

The WINE WORKSHOP

SPEND AN ENJOYABLE EVENING OF WINE EDUCATION WITH THE WINE WORKSHOP.

Fall 2009 was another stellar season! To everyone who has 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. For all you 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 OMNI BERKSHIRE PLACE HOTEL ~ 21 EAST 52 STREET ~ NEW YORK, NY 10022. (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 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 FINE AND RARE WINE AUCTIONS

Please inquire about events surrounding the auctions.

Saturday, February 27, 2010 ~ NEW YORK

Friday, March 26, 2010

Saturday, March 27, 2010 ~ HONG KONG

Wednesday, April 14, 2010 ~ NEW YORK

Friday, May 28, 2010

Saturday, May 29, 2010 ~ HONG KONG

Wednesday, June 30, 2010 ~ NEW YORK

For more information, please call our auction department at 877-ACKER-47 or email Truly Hardy at

ackerbids1@aol.com

ACKER MERRALL INTERNET AUCTIONS

Starting on the First of each month and ending at 8:00PM on the second 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 wines and speaker, and whether or not dinner is involved. Basic package starts at \$1,000, which includes wines, glasses, literature and speakeré.

GIFT CERTIFICATES

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

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THE OMNI BERKSHIRE PLACE HOTEL**

21 East 52 Street • New York, NY 10022

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PRODUCER SPOTLIGHT:

ALEJANDRO FERNANDEZ “PESQUERA”

Tuesday March 16th

If connoisseurs of Spanish wine consider Vega Sicilia the most prestigious bodega in Ribera del Duero, Alejandro Fernandez is certainly a close second. Americans discovered Pesquera when Robert Parker described Alejandro's wine as the Chateau Pétrus of Spain. The wines are stunning. The bodega was founded in 1972 at Pesquera de Duero. Alejandro has more than 220 hectares of superbly kept vineyards, 800 meters above sea level planted entirely with Tinto Fino. Alejandro Fernandez is a true innovator and his contribution to Spanish winemaking cannot be understated. We are honored to taste his wines in this excellent retrospective of Pesquera. Wines include: 1990 Janus; 1990, 1994 Gran Reserva; 1982, 1986, 1989, 1990, 1991, 1992 Reserva; 1994 Reserva Especial; 1983, 1984, 1985, 1988, 1994 Crianza.

.....\$195

**1985 BORDEAUX BLIND: THE LEFT BANK
TWENTY-FIVE YEAR ANNIVERSARY**

Thursday March 18th

The 1985 vintage combined high quantity with high quality. The top Médocs resemble the seductive 1953s, a vintage that has been drinking well its entire life. The 1985s display a fine richness and a rounded feminine character with outstanding aromatic purity and complexity. Balance, elegance and finesse are the hallmarks of this great vintage. The wines are starting to hit their stride now at twenty-five years old, and the best will easily last for decades to come. Michael Broadbent, a man who certainly knows his claret, declares the 85s his “favorite claret vintage of the decade”, which is saying a lot when up against monumental vintages like 1982, 1986 and 1989. 1985s have always been charmers with their soft, plump fruit and approachable personalities. Wines include: Lafite; Mouton; Latour; Margaux; Haut-Brion; La Mission; Cos d'Estournel; Las-Cases; Palmer; Montrose; Lynch-Bages; Pichon-Lalande; Gruaud-Larose and Ducru-Beaucaillou.\$395

2004 BRUNELLO DI MONTALCINO

Tuesday March 23rd

Brunello di Montalcino is the rare and exquisite wine made from the Sangiovese grape, locally called Brunello, produced around the small town of Montalcino in southern Tuscany. Only in Brunello di Montalcino must the DOCG wine be made entirely from Sangiovese. Montalcino's privileged climate allows Sangiovese to achieve a higher level of ripeness, thus giving the wines a deeper color and more body, tannin and extract than other Sangiovese-based wines. “Vintage 2004 is best described as the opposite of 2003. The weather was much more balanced throughout the growing season, which caused plants to unleash the large amounts of energy they had held in reserve from the previous year....The 2004s feature livelier color, well-articulated aromatics and finer tannins than the 2003s. The expression of fruit tends to be more layered, nuanced and delicate than the decidedly opulent 2003s.” Antonio Galloni. These majestic wines can challenge even the best wines of Piedmont. Don't miss this fantastic horizontal of one of the greatest modern vintages. Our outstanding line up includes: Gaja Pieve Santa Restituta Sugarille; Cerbaiona; Salvioni; Poggio di Sotto; Stella di Campalto; Valdicava; Siro Pacenti; Uccelliera; Pian dell'Orino; Salicutti Piaggione; Talenti; Ciacci; Agostina Pieri; Fuligni and Il Poggione.\$195

