZIO **17 W. 19th St. (bet. 5th and 6th Avenues.) Manhattan, NY 10011** **Monday October 3rd**

Tonight you will meet one of Tuscany's true legends at one of New York's hottest new Italian restaurants. Barone Francesco assumed control of the family firm in 1993. Subsequently, Francesco began to assess his estate and determine areas for improvement. He wanted to know Sangiovese's best clones, the best soil suited for that specific clone, and the best wood for that clone to age. Terroir plays the most important role. Francesco re-identified all the soil types, elevation, sun exposure and micro-climates of each of his vineyards and created a special bottling of each wine - this is the "Cru Project". Three of the wines involved in the project are Castello di Brolio Chianti Classico DOCG, Casalferro IGT and Colledila Chianti Classico DOCG. Join us in tasting these outstanding wines paired with Zio's delicious food and guided by one of Italy's most important winemakers. We will serve each of his three Crus from both the 2007 and 2008 vintages, plus an older vertical of Castello di Brolio 2001, 2003, 2005 and 2006.
\$195 per person

REMOISSENET BURGUNDY SEMINAR HOSTED BY PIERRE ROVANI **Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019** **Wednesday October 5th**

Meet Pierre Rovani and hear him discuss one of Burgundy's most illustrious estates, Remoissenet. Not only is he a highly entertaining orator, but Pierre Rovani is also incredibly knowledgeable of the wines in Burgundy. For ten years, Pierre was Robert Parker's associate, covering many of the world's great wine regions, including Burgundy, the Loire, Alsace, Oregon, the Languedoc, Washington State, South Africa, the Roussillon, Germany, Austria, New Zealand, and Champagne. His writings appeared in the *The Wine Advocate* and the best-selling *The Wine*

Buyer's Guide. He is also the President of Remoissenet Père et Fils, a 13.5 hectare (over 33 acres) Burgundian estate and négociant house located in Beaune. A visit to their ancient 14th century cellars below the town of Beaune reveals nearly 1,000,000 bottles of Premier and Grand Cru bottling's dating back to the early 20th century. The groundwork for the winery was laid in the early 1800s by Pierre Remoissenet, a respected cooper, taster and broker in the town of Beaune. Since being purchased in 2005 by a group of investors, the estate has experienced a renaissance, with the focus of returning Remoissenet to the list of elite producers of the Cote d'Or. Wines include: 2006 Batard Montrachet; 2005 Bienvenue Batard Montrachet; 2008 Vosne Romanee; 2008 Beaune Marconnets; 2008 Chassagne Montrachet 1er Cru Morgeot; 2009 Clos Vougeot, Gevrey-Chambertin Cazietiers, Gevrey-Chambertin, Beaune Greves, Puligny-Montrachet, Meursault and Chablis Fourchaume.

\$195 per person

**CHEESE AND WINE 101 AT ARTISANAL CHEESE CENTER HOSTED BY MAX MCCALMAN
MAÎTRE FROMAGER**

483 Tenth Avenue, New York, NY 10018

Wednesday October 12th Session one

Wednesday November 2nd Session two

Join us for a delicious evening with Max McCalman, Maître Fromager. Max McCalman is one of the world's renowned experts on cheese. Max is dedicated to helping others understand and enjoy the pleasures of artisanal cheeses. As America's first restaurant-based Maître Fromager and a Garde et Jure, as designated by France's exclusive *Guilde des Fromagers*, Max established the critically acclaimed cheese programs at New York City's Picholine and Artisanal restaurants. Over the past decade Max has become a highly visible advocate for artisanal cheese production around the world. Max will personally select the cheese and wine for the tasting. You will be treated to different cheeses and accompanying wines matched to perfection -- a special feature will be the art of pairing.

