

Table Name	Vintage	Tickets
Table A - Bordeaux, Scotch, Port		
Ch. Larrosee	1995	5
Bahans du Ch. Haut-Brion	1995	9
Chateau La Fleur Petrus	2005	17
Château Les Ormes De Pez	1990	5
Laphroiaig 11 yr-old, Ch Petrus Cask - Murray McDavid (bottled Bruichladdich)	1998	15
LBV Port Traditional (Bottled 1998) - Offley	1994	3
Table B - Italy, Loire, Germany and other Europe		
Barolo Riserva - Borgogno	1997	9
Gewurztraminer, Oberer Weingarten VT - Rolly Gassmann	2008	6
Ornellaia - Tenuta dell' Ornellaia	1998	16
Sauvignon Blanc, Colles - Gross	2013	3
Gewurztraminer, Clos Saint Urbain - Zind Humbrecht	2005	7
Barolo, Cannubi - Michele Chiarlo	1998	5
Table C - Burgundy and Chablis		
Corton, Clos du Roy - Antonin Guyon	1998	7
Gevrey-Chambertin, Estournelles St-Jacques 1er cru - Jadot	1998	12
Pommard, Les Rugiens 1er Cru - Jadot	1998	5
Nuits-St-Georges, Les Boudots 1er cru - Jadot	1998	6
Chambolle-Musigny, La Combe d'Orveau - A-F Gros	1993	8
Chambolle-Musigny, Les Feusselottes 1er cru - Jadot	1998	5
Table D - Rhone, Spain and Alsace		
Cote Rotie - Bernard Burgaud	2005	3
Plan Pegau, Selectionné Laurence Féraud - Pegau	2005	3
Tinto - Palacio De Arganza	1970	3
Côtes-du-Rhône - Coudoulet de Beaucastel	2000	3
Cornas, Domaine St Pierre - Jaboulet	1996	5
Montilla Morales Pedro Ximenez Solera 1927 - Alvear	NV	3
Table E - New World		
Cabernet Sauvignon, Bin 707 - Penfold's	2005	15
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Chardonnay, Adelaide Hills - Penfold's	1998	7
Pinot Noir, Le Clos Vnyd - Le Clos Jordanne	2005	3
Crème de Mure - Manguin	NV	3
Pinot Noir, PEC Little Creek Vineyard - Keint-he Winery	2007	3
Table F - USA and Chile		
Cabernet Sauvignon, Alexander Valley - Silver Oak	2001	6
Sauvignon Blanc - Spottswoode	2014	5
Chardonnay, Saratoga Cuvee - Mount Eden	2006	3
Cabernet Sauvignon - Philip Togni Napa Valley	1998	8
Cabernet Sauvignon - Philip Togni Napa Valley	2004	9

How the event works

Upon arrival you will receive an envelope at the reception desk. Your envelope contains:

1. A list of the wines initially being served this evening, the table at which each will be served, and the number of tickets required per serving (on the first page);
2. 40 tickets which can be exchanged for wines; and
3. A coloured “1920 Madeira Malvaia” voucher, if you ordered this in advance.

If you are a newcomer to this event – Welcome. This information will help you understand the format. For those who have attended before – Welcome Back. This information will be a refresher for you!

At any time, up to 36 wines will be available, all in limited quantities. For most of the wines listed on the sheet, at least 40 servings are available (sometimes more). Also, to help guide you, red wine names will also be identified with an ‘R’; white wines will have a ‘W’ and a variety of others (dessert, sparkling, fortified, and spirits) a ‘V’. To sample any of these wines, exchange the appropriate number of tickets at the relevant table for a single serving. As each of the listed wines is consumed a ‘mystery wine’ will replace it. To help you identify the mystery wines they will all be displayed with a coloured background, while the advertised wines will be on white paper. When a mystery wine is consumed, it will also be replaced. The number of tickets required for the mystery wines will vary. Please note that the servers do NOT know the next mystery wine; it is controlled from the kitchen, so they really can't tell you what the next wine will be.

All wine servings use the same mechanical pourers and are the same size. No half or split portions will be served. If you would like a double serving of a particular wine, this is possible, but please allow time for others to try the wine and go for the second serving later in the evening.

Additional tickets to exchange for wine are also available at the reception table. Please drink responsibly; in compliance with our license we do reserve the right to refuse to sell someone additional tickets or to serve more wine. Cash is required to buy extra tickets. We do not accept debit or credit cards.

The special 1920 Madeira will be served at the reception table for those who bought ahead. The servings will be kept in the kitchen and brought out in flights beginning around 8 p.m. You may pick up a glass at any time – remember if you have a ticket you will get a glass so there is no need to rush! If you didn't order this in advance, it may still be available. Check at reception.

In previous years we have received requests for empty bottles. We cannot do this, as the bottles are required for a count by the venue and corkage charges.

Last, and by no means least, please relax and enjoy the evening. Mingle with your fellow WINETASTERS; and, if you are driving, ensure your consumption reflects this. The directors wish you a Happy Holiday Season and look forward to renewing wine-tasting pleasures in the New Year. If you have any comments or suggestions either on the Holiday Party or other activities, feel free to drop us a line, or make notes overleaf and drop it off at Reception.

PLEASE RE-USE THE SAME GLASS ALL EVENING AND RETURN IT TO US AT THE END. THANK YOU.