1991 CALIFORNIA

CABERNET SAUVIGNON BLIND

Wednesday April 7th

1991 was one of the best vintages of a great decade for California. Flowering conditions were ideal, promising a large crop of evenly maturing grapes. The harvest took place under perfect conditions in an excellent, unbroken Indian summer. This allowed for extended maturation of the grapes which resulted in more complex and structured wines. “What makes 1994, 1997, 1991, and to a lesser extent 1995 the four finest vintages of the decade is the fact that the wines are rich yet approachable, aromatic, with wonderful sweet, rich, multi-layered textures, ripe, well-integrated tannin, and low acidity. The wines have been approachable since conception, yet continue to indicate that they will be long-lived classics of remarkable symmetry and opulence.” Robert Parker. Wines include: Harlan; Araujo Eisele; Dominus; Shafer Hillside Select; Insignia; Dalla Valle; Montelena; Ridge Monte Bello; Heitz Martha's; Caymus Special Select; Seavey; Mondavi Reserve; Diamond Creek Volcanic Hill and Forman.\$295

**PRODUCER FOCUS:
MICHEL LAFARGE OF VOLNAY**

Thursday April 15th

Domaine Michel Lafarge, along with d'Angerville and Pousse d'Or is one of the trinity of supreme Volnay producers. The Lafarge signature is power and intensity, balanced by finesse and mineral complexity. Michel Lafarge is given the highest rating of three stars in Clive Coates' new book (The Wines of Burgundy). "Year after year, Michel Lafarge, now in his late seventies, and his son Frédéric produce some of the most delicious wines of the village, all the way from a *splendid Bourgogne rouge to the yardstick Clos des Chênes*" – Clive Coates. The domaine, now biodynamic, is not tempted by the latest modern fads, flexibility and artistry is the key here. These are delicious, brilliant terroir driven wines which are extremely gratifying. If you love classic, traditional Burgundy you won't want to miss this event. Wines include: 2004, 2003, 2001 Clos des Chênes; 2002, 2001, 1996, 1995 Clos du Château des Ducs; 2003, 2002, 2001 Caillerets; 2002, 2001, 1999 Volnay Vendanges Selectionnées.....\$195

**THE ESSENTIAL ELEMENTS OF WINE:
THE INFORMATION, TECHNIQUES AND
EXPERIENCE YOU NEED TO CHOOSE
FINE WINES INTELLIGENTLY
PRESENTED BY ROBERT L. CUNNINGHAM**

This series of tastings will introduce you to a number of highly-rated and in some cases rare and aged wines, as well as give you a broad base of information and experience necessary to choose and pair wines intelligently. We will explore the techniques and vocabulary of wine tasting, the vast differences in the world's great red and white varieties and how those differences affect the foods with which wines are paired, the impact of "terroir" (the combination of geography, climate and culture that can profoundly influence the character of a wine), the fundamental differences between the classic traditionalist and the international modernist styles of winemaking (and which style you prefer) and, finally, the remarkable and magical influence of aging on fine wines.

Robert Cunningham has more than a decade of experience in teaching wine tasting seminars and as wine buyer for a restaurant. He is a frequent guest speaker at The Wine Workshop

tasting seminars in New York and at the De Vinimus Society at Columbia University, and 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..

**PART 3: A CLASH OF STYLES –
THE CLASSIC TRADITIONALISTS VS.
THE INTERNATIONAL MODERNISTS**

Tuesday April 20th

The wine world appears increasingly divided into two camps: those winemakers who jealously guard the styles of winemaking that define their region, and those who strive to produce an international style that often belies the country or region of origin. This seminar adds an additional dimension to the discussion of "terroir" and whether the elements of "terroir" are enhanced more by the traditionalists or the modernists. What do these two fundamentally different approaches yield and which style do you prefer? We will find out!\$145

**PART 4: THE MIRACLE OF AGING –
COMPARING RECENT AND
MATURE, AGED WINES FROM
GREAT PRODUCERS**

Thursday May 13th

There is nothing more wondrous than opening a fully aged, fine wine and exploring the magical changes in character, integration, color, perfume, and taste that come with proper aging. In tThere is nothing more wondrous than opening a fully aged, fine wine and exploring the magical changes in character, integration, color, perfume and taste that come with proper aging. In this seminar, we will explore both recent and aged wines from the same great producers and see how dramatic the influence of aging is. You will also be able to explore whether your palate prefers younger or more mature wines, and why.....\$175