\$75 per session

MAISON ALBERT BICHOT BURGUNDY DINNER AT ALAIN DUCASSE'S BENOIT

60 W. 55th St. (bet. 5th & 6th Aves.) Manhattan, NY 10019

Monday October 17th

Join us for a fun and information retrospective of one of Burgundy's great domains, an excellent exercise in terroir, plus a first look at the much anticipated 2009 vintage. Since 1996, Albéric Bichot represents the 6th generation managing the company. Under his momentum, an upstream quality control strategy was developed at the beginning of the 1980s. Today, the House owns 100 hectares of vineyards in Chablis, Côte de Nuits, Côte de Beaune and Côte Chalonnaise. Guillaume Suss, Bichot's East Coast Sales Manager will guide us through these great burgundies at Alain Ducasse's delicious midtown bistro Benoit. Wines include: 2009 Domaine Long Depaquit Chablis; 2009 Domaine Long Depaquit Chablis 1er Cru "Les Vaucopins"; 2008 Domaine Long Depaquit Chablis "La Moutonne" Grand Cru MONOPOLE; 2009 Maison Albert Bichot Puligny Montrachet; 2008 Maison Albert Bichot Meursault ; 2009 Domaine du Pavillon Meursault 1er Cru "Les Charmes"; 2009 Maison Albert Bichot Beaune "Clos de L'Ermitage"; 2008 Domaine du Pavillon Pommard "Clos des Ursulines" MONOPOLE; 2009 Maison Albert Bichot Gevrey Chambertin; 2007 Domaine du Pavillon Aloxe Corton 1er Cru "Clos des Marechaudes"; 2009 Domaine du Clos Frantin Vosne Romanee 1er Cru "Les Malconsorts" and 2006 Domaine du Clos Frantin Clos de Vougeot Grand Cru.

\$295 per person

BARTOLO MASCARELLO BAROLO DINNER AT CIANO

45 E. 22nd St. (bet. B'way & Park Ave. S.) Manhattan, NY 10010

Wednesday October 19th

Bartolo refused to yield to the modernist producers' aim to create a more "approachable" Barolo. Bartolo's wines are made in the traditional way using extended maturation and long aging in old oak barrels called "botti". Along with Giacomo Conterno and Bruno Giacosa, Bartolo's passion was to preserve the true quality of traditional Barolo. Sadly, Bartolo died in 2005, but his daughter, Maria Teresa, is committed to making the wine her father's way -- traditional -- using the same methods which date back centuries. These are truly artisanal, hand crafted wines of the very best quality. Join is for an evening of this iconic Barolo from the old school. Vintages include: 1982; 1987; 1988; 1989; 1990; 1991; 1993; 1995; 1996; 1997; 2003; 2004 and 2005.

\$595 per person

CHATEAU PICHON-LONGUEVILLE COMTESSE DE LALANDE VERTICAL

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Thursday October 20th

This famed and adored chateau is one of the greatest and most consistent across the Haut-Médoc over the last 30 years. The vineyards are situated upon select soil on the edge of Pauillac, adjacent to Château Latour and Léoville-Las-Cases in St-Julien. The high proportion of Merlot in the blend has always made Pichon-Lalande a wine to enjoy upon release, as it results in a sumptuous, fleshy, and sensual wine. The credit for Pichon-Lalande's great success and style goes to the venerable Madame de Lencquesaing, who took the helm at the estate in 1978, and has overseen the production of one stunning wine after the next. Vintages include: 1982; 1983; 1985; 1986; 1987; 1988; 1989; 1990; 1994; 1995; 1996; 1997; 1998; 1999 and 2000.

\$365 per person

DIAMOND CREEK DINNER HOSTED BY PHIL ROSS, OWNER/WINEMAKER AT THE LAMBS CLUB

Chatwal Hotel 132 W. 44th St. (bet. 6th & 7th Aves.) Manhattan, NY 10036

Saturday October 22nd

Meet Phil Ross and Boots Brounstein the co-founders of the Diamond Creek property along with Al Brounstein at one of New York's best restaurants. Chef Geoffrey Zakarian (Town, Country) will personally create and prepare this fantastic meal. As an entrepreneur in the 1950s, Al Brounstein became a successful pharmaceuticals wholesaler in Southern California. By the mid-sixties, he was ready for a new career and looked to the Napa Valley and a 70-acre parcel of land on Diamond Mountain to satisfy his fascination with wine. In 1966, before he was even able to purchase the land, he smuggled vine cuttings in from two premier cru properties in Bordeaux, personally flying them into Tijuana, Mexico, then to a nursery in St. Helena. And thus, Diamond Creek Vineyards was born. The estate consists of four different vineyards with three distinct soil types (volcanic, gravelly and red rock) that yield equally singular Cabernet Sauvignon. This is a unique opportunity to taste wines from one of California's pioneer estates. All wines are supplied directly from the Winery. Wines include: 1995, 2001, 2004, 2007, 2008 Volcanic Hill; 1999 Volcanic Hill Microclimate 2; 1995, 1996, 2006, 2008 Gravelly Meadow; 1995, 2000, 2003, 2007 2008 Red Rock Terrace. Plus a few surprises! Also BYOB is welcome to share your Diamond Creek's with Phil!

