

**Beringer Private Reserve Cabernet Vertical Tasting  
With Winemaster Ed Sbragia**

March 30, 2005

Dear Member,

Beringer Vineyards is the oldest continuously operating winery in Napa Valley. Jacob and Frederick Beringer founded the winery in 1876. The volcanic soil they found was ideal for growing the varietal grapes of Europe's winemaking regions, and the hills were dug out by Chinese workers returning from the completion of the Trans-Continental Railroad, in order to provide storage and aging tunnels that would maintain the constant temperature needed to produce fine wines. Over the years, Beringer has always emphasized the crafting of wines of the highest quality.

Ed Sbragia, winemaker of Beringer from 1984 – 2000, and winemaster since 2000, has carried on this tradition and has taken the winery to even greater heights. As one of America's greatest winemakers, Ed Sbragia will conduct a vertical tasting of Beringer's flagship wine, the Private Reserve Cabernet Sauvignon, for our Society. *This is an extraordinary opportunity!* We will taste 10 vintages of the Private Reserve Cabernet Sauvignon, including the first Private Reserve ever made, the 1977, and the recently released and highly praised 2001. Robert Parker calls the 2001 vintage one of the greatest wines ever made at Beringer, giving it a 96 rating. The other eight vintages will be 1983, 1985, 1988, 1991, 1992, 1995, 1999 and 2000.

In addition, we will taste a new release from Ed Sbragia's own label, Sbragia Family Vineyards – the highly regarded 2002 Gamble Ranch Chardonnay. Parker calls this wine "Batard-Montrachet-like." Ed Sbragia has this to say: "Stylistically, my goal was to make a Chardonnay in the biggest, most intensely rich style possible, while keeping the wine in balance and maintaining the vineyard's terrain and fruit expression."

The tasting will be held at the beautiful and stately University Club. Please join us for this fabulous event, and you may taste some wines you really want to buy for your cellar. The tasting is limited to 60 attendees, so please make your reservations early to assure your place.

Sincerely,



Ivan Thornton, President

Date: Thursday, May 5, 2005

Time: Reception: 6:00 p.m. Tasting: 6:30 p.m.

Location: University Club, One West 54<sup>th</sup> Street (Corner 5<sup>th</sup> Ave. & 54<sup>th</sup> Street)

Contribution: Members: \$70; Guests: \$75

Dress: Business Attire (coat and tie); Cocktail Dress

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1053

RESERVATION FORM

Thursday, May 5, 2005

**BERINGER PRIVATE RESERVE CABERNET SAUVIGNON TASTING  
WITH WINEMASTER ED SBRAGIA AT THE UNIVERSITY CLUB**

Member Name(s) \_\_\_\_\_

Guest Name(s) \_\_\_\_\_

Member(s): # @ \$70.00 \_\_\_\_\_

Guest(s): # @ \$75.00 \_\_\_\_\_

**Members with dues paid and Prospective Members will be given preference up to THURSDAY, April 28.** After that date, guests will be accepted in the order in which their reservations were received.

To make a reservation, please go online to [www.wfsny.org](http://www.wfsny.org) and complete the process electronically. You may pay with a Visa or MasterCard, or you may mail a check to the office.

**Or** if you prefer, you still may e-mail [geri@wfsny.org](mailto:geri@wfsny.org) or send a fax to (212) 297-0444 to reserve your place. Please indicate your address and telephone number below. THANK YOU!

Check must follow and be received at the office within **4 days** of your e-mail or fax to validate your reservation.

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_