2005 CULT SPAIN BLIND

Wednesday April 28th

Spain is one of the worlds most exciting wine regions today. There is an abundance of brilliant new winemaking talent blending tradition with innovation, giving rise to unique wines of unprecedented quality. Spain is currently enjoying a qualitative revolution in wine, cuisine and the arts. 2005 was an outstanding vintage in Spain. "Recent vintages have been kind to all regions of Spain, especially 2005. That vintage's wines are turning out to be fresher and more energetic than the vaunted 2004s, which generally impress more for their size and power. This is definitely the case in Rioja, Ribera del Duero and Priorat, at least to my palate. Yes, most of the 2005 reds are rich, fleshy and structured wines by international standards, but their fruit, acidity and tannins are in balance, and the best of them are destined for a slow evolution in a cool cellar." Josh Reynolds. Wines include: Pingus; Numanthia Termanthia; Bodegas Mauro Tinto; Finca Villacreces Crianza; Vina Magana Calchetas; Finca Sandoval Manchuela; Sierra Cantabria El Bosque; Clos Figueres; Clos Martinet; Mas Alta Basseta; Mas Alta La Creu Alta; El Nido El Nido; Bodegas Alto Moncayo Aquilon.\$245

2006 BORDEAUX – THE LEFT BANK:

A CLOSER LOOK

Thursday May 6th

2006 will perhaps always live in the shadow of the great 2005s; however this is definitely a vintage to be reckoned with and one deserving your attention. Collectors should consider this vintage, especially because it's considerably less expensive than the 2005s, and the wines are truly excellent. "I did not expect the highlights of 2006 to be as promising as they turned out...the 2006 vintage has produced many fine wines, and overall, it is superior to 2004." – Robert Parker. "...When I crossed over to the Médoc, especially in St. Julien and points north, I was also impressed by the clarity and classic Cabernet Sauvignon character and structure of a number of 2006s, even if they are less fleshy and sweet than the 2005s. I'd advise purchasing a number of these 2006s for your cellar... The best wines have plenty of

natural alcohol and tannic structure; they show a lovely combination of fresh fruit and soil character thanks to sound natural acidity, and they convey vibrancy and energy." – Steve Tanzer. We put together an excellent cross section of top châteaux from each Left Bank terroir for you to sample and judge for yourself the merits of this vintage. Wines Include: Mouton-Rothschild; Lynch-Bages; Pichon-Lalande; Léoville-Las Cases; Léoville Poyferré; Ducru-Beaucaillou; Cos d'Estournel; Montrose; Calon-Ségur; La Mission Haut-Brion; Haut-Bailly; Palmer and D'Issan. \$265

RIOJA FOCUS ON "CVNE"

Thursday May 27th

Compañía Vinícola del Norte de España. Known as "CVNE", it is one of the best and most traditional Rioja bodegas. Founded in 1879 in Haro by Eusebio and Raimundo Real de Asua, it is still run by Eusebio descendents. These wines have always been highly coveted in Spain, so exports are very limited. CVNE's most important wines are its reds. At the top range, there are two exceptional ones: The Vina Real, which comes in crianza, a reserva and a gran reserva grown almost entirely in the Alavesa and the benchmark wine, Imperial, which comes only as reserva and gran reserva. It is one of the best and most respected red Riojas and grown entirely in Alta mainly from the Villalba vineyard, which has an exceptional microclimate. Both of these wines can mature incredibly and develop into the most beautiful expression of classic Rioja. Wines include: 1955, 1956, 1957, 1960 and 1966 Imperial Gran Reserva; 1959, 1962, 1964, 1970, 1973 and 1976 Vina Real Gran Reserva and 1966 Vina Real, Reserva Especial.\$365

AN EVENING OF NORTHERN RHÔNE WITH BOB CUNNINGHAM

Tuesday June 1st

The wines of the Northern Rhône are among the greatest in the world. These steep terraced slopes, with their low yields and brilliant minerality, produce hedonistic wines brimming with splendor, majesty and sheer tasting pleasure. They are full-bodied and monumental, with classic aromas of pepper,

smoke, cassis, truffles, game and leather. Join us for a tasty retrospective of these incredibly gratifying wines. Wines include: 1999 and 1993 Chave Hermitage; 1989 Jaboulet Hermitage La Chapelle and 1990 Jaboulet Crozes Hermitage 'Thalabert'; 1995 Rostaing Côte-Rôtie 'La Landonne' and 2000 Rostaing Côte-Rôtie 'Côte Blonde'; 1999 Chapoutier Côte-Rôtie La Mordorée; 2001 Delas Frères Côte-Rôtie La Landonne and 2001 Gerin Côte-Rôtie La Landonne; 1983 Guigal Côte-Rôtie Brune et Blonde; 1995 Clape Cornas; 1998 Jamet Côte-Rôtie; 1998 Sorrel Hermitage 'Le Gréal'; 2000 Vogüé Cornas Cuvée Vieilles Fontaines.\$265