\$495 per person

THE ESSENTIAL ELEMENTS OF WINE WITH BOB CUNNINGHAM: PART 1: AN INTRODUCTION TO WINE TASTING AND WINE VARIETALS: TECHNIQUES, VOCABULARY, AND THE RICH WORLD BEYOND CABERNET AND CHARDONNAY.

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Tuesday October 25th

This seminar will introduce you to the techniques, skills, and the vocabulary needed to maximize your enjoyment of wine and wine tasting. In addition, we will explore twelve different fine wine varietals and compare and contrast the distinctive styles of each. By the end of this tasting, you will have developed a richer understanding of your own palate and of which varietals you prefer. Robert Cunningham has more than a decade of experience in teaching wine tasting and food/wine pairing seminars, as well as buying wine for restaurants. He is a frequent guest speaker at The Wine Workshop tasting seminars in New York and at the De Vinimus Society at Columbia University. He regularly organizes wine tasting events that explore the aging potential of many fine wines from around the world. He is also a senior partner at the international law firm of Gibson, Dunn and Crutcher.

\$150

1996 BORDEAUX BLIND 15 YEAR RETROSPECTIVE WITH BILL BLATCH

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Wednesday October 26th

Bill Blatch is one of the world's foremost experts on the region of Bordeaux, where he has lived for over 20 years. Renowned critics rely heavily upon his meticulous notes. 1996 was the best year in the Medoc since 1990 and considered one of the top vintages in the last 50 years for Cabernet-based wines. These delicious wines are packed with ripe fruit, beautifully balanced, complex and structured to age. Compare this vintage to the flamboyant 2000s and 2005s and you will find better value in the 96s. June and July were warm and dry packing density in the grapes. August was cooler and had just the right amount of rain to quench the grapes. September was dry and sunny with cool nights which increased sugar during the day and acidity at night. The resulting wines are balanced, ripe and structured. Wines include: Latour; Margaux; Leoville-Las Cases; Pichon Lalande; Palmer; Lynch Bages; Ducru Beaucaillou; Cos d'Estournel; Pichon Baron; Grand-Puy-Lacoste; Leoville-Barton; Leoville-Poyferre; Calon Segur; Pontet-Canet and Pape Clement.

\$395 per person

2006 BRUNELLO DI MONTALCINO HOSTED BY ANTONIO GALLONI

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Thursday October 27th

Meet Antonio and get an insider's view of this top vintage. "Many of the 2006s were highly promising from the moment I began following them in barrel. Now that the wines are in bottle, it is clear most producers captured the full potential of this great harvest. While a sizeable number of the top wines are truly stunning, the vintage's quality is best judged by looking at the second and third-tier producers, many of whom made wines that are above their historical standard." Antonio Galloni. During the ripening period, warm days and very cool evenings catalyzed a perfect harvest allowing the grapes to retain balancing acidity. 2006 produced structured wines with great concentration, however they are also elegant and balanced. These are wines that have terrific spice with a profile of dark fruit. Our line-up includes: Poggio Antico "Altero"; Siro Pacenti Vendemmia; Poggio Antico; Ciacci Piccolomini "Pianrosso"; Uccelliera; San

Filippo "La Lucere"; La Serena; Podere Brizio; Camigliano; Silvio Nardi Manachiara; Salicutti; Argiano; Casanova Di Neri Tenuta Nuova; Cerbaiona and Le Gode.

