



The Wines of Drouhin - From Burgundy to Oregon – A Tasting with Laurent Drouhin

Dear Members:

Come join us for a wonderful tasting of Drouhin - red and white Burgundy, Oregon Pinot Noir and Chardonnay. We are delighted to have Laurent Drouhin, fourth generation member of this prestigious winemaking family, as our guest lecturer. Laurent will discuss the challenge of growing Pinot Noir and Chardonnay in the Old and New World and take us through a tasting of some of his family's best known wines from both regions.

Drouhin has been in the forefront of modernizing winemaking in Burgundy. Drouhin wines are known for their elegance, finesse and "terroir." In 1987, Robert Drouhin decided to acquire a vineyard in Oregon, south of Portland, in an area where he knew Pinot Noir would excel. The venture was a great success. With the very first vintage (1988), the reputation of Domaine Drouhin Oregon was made.

We will taste Drouhin's highly regarded red and white Burgundies including 2003 Chambolle Musigny, 2000 Volnay, 2001 Batard Montrachet, 2003 Meursault and 2005 St. Veran. We will also taste Domaine Drouhin's single vineyard Chardonnays and Pinot Noir from the 2004, 2005 and 2006 vintages.

This promises to be a very interesting and educational tasting. Come see how the Drouhin wines made in Oregon compare to the Drouhin wines made in Burgundy.

Very truly yours,

Ira S. Greene
President

Date: Tuesday, January 29, 2008
Time: Reception: 6:00 pm; Tasting: 6:30 pm
Location: Union League Club - 38 East 37th Street (between Park - Madison Avenue)
Dress: Business Attire
Contribution: Members \$85; Guests \$105

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1089

RESERVATION FORM

Tuesday, January 29, 2008

The Wines of Drouhin - From Burgundy to Oregon - A Tasting with Laurent Drouhin

Please reserve ____ places for the The Wines of Drouhin event.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$85.00 \$ _____ enclosed

_____ Guest contribution @ \$105.00 \$ _____ enclosed

Only those Members who have paid their dues may make a reservation. Members with dues paid and Prospective Members will be given preference up through TUESDAY, January 22. After that date, guests will be accepted in the order in which their reservations were received.

To request a reservation, please go online to www.wfsny.org and complete the process electronically. You may pay securely with Visa, MasterCard or American Express, or you may mail a check. If you need assistance, please contact rose@wfsny.org

Or if you prefer, you may mail this form with your check to request your reservation. Checks should be mailed to The Wine and Food Society of New York, c/o: 249 Kimball Avenue, Westfield, NJ 07090. If you have any questions, please call Rose at (908) 389-9590. Please use the enclosed envelope and indicate your address and telephone number below *only if paying by check*. **THANK YOU!**

IF YOU PAY BY CHECK, YOUR CHECK MUST BE RECEIVED BEFORE YOUR RESERVATION CAN BE CONFIRMED.

Address: _____ Telephone: _____