**2007 WHITE BURGUNDY:
THE PREMIERS CRUS**

Wednesday June 2nd

2007 was a classic white burgundy vintage, one that many are starting to consider one of its finest. Warm weather started the season with an early and even flowering. In spite of record breaking sunshine, the season was extended and cool, which meant more transparency of terroir and minerality in the wines. *"The 2007s are characterized by fresh citrus and white stone fruit aromas, plenty of minerality and floral lift, and good levels of acidity. Many are like fleshier versions of the 2004s, which sounds like a near-perfect formula for white Burgundy to this taster. Although I think of the typical style of 2007 as being pure, focused, minerally and racy, in fact there's a creaminess with out heaviness or other exoticism to many of the wines that buffers their acidity and gives them great early appeal."* – Steve Tanzer. Join us as we sample these tasty wines and see which you would like in your cellar. Wines include: Leflaive Puligny-Montrachet Combettes and Pucelles; Sauzet Puligny-Montrachet Folatières and Perrieres; Ramonet Chassagne-Montrachet Caillerets and Vergers; Michel Niellon Chassagne-Montrachet Chaumées and Clos St Jean; Château de Maltroye Chassagne-Montrachet La Romanée; Henri Boillot Meursault Les Genevrières; Bouchard Meursault Charmes; Pierre Yves Colin Morey Meursault Les Perrières; Raveneau Chablis Vaillons; Dauvissat Chablis Forest and Fèvre Chablis Montée de Tonnerre.\$195

MARCASSIN WITH STEVE TANZER

Tuesday June 15th

Meet Steve Tanzer and enjoy wines from his own personal cellar. Helen Turley is one of the most influential and best winemakers in California. Since the mid-'80s she has received critical acclaim for almost every wine she has touched (including Colgin, Bryant, Peter Michael, Pahlmeyer and Martinelli, amongst others). Helen's formula for making outstanding wine is simple: great vineyards meticulously farmed, limited yields, precise harvesting for ideal ripeness, and non-interventionist winemaking. The Marcassin label (French for 'young wild boar') she established with husband John Wetlaufer has featured Chardonnays and Pinots from top North Coast sites from Carneros to Alexander Valley, but the true cult wine from Marcassin is the estate bottling from Turley and Wetlaufer's own vineyard planted on the cool Sonoma Coast. These wines are highly-allocated and only available through a mailing list, so you won't want to miss this chance to experience an extraordinary double vertical of Marcassin Marcassin Vineyard bottlings, extending back to the first commercial vintage for these rare wines. Wines to be tasted will include: 2003, 2002, 2000, 1998, 1997 and 1996 Marcassin Marcassin Vineyard Chardonnay & Pinot Noir.\$495





ALL DINNERS BEGIN AT 7:00 PM
 LIMITED TO 20 PEOPLE UNLESS OTHERWISE NOTED

CONNOISSEUR SERIES

LOUIS LATOUR CORTON-CHARLEMAGNE AND CORTON GRANCEY VINTAGE DINNER WITH LOUIS FABRICE LATOUR AT EIGHTY ONE

Excelsior Hotel - 45 West 81 Street (between Columbus Avenue & Central Park West)

Monday March 8th

Meet Louis-Fabrice Latour and taste older vintages of two of Burgundy's classic Grand Crus. Louis-Fabrice, now in charge of the Domaine, is a seventh-generation family member. He will lead us through this extraordinary retrospective of two of his top wines, Corton-Charlemagne and Corton-Grancey. The Latour Corton-Charlemagne vineyard is situated in the prime area of the hillside of Corton, where its southeasterly aspect ensures maximum exposure to the sun. This remarkable wine is intensely powerful and fills the mouth with a multiplicity of flavors and texture. The Latour flagship wine, Corton-Grancey, derives its fruit from the following holdings: Les Bressandes, Les Chaumes, Les Pougets, Les Perrières and Les Grèves, all of which are planted with vines with an average age of over 40 years. The Latour family themselves have been viticulturists since the 17th century, slowly building up a unique Domaine of fifty hectares (125 acres). This Domaine are the largest Grand Cru property owners in the Cote d'Or with a total of 28.63 hectares (71.58 acres). This is an incredible opportunity to taste older vintages of these outstanding wines. Chef Ed Brown, former executive chef of the Sea Grill, will personally put together a wonderful menu to pair with the wines. This exceptional wine and dining experience will be a night to remember! Wines include: 1942, 1947, 1971, 1973, 1978, 1990, 1996 and 1999 Corton-Charlemagne; 1929, 1955, 1961, 1966, 1971, 1983, 1985, 1995 and 1999 Corton-Grancey and 1937 Corton-Grèves.\$495