\$225

2001 GERMAN RIESLING TEN YEARS AFTER WITH JUSTIN CHRISTOPH

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Tuesday November 1st

2001 is destined to go down in history as one of the all-time greatest vintages Germany has ever seen. This vintage shed the spotlight on Germany, re-establishing the region as a dominate player on the world wine stage. Ever since 2001, German Rieslings have sky rocketed in popularity. These are monumental wines equally expressive of terroir as the best of White Burgundy. They have incredibly intense aromas that unfold and develop with age. In fact, there is no white wine grape that can age as long as the Noble Riesling or adopt its variety of styles so seamlessly. The greatest vineyards are divided into separate cuvées and display incredibly distinctive qualities. It will be fascinating to compare these different cuvées from the same vineyards in such a great year. This is truly a tasting not to be missed by any lover of classic Riesling! Wines include: Riesling Kabinett's from: Sanctus Jacobus Piesporter Goldtropfchen, Von Schubert Maximin Grunhauser Abstberg and E. Muller Scharzhoberger. Riesling Spatlese's from: E. Muller Scharzhoberger, Van Volxem Scharzhofberger, Von Beulwitz Kaseler Nies'Chen, JJ Christoffel Urziger Wurzgarten, K. Erbes Urziger Wurzgarten, JJ Prum Graacher Himmelreich and J Rosch TA; Auselese's from: Diel Dorsheimer Goldloch, JJ Prum Wehlener Sonnenuhr, F. Haag Brauneberger Juffer Sonnenuhr Gold Capsule, Hauth-Kerpen Wehlener Sonnenuhr and JJ Prum Graacher Himmelreich.

\$195

POUSSE D'OR BURGUNDY TASTING

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Thursday November 3rd

The Pousse d'Or domaine at Volnay was established in 1954. In 1855, the domaine was part of a larger domaine that included such names as Romanée-Conti and Clos de Tart. Originally called La Bousse d'Or (Bousse, in old French, means earth thus, "golden earth"), the domaine changed ownership a number of times until it fell under the care of Gérard Potel. Potel put the domaine's wines on the map, creating the style it is known for today. Since 1997, its new owner Patrick Landanger has invested considerable resources in the vineyards. Pousse d'Or has three premier cru monopoles, or estate-owned and bottled vineyards in Volnay: Volnay "Clos de la Bousse d'Or," Volnay "Clos des Soixante-Ouvrées," and "Clos l'Audignac." The domaine also makes a fine Santenay, a Premier Cru Pommard "Les Jarollières," and two remarkable Grand Cru Cortons. Wines include: 2009 Volnay Caillerets 1er Cru Clos des 60 Ouvrees, Volnay 1er Cru Clos de la Bousse d'Or, Chambolle-Musigny 1er Feusselottes, Chambolle-Musigny; 2008 Corton Grand Cru Clos du Roi, Volnay 1er Cru Clos des 60 Ouvrees; 2007 Corton Grand Cru Bressandes, Santenay 1er Cru Gravieres, Santenay 1er Cru Gravieres (Blanc); 2006 Volnay 1er Cru Clos de la Bousse d'Or; 2004 Puligny-Montrachet 1er Cru Le Cailleret (Blanc); 2003 Pommard 1er Cru Les Jarollières; 2002 Volnay 1er Cru En Caillerets; 2001 Corton Grand Cru Clos du Roi and 1998 Volnay 1er Cru Clos d'Audignac.

\$150

BRUNO GIACOSA PART II BARBARESCO DINNER AT AI FIORI

Setai Fifth Avenue Hotel 400 Fifth Ave. (37th St.) Manhattan, NY 10018

Tuesday November 8th

The Giacosa family has been making wine in the Langhe region of Piedmont for three generations. Bruno Giacosa respects traditional winemaking methods, which enhance the characteristics of Piedmont's varietals. The Giacosa property covers 37 acres entirely cultivated to vines. Yields are kept intentionally low (less than 2.5 tons per acre) to concentrate the flavors in the fruit. The winemaking methods employed are scrupulous and traditional without ignoring the benefits of modern techniques. "Bruno Giacosa is a famously shy and introverted man who shuns everything that has to do with public relations. Yet despite his unassuming presence, his wines are towering achievements that are rightly considered reference-point wines for the region." Antonio Galloni. Join us for this spectacular dinner featuring Giacosa's top Barbaresco's. Wines include: 2001 Asili; 1996, 2000, 2004 Asili Riserva; 1976, 1979, 1986, 1996, 2001 and 2004 Santo Stefano; 1978, 1982, 1989, 1990 and 1998 Santo Stefano Riserva; 1982 and 1985 Gallina. **\$795**