1990 BAROLO DINNER HOSTED BY ANTONIO GALLONI AT ALTO

11 East 53 Street (between Fifth & Madison Avenues)

Tuesday March 9th

Join Antonio as we focus on the celebrated 1990 vintage for Barolo. Antonio will lead us through a comprehensive tasting of the 1990 vintage as well as give you invaluable information on all the producers and the region. You won't want to miss this highly informative event. The hot and dry summer of 1990 produced stunning wines of the highest quality with generous, concentrated fruit. The wines are flavorful and aromatic with the great complexity and longevity that mark a world-class vintage. Piedmont enjoyed its third successful vintage in a row in 1990 and proved even better than the previous two years and amongst the best since 1945. Antonio's insights into the wines of Italy are considered the benchmark to all serious collectors and lovers of great Italian wine. Alto is the best northern Italian restaurant in the city and Michael White's divine cuisine will be the perfect setting for this extraordinary dinner. Wines include: Giacomo Conterno Monfortino and Cascina Francia; Aldo Conterno Cicala; Mascarello Monprivato; Gaja Sperss; Bartolo Mascarello; Sandrone Le Vigne; Roberto Voerzio Brunate; Clerico Ciabot Mentin Ginestra; Elio Altare La Morra; F. Rinaldi Cannubbi; Prunotto Cannubi and M. Chiarlo Cerequio.\$695

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CONNOISSEUR SERIES

**MICHEL GROS VOSNE-ROMANÉE “CLOS DES RÉAS” DINNER
WITH CLIVE COATES, MW AT BOULEY**

163 Duane Street (Hudson Street), New York, NY 10013

Wednesday March 24th

Join Master of Wine Clive Coates for a dinner of wonderful Burgundy at one of New York’s best French restaurants. We will taste an extraordinary vertical of one of Burgundy’s most classic wines, Clos des Réas. All the wines are being supplied directly from Michel Gros and the Domaine for this event. This domaine was originally part of the Louis Gros domaine, first split in 1963 and then further divided between Michel and Anne-Francoise, the children of Jean Gros. Michel has actually been making the wine here since 1975 and is one of the very best producers in Burgundy. The signature wine of the estate is the monopole Clos des Réas, which displays a stirring goût de terroir and all the spice and violets associated with the best Vosne-Romanées. Michel Gros is given the highest rating of three stars in Clive Coates’ new book (The Wines of Burgundy). Clos des Réas is a premier cru – however, like other famous vineyards such as Cros Parantoux, Les Amoureuses and Clos St. Jacques, it is considered by many to be at Grand Cru level. *“Though it is located further down toward the valley than all the other premiers crus, few would deny that the wine fully merits the title of first growth, and a very good one at that. The wines here are understated intense and very delicious. The wine is not a heavyweight, but pure fragrance of Pinot Noir at its most elegant”* – Clive Coates. This comprehensive tasting will include a staggering twenty vintages – 1988 though 2007!.....\$595



PENFOLDS GRANGE DINNER AT DOUBLE CROWN

316 Bowery (Bleecker Street), New York, NY 10012

Thursday April 8th

Australia’s fine wine tradition began when Max Schubert, Penfolds’ chief winemaker started Grange Hermitage, now just called Grange. Schubert who had recently returned from Bordeaux discovered wines made from Cabernet Sauvignon and aged in French new oak were able to age gracefully for half a century or more. He was determined to reproduce these wines in South Australia. He decided that Shiraz grapes, the same variety as the Rhône Valley’s Syrah, were better suited to South Australia’s climate. Although different from Cabernet, he found that if he picked early, reduced the yields heavily and handled the grapes carefully from the moment of harvest, he would achieve the results he wanted. A legend was born and Grange today is still considered by connoisseurs around the globe as Australia’s one and only First Growth, and one of the world greatest wines. Exquisite aromas and flavors of blackberry, cherry, and vanilla are balanced by a wine of massive structure, exceptional strength and mind-boggling complexity. The dinner will be held at Double Crown which is one of the few restaurants whose outstanding fusion menu has an Australian influence. Vintages include: 1998; 1990; 1986; 1985; 1984; 1983; 1982; 1981; 1980; 1977; 1976; 1975; 1971 and 1970.\$695

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CONNOISSEUR SERIES

LYNCH-BAGES VERTICAL DINNER AT GRAMERCY TAVERN

42 East 20 Street (between Broadway & Park Avenue South), New York, NY 10003

Wednesday April 14th

Also known as the poor man's Mouton, Lynch-Bages is one of the most marvelous châteaux in all of Bordeaux. In 1972 after thirty-five years of building Lynch-Bages reputation as one of the most consistent and outstanding wines of Bordeaux Jean-Charles Cazes died at the age of ninety-five, his son André Cazes took over the management of the property and was soon after joined by his grandson Jean-Michel Cazes. Since 2006, a new generation, led by Sylvie Cazes-Régimbeau and Jean-Charles Cazes, has been looking after the future of the property. This exceptional wine has been performing well above its Fifth Growth status for years easily producing wines equivalent to a Second Growth. Always represent a great value in Bordeaux and is known for producing great wines even in "off" years. Lynch-Bages is brilliantly concentrated, with that classic black-currant bouquet and flavor. These wines always remain well-balanced and elegant while still maintaining its majestic power. This is a wine of outstanding breed and class. We are extremely excited to offer this spectacular vertical of this classic Bordeaux. Vintages include: 2000; 1999; 1996; 1995; 1990; 1989; 1986; 1985; 1982; 1978; 1970; 1966; 1962; 1961 and 1959.\$695

BRYANT FAMILY VINEYARD CABERNET SAUVIGNON

VERTICAL DINNER AT BLT PRIME

111 East 22 Street (between Lexington Avenue & Park Avenue South), New York, NY 10010

Wednesday May 12th

This exceptional thirteen-acre hillside vineyard on Pritchard Hill is one of the great sites of Napa Valley. The owners are Don and Barbara Bryant and the original wine maker was Helen Turley. In 2005, winemaking consultant Philippe Melka was replaced by an all-star winemaking team headed by Mark Aubert, working in conjunction with consulting enologist, Michel Rolland and viticulturalist David Abreu. Ross Wallace took over the winemaking from Mark Aubert in December 2009. This Napa Valley royalty has a production of only 1,000 cases. The unique microclimate of the Pritchard Hill vineyard has the moderating influence of Lake Hennessey, which enhances the quality of fruit as the winds cool the grapes on hot summer days. The resulting wine is intensely concentrated, enormously complex with sexy saturated aromas of black fruits and currant. This delicious dinner will take place at BTL Prime one of New York's tastiest steak houses. Don't miss it! Vintages include, every release ever, 2006 back to 1992.\$695



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CONNOISSEUR SERIES

1990 CHAMPAGNE COCKTAIL PARTY AT AQUAVIT

65 East 55 Street (bet. Madison and Park Avenues)

Tuesday June 8th

1990 is hailed as one of champagnes most outstanding vintages categorized by its great structure and incredible aromatics. Critics compare the 1990s with the 1928s. *"I am too young to have known the wines of 1928 in the prime of their youth, but I can imagine that they had the same dense and impressive structure, allied to magnificent aromas. The wines (1990) are so rich in aromatic essences that you can almost chew them"*. – Richard Juhlin. Now just hitting the next plateau of maturity, these stunning wines are taking on a multiplicity of flavors and aromas ranging from honey, coffee and saffron. Join us at Aquavit where Chef Marcus Samuelsson will offer us tasty delights of caviar and other delicacies. This will be a stand up style cocktail Party. Our incredible line up includes: Krug; Cristal; Dom Pérignon; Salon Le Mesnil ; Bollinger Grande Année; Veuve Clicquot La Grande Dame; Taittinger Comtes de Champagne; Pol Roger Sir Winston Churchill; Billecart-Salmon Grande Cuvée (magnum); Philipponnat Clos des Goisses; Dom Ruinart Blanc de Blancs; Perrier Jouet Belle Epoque (magnum); Deutz Cuvée William Deutz (magnum) and Henriot Cuvée Enchanteleur (magnum).....\$595