JOSEPH PHELPS INSIGNIA DINNER WITH BILL PHELPS AT THE LAMBS CLUB

Chatwal Hotel 132 W. 44th St. (bet. 6th & 7th Aves.) Manhattan, NY 10036

Wednesday November 9th

Meet Bill Phelps and enjoy an astounding vertical of a California Classic from. Founded in 1972, Joseph Phelps Vineyards is an independent, estate-based winery located outside of St. Helena in Spring Valley. The flagship of the winery is the Insignia Proprietary Red, and when you are considering both quality and quantity, there is not a better Cabernet-based wine made in California. We have seen Insignia finish in the top five of almost every blind Cabernet tasting that we have EVER done, and we are thrilled to be doing this important retrospective of one of California's most significant wines with Bill Phelps leading the way, plus Bill we will show some other great wines from the portfolio. Vintages of Insignia include: 1999, 1997, 1996, 2000, 2001, 2002, 2006, 2007, 2008 and probably barrel samples of the 2009 if they are available; Joseph Phelps Vineyard Cab 1985, 2007, 2008 plus a few of their white wines to start and 2009 Eisrébe. Also BYOB is welcome to share your Phelps wines with Bill!

\$495

DOMAINE FAIVELEY GRAND CRU RED BURGUNDY DINNER AT MAREA

240 Central Park S. (bet. B'way & 7th Ave.) Manhattan, NY 10019

Thursday November 10th

Founded in 1825, Domaine Faiveley has been handed down from father to son for more than 180 years. As the seventh generation to take the reins, Erwan Faiveley manages, with equal passion and skill, the largest family Domaine in Burgundy. Methodically reconstructing vineyards fractured by French inheritance laws, Faiveley today owns more appellations in their entirety (monopoles) than any other domaine in Burgundy. Passionate collectors of Burgundy enjoy these traditional wines for their longevity and great expression of terroir. Clive Coates calls them: "Supremely clean and elegant: definitive examples of Pinot Noir. They are full rich and concentrated, okay but not too aggressively so, and sumptuous in the potential opulence of their fruit. But above all they have richness and breed, the thumbprint of a master wine maker." Wines include: 1971, 1978, 1985 and 1993 Clos de Bèze; 1971, 1978, 1985, 1991 and 1993 Latricières; 1988, 1991 and 1993 Clos des Cortons; 1971 and 1985 Mazis; 1988 Charmes Chambertin; 1988 Clos de la Roche and Clos de Vougeot.

\$795

AGED TRADITIONAL RIOJA WITH BOB CUNNINGHAM

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Tuesday November 15th

The bodegas of Rioja have produced unique, world-class red wines for centuries. They display a warm, velvety, and slightly roasted flavor that is distinctively Spanish and Tempranillo (its grape). Rioja is amongst the most interesting, longest-lived, and food friendly of all wines, especially after significant bottle age. Old, great Rioja could be the best kept secret in fine wine today. Come taste these amazing, aged Spanish Riojas! Wines include: 1948, 1952, 1959 and 1970 Castillo Ygay Marquess de Murrieta Gran Reserva; 1960 Cvne Imperial Gran Reserva; 1934 Cvne Vina Real Gran Reserva; 1953, 1960 and 1968 Cvne Imperial Reserva; 1964 La Rioja Alta Gran Reserva '904'; 1934 and 1976 Lopez de Heredia Vina Tondonia Gran Reserva; 1925, 1938, 1947 and 1953 Marques de Riscal Reserva.