AGED GERMAN AUSLESE DINNER AT TSE YANG

34 East 51 Street (between Madison & Park Avenues) New York, NY 10022

Thursday June 10th

German wines have many great virtues: they are delicious when young, have low alcohol and are completely under valued for what they are. In fact they are probably the best value in terms of price and quality of any of the world's classic wines. Even though German wines are immediately enjoyable connoisseurs know they can easily age for decades and develop hauntingly beautiful bouquets and flavors. Here is your opportunity to taste stunning German Rieslings at one of New York's best and most wine friendly Chinese restaurants. You will be amazed how well these wines hold up and how extraordinarily delicious they can be. Wines include: 1959 Josef Shmitt Trittenheimer Apotheke Auslese; 1990, 1983, 1976 Joh Jos Prüm Wehlener Sonnenuhr Auslese Gold Capsule; 1983 Carl Von Schubert Maximin Grunhauser Abtsberg Auslese; 1976 Von Simmern Hattenheimer Nussbrunner Auslese; 1976 Schorlemer Lieserer Neiderberg Helden Auslese; 1971 S.A.Prüm Wehlener Sonnenuhr Auslese; 1971 Winzerverein Forster Kirckenstock Auslese; 1971 Sanctus Jacobus Zeltinger Himmelreich Auslese; 1971 Schorlemer Zeltinger Schlossberg Auslese; 1967 Von Simmern Rauenthaler Herberg Auslese and 1983 Sanctus Jacobus Zeltinger Sonnenuhr Auslese and for dessert: 1976 Schloss Schonborn Erbacher Marcobrunn Beerenauslese 1983 Dr. Karl Christoffel Graacher Himmelreich Eiswein.\$395



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LIMITED TO 20 PEOPLE UNLESS OTHERWISE NOTED

LUXURY DINNERS

1961 RED BURGUNDY DINNER AT CRU

24 Fifth Avenue (between 9th & 10th Streets), New York, NY 10011

Thursday April 22nd

1961 will always be remembered as one of the greatest vintages in Bordeaux and Burgundy was lost in its shadow. Recently many collectors are re-discovering the merits of the 1961 vintage with its great acidity and still vibrant fruit, and many great collectors now think it might be the vintage of the decade. Spring was warm leading to an early bud break. Flowering took place under cool conditions thus reducing yields, however the heat returned in August just in time to ripen the grapes and the harvest in September took place under excellent conditions. Join us in the private room of one of our favorite restaurants to experience these classic mature Burgundies. Don't miss what is sure to be one of the most extraordinary dinners of the season. Our line up includes: DRC Grands Échézeaux; Louis Gros and Noëllat Richebourg; Roumier Les Amoureuses; Drouhin and Meuljen-Pigneret Musigny; Trapet Chambertin; Thorin and Moillard Clos de Bèze; Drouhin and Ponnelle Bonnes-Mares; Thomas-Bassot Mazis; Ponnelle Clos de la Roche and Thorin Clos de Vougeot.\$1,195

1990 GRAND CRU RED BURGUNDY DINNER AT BAR BOULUD

1900 Broadway (between 63 & 64 Streets), New York, NY 10023

Thursday May 20th

The 1990 harvest took place under ideal weather conditions in September. Yields were on the high side but the hot, dry summer produced small, concentrated berries which resulted in deeply colored and intensely flavored wines, arguably one of the best Red Burgundy vintage since 1949. 1990 is the classic vin-de-garde, red wine vintage. These truly magnificent wines, full of rich, spicy and exotic flavors, are just starting to come out of their shells. Even after the great duo of 1988 and 1989, 1990 was universally received with praise from winemakers, critics, and ultimately consumers as well. If you are a lover of great Red Burgundy, you don't want to miss this twenty-year perspective on one of Burgundy's best vintages! Wines include: Leroy Romanee-St.-Vivant; J.F. Mugnier Musigny; Roty Charmes-Chambertin Vieilles Vignes; Ponsot Griottes-Chambertin; Lignier Clos de la Roche; Rouget Échézeaux; Vogue Bonnes-Mares; Mongeard-Mugneret Grands-Échézeaux; Gros Frères Richebourg; Georges Mugneret Ruchottes-Chambertin; Armand Rousseau Mazis-Chambertin; Jadot Chambertin Clos de Bèze.\$795