\$495

HENRI BONNEAU CHATEAUNEUF DU PAPE DINNER AT TOCQUEVILLE

1 E. 15th St. (bet. 5th Ave. & Union Sq. W.) Manhattan, NY 10003

Wednesday November 16th

Henri Bonneau is considered one of the finest growers in Chateauneuf du Pape. He makes a mere 1400 cases in total. Bonneau vinifies his wines in the classic traditional style. His blend has 90% Grenache with 10% Mourvedre, Syrah, Counoise & Vaccarese with extremely low yields and late picking. The average ages of his vines are thirty-years-old. He does not destem or filter, and the wine is matured 3-5 years in the traditional foudres, demi-muids and small old oak barrels before bottling. Henri was born in 1938 and is the 12th generation of wine makers at the family domaine. The wines of Bonneau have achieved legendary status in Chateauneuf du Pape and are equaled only by Chateau Rayas. These highly sought after wines are incredibly rare and expensive. Bonneau decides for each vintage which cuvées he will make; sometimes just one, or as many as four, each are extraordinary wines. Wines include: 2004, 2001, 2000, 1999, 1995, 1990, 1989, 1988 and 1986 Celestins; 2003, 1995, 1991, 1990 and 1988 Marie; 1998 and 1990 Speciale.

\$795

2009 RED BURGUNDY PREMIER CRU

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Thursday November 17th

2009 ranks among the very best Burgundy wine vintages of the modern era along with 1999, 2002 and 2005. The 09's generated unprecedented hype. So, here is your chance to taste them and decide for yourself. "The young 2009s range dramatically in style and quality. The best are wonderfully silky, scented pinots, fully ripe but not roasted, with a rare level of fleshiness and compelling sweetness of fruit. I love their surprisingly fresh red fruit character. They will likely be delicious on release, but they also appear to possess the stuffing and phenolic ripeness for at least mid-term aging. The greatest among them have the concentration of phenolic material and balance to surprise with their longevity," states Steve Tanzer. Veteran winemaking consultant Bernard Hvet, now head producer at Domaine Faiveley, compared the 2009s to the 1959s, many of which are still full of life today. "In 1961 La Revue du Vin de France said 'don't buy the '59s' due to the high yields of the vintage and their high pHs," Hvet states. "They said that the wines wouldn't be able to age for a long time. But the backbone of a wine is its balance." Wines include: Dujac Aux Combottes; Sylvain Cathiard Chambolle-Musigny Clos de l'Orme; Alain Burguet Gevrey-Chambertin Mes Favorites Vieilles Vignes; Drouhin Clos des Mouches and

Beaune Grèves; Faiveley Gevrey-Chambertin Les Cazetiers; Mongeard-Mugneret Vosne Romanee Petits Monts; Fontaine Gagnard Volnay Clos des Chenes; Henri Gouges Nuits St. Georges Clos des Porrets; R. Goffier Gevry-Chambertain; Dominique Laurent Chambolle Musigny Les Fuees; Domaine du Château de Chorey Beaune Domaine de Saux; Domaine de l'Arlot Nuits St. Georges "Les Petits Plets; De Villaine Mercurey Les Montots and Dureuil-Janthial Rully Rouge "Vauvry".

\$195

1971 RARE WINE DINNER AT BOULEY

163 Duane St. (bet. Greenwich & Hudson Sts.) Manhattan, NY 10013

Wednesday November 30th

1971 was a classic vintage around the globe, with many wines still at their peak. Bordeaux saw success in the left bank and especially in Pomerol, where many wines were stylish and underrated. Burgundy had one of its vintages of the century. The whites were exceptional, and at the top level the 1971 reds are still brilliant. The Rhone had an excellent vintage. The wines are still big and rich and have great harmony. In Piedmont, 1971 was an outstanding year, even new world regions, namely Australia, produced all-time classics. Germany saw one of its most outstanding vintages ever. We have selected the best '71s from around the globe for this historical retrospective. Wines include: DRC Richebourg; Rousseau Chambertin; Roumier Bonnes Mares; Vogue Musigny; Leroy Mazis Chambertin; Drouhin Clos de Beze; Haut Brion; Palmer; Certan de May; Trotanoy; Monfortino; Penfolds Grange; La Mouline Cote Rotie; E. Muller Auslese Scharzhofberger and Yquem

\$1995

AN EVENING OF CLOS DE VOUGEOT

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Thursday December 1st

Clos de Vougeot is the largest Grand Cru region in all of Burgundy. There are more bottles of Clos de Vougeot made every year by more different producers than many of the other grand crus combined! For this reason, Clos de Vougeot remains the forgotten Grand Cru, often overlooked in the context of great Burgundy. This tasting is a cross-section of its finest producers, and vintages from the past decade, all wines at least five years old. Does Clos de Vougeot still deserve its grand cru status? Are these wines relative buys in the context of grand cru Burgundy? Find out the answer to this and more in this tremendous retrospective of grand cru Burgundy's largest designation. Wines include: 1986 H. Roumier; 1988 Engel and Drouhin; 1990 Hudellot-Noellat and Jadot; 1993 Ambroise, Grivot and Gros Freres; 1995 Anne Gros, Jean Gros and Leroy; 1999 Chateau de La Tour, Ponsot and Meo Camuzet.

\$295

2007 CULT CALIFORNIA CABERNET BLIND

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Tuesday December 6th

Join The Wine Workshop for one of the most exciting and enjoyable events of the season. Robert Parker declares, "2007 is no doubt the greatest vintage for Bordeaux varietals in Napa since 2001 and 2002. It is different than both of these vintages. The 2007s are not as tannic, backward, or powerful as the 2001s were early in life, nor as exuberantly opulent and voluptuous with as intense fruit, charm, and seductiveness as the 2002s were at a similar stage. There is a freshness, delineation, and laser-like focus in the finest 2007s that speaks well to the

continuing development of terroirs, the superb viticultural management at the top sites, and the hands-off winemaking practiced by the top consultants. The wines possess plenty of tannin as well as good structure and acidity, but are seamless with wonderful sweetness." Wines include: Scarecrow 100RP; Bond Vecina 100RP; Hundred Acre Ark Vineyard 100RP; Plumpjack Reserve 99RP; Lokoya Mount Veeder 99RP; Abreu Madrona 98RP; Shafer Hillside Select 98+RP; Paul Hobbs Beckstoffer To Kalon 98+RP; Insignia 98RP; Dominus 98RP and Outpost True Vineyard 98RP and Bryant 97+RP.

\$395

2009 CHATEAUNEUF DU PAPE BLIND

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Thursday December 8th

Join The Wine Workshop for a deliciously hedonistic tasting of the incredible 2009 vintage in Châteauneuf-du-Pape. The 2009 CDPs are destined to be a classic, but will they be better than the 2007s? Châteauneuf du Pape has been on a run of top vintages since 1998, with the exception of 2002 and 2008, almost every vintage has been outstanding. "2009 is proving to be a very interesting vintage for Châteauneuf. While the wines tend to share a number of traits of their 2007 siblings, those qualities are usually played at a lower volume," stated Josh Reynolds. It's no understatement to say that "2009 was a very warm year, not quite as bad as 2007 and definitely unlike the oven of 2003," said Sophie Estévenin of Domaine du Marcoux. Reynolds goes on to say, "The 07s, which are mostly velvety and seamless, many producers said that they prefer the firmer tannins and acid spine of their '09s to the relative softness (some say shapelessness) of a number of '07s" We will sample an incredible cross-section of the best domaines so you can decide which of these top vintages you prefer. Wines include: Pierre Usseglio Reserve des Deux Freres; Janasse Vieilles Vignes; Clos des Papes; de la Mordoree de la Reine des Bois; Vieux Donjon; Beurenard Cuvee Boisrenard; Domaine de Marcoux; Saint Prefert "Reserve Charles Giraud"; Grand Veneur Vieilles Vignes; Mas de Boislauzon Cuvee du Quet; Bosquet Des Papes Chante Merle; Cuvee Du Vatican Reserve Sixtine; Domaine Ferrando "Colombis"; Clos des Brusquieres and Clos du Mont Olivet.

\$295

2008 BORDEAUX BLIND

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Tuesday December 13th

Bordeaux's 2008 vintage is one of the best surprises in years for claret lovers. Battling challenging weather, the wines were victorious -- turning out incredibly well. In the shadow of the soon to be released top priced 2009s, 2008 is developing into a very attractive vintage. These are wines built in the classic style: not overly jammy and extracted but elegant, clean and balanced with wonderful purity of fruit, earthy complexity, refined tannins and deep color. 2008 is a far better vintage than: 02, 03, 04 or 07 and the best wines are equal or superior to the 06s. Wines include: Palmer; Ducru Beaucaillou; Pichon Baron; Montrose; Pontet-Canet; Pape Clement; Haut Bailly; Trotanoy; La Fleur Petrus; Bellevue Mondotte; La Mondotte; Hosanna; Pavie; Troplong-Mondot.