MARGAUX VS. PALMER DINNER AT CRAFT

43 East 19 Street (between Broadway & Park Avenue South), New York, NY 10003

Wednesday May 26th

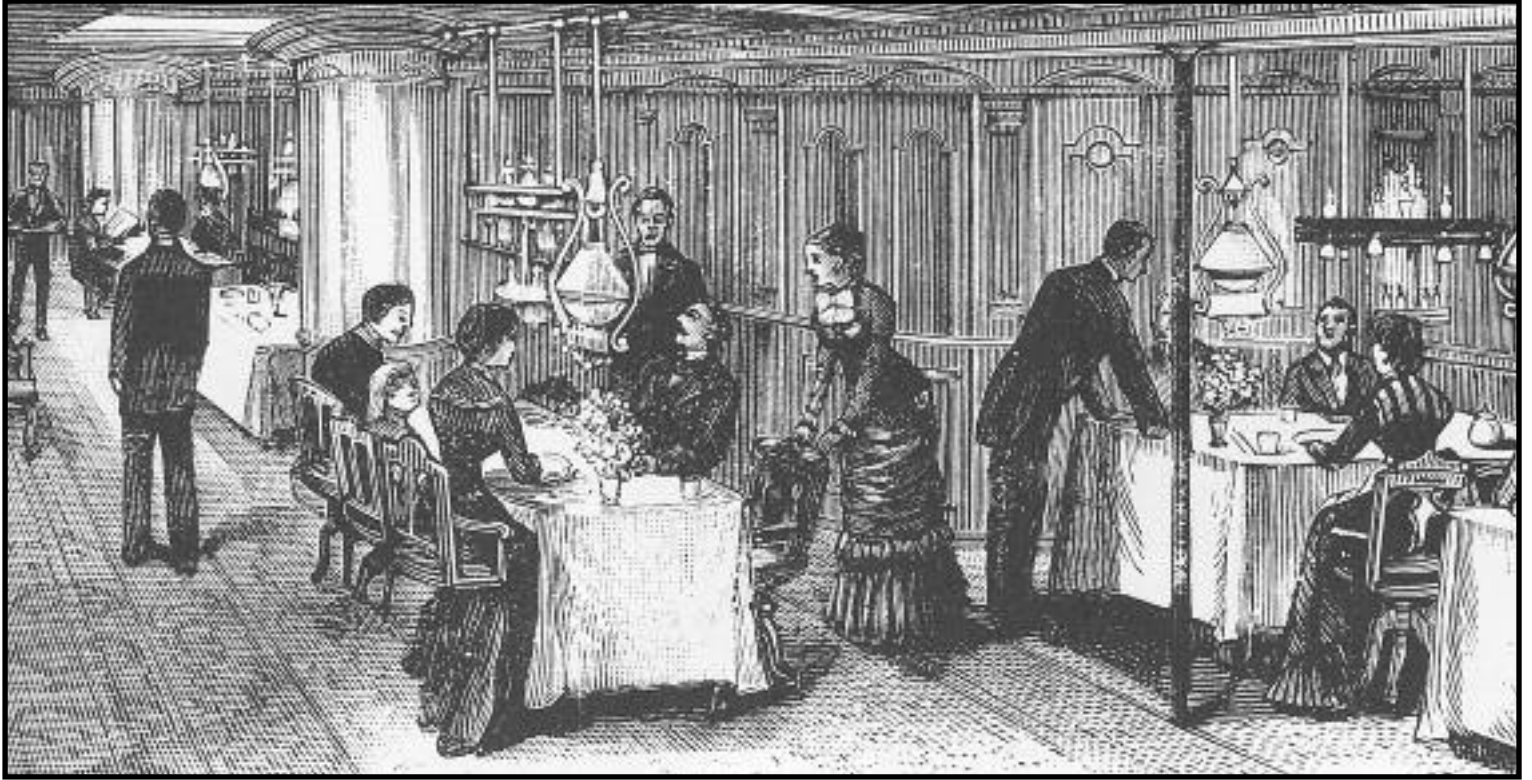
Château Margaux is considered the most elegant and sensual of the First Growths. Its haunting perfume and incredible balance of power and finesse are nothing short of amazing. The Château has a long history dating to the 12th century, but its best years started when it was purchased in 1977 by André Mentzelopoulos. It helped even more when Paul Pontallier took the helm in 1983. The '80s brought an amazing string of great vintages, and the wine has never been better. Wine enthusiasts from around the globe all agree that Château Palmer also produces one of Bordeaux's greatest wines. The name of the château came from an English general, Charles Palmer, who arrived in Bordeaux in 1814 and immediately began land acquisition and vineyard planting. Within twenty years, the property became known as Château Palmer. Although Palmer is officially a Third Growth, in many vintages these wines can rival and outperform even First Growths. Join us at this fascinating challenge of the two greatest wines of Margaux in a head to head challenge. We will include both Château Margaux and Château Palmer from: 1996; 1990; 1989; 1988; 1986; 1985; 1983 and 1982.\$995



The WINE WORKSHOP

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