\$295

LES AMOUREUSES WITH STEVE TANZER

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Thursday December 15th

Join Steve Tanzer for this tremendous retrospective of one of Burgundy's most intriguing vineyards, Chambolle-Musigny Les Amoureuses. Considered one of the best Premier Crus of Burgundy, Les Amoureuses is situated just below Musigny on two parcels totaling 13.35 acres. The soil consists primarily of a red clay layer about 30 to 50 cm in depth covering a compact limestone slab with very little fissuring. The name Les Amoureuses means "The Lovers" which is indicative of its silky and seductive style. Steve Tanzer will lead us through multiple vintages of this quintessential Burgundy with many wines coming from his personal cellar. Steve's insights on this fascinating vineyard should not be missed. Wines include: 1990, 1986 Roumier; 1990, 1985 Vogue; 1993, 1986 Groffier; 1996, 1995 Drouhin; 2005, 2004 Jadot; 1999 F. Magnien; 1998 JF Mugnier; 1994 Dominique Laurent; 1986 Bertheau and 1985 Serveau.

\$595

ANNUAL BYOB HOLIDAY WINE PARTY TRIBECA GRILL

375 Greenwich St. (Franklin St.) Manhattan, NY 10013

Monday December 19th

The BYO is back! Those of you who came last December saw an incredible display of generosity, hedonism and a bit of excess! Come join us and nearly 120 other wine lovers at Tribeca Grill with gems from your cellar. We will sit in tables of ten according to the caliber of wine you bring and regulate a certain minimum standard. After some time, everyone shares around the room and it becomes a real free for all, and a heck of a party! The sky is the limit for the amount of extraordinary wines you will have a chance to sample. This dinner includes a four-course meal in Tribeca Grill's private room. Don't miss one of the greatest wine experiences of the year and a memory that will last a lifetime.

\$135 per person plus tax and gratuity

INTRODUCTION TO CHAMPAGNE SEMINAR WITH RICHARD JUHLIN

Michelangelo Hotel - 152 West 51st Street, Manhattan, NY 10019

Wednesday December 28th

Meet Richard Juhlin, the #1 Champagne expert in the world. Richard is famous for his skills in blind tasting. In Paris at the annual Spectacle du Monde tasting in 2003, Richard identified 43 out of 50 Champagnes blind. Richard currently holds the World record in tasted Champagnes (currently more than 6500 different Champagnes tasted). Join Richard as he personally leads this entertaining and informative appreciation class on Champagne. Get an insider's view to this wonderful region and its wines. We will enjoy top vintage cuvees as well as lesser known smaller grower Champagnes. If you are a lover of Champagne this is sure to be a seminar you will not want to miss.

\$195

1996 LUXURY CHAMPAGNE DINNER WITH RICHARD JUHLIN AT GRAMERCY TAVERN

42 E. 20th St. (bet. B'way & Park Ave. S.) Manhattan, NY 10003

Thursday December 29th

Come celebrate with us as we toast the end of 2011 with one of the best vintages ever in Champagne. Richard Juhlin, the world's foremost authority on Champagne, will lead this once in a life time dinner of top Champagnes. "Probably one of the great vintages of all time. Such acidity, allied to such a high alcohol potential, had not been seen since 1928, which should guarantee an unusual longevity" said Richard Juhlin on the 1996 vintage in Champagne. Join us in the private room of Gramercy Tavern for an intimate dinner with Richard Juhlin. Chef Michael Anthony (L'Arpège, Daniel, Blue Hill at Stone Barns) will personally create a special menu to pair with the

following Champagnes: Krug Clos du Mesnil; Cristal Rose; Philipponnat Clos des Goisses; Pol Roger Cuvee Sir Winston Churchill; Dom Perignon Rose; Krug; Cristal; Salon Le Mesnil; Billecart Salmon Cuvee Nicolas Francois; Dom Perignon; Pommery Cuvee Louise; Taittinger Comtes de Champagne; Veuve Clicquot La Grande Dame and Dom Ruinart.

\$745