

NEW YORK WINE EXPERIENCE

October 22-24, 2009 ▪ New York Marriott Marquis ▪ New York City
Sponsored by the Wine Spectator Scholarship Foundation

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program

A registration for the weekend includes both Thursday and Friday evening "Critics' Choice" Grand Tastings, all the Friday and Saturday daytime sit-down conducted tastings, seminars, and luncheons and the Saturday evening black-tie "Grand Award" Banquet.

DAY ONE: Thursday, October 22, 2009

EVENING • 6:30 pm* - 10:00 pm

"Critics' Choice" Grand Tastings

The New York Wine Experience begins with the "Critics' Choice" Grand Tastings. This is the first of two nights to taste wine from more than 250 of the best wineries/châteaux in the world's great winegrowing regions. All the wineries and châteaux participating have been carefully selected by the *Wine Spectator* board of editors and have earned our 2009 "Critics' Choice" award. Each winery/château has been asked to pour one great vintage throughout the two nights of tastings—a wine rated 90 points or higher by *Wine Spectator*. This is a rare opportunity to meet the owners and winemakers who will be pouring their wines. For a list of participating wineries, [click here](#).

DAY TWO: Friday, October 23, 2009

MORNING

Part I 9:00 am - 9:15 am

"Welcome and Preview of the New York Wine Experience," Marvin R. Shanken, editor & publisher, *Wine Spectator*.

Part II 9:15am am - 10:15 am

Rhône's Rising Stars Tasting

A salute to some of the hottest rising stars from the northern and southern regions of France's Rhône Valley. We will taste eight top-rated Rhône wines, including several from the outstanding 2007 vintage. James Molesworth, senior editor, *Wine Spectator*, moderates the panel of owners and/or winemakers. The wines are:

1. Jean-Louis Chave St.-Joseph 2007
2. Domaine du Coulet Cornas Les Terrasses du Serre 2007
3. Domaine Giraud Châteauneuf-du-Pape Les Gallimardes 2007

4. Domaine St.-Préfert Châteauneuf-du-Pape Auguste Favier Réserve 2007
5. Michel & Stéphane Ogier Côte-Rôtie Lancement Terroir de Blonde 2006
6. Perrin & Fils Vinsobres Les Hauts de Julien 2007
7. Château de St.-Cosme Gigondas Le Claux 2007
8. Les Vins de Vienne Vin de Pays des Collines Rhodaniennes Sotatum 2007

Part III 10:15 am - 10:45 am

Matt Kramer, columnist, *Wine Spectator*, will present three of Sicily's most extraordinary red and white wines, which show that Sicily's wine greatness today comes from its most ancient, unique-to-Sicilian-soil grape varieties. It will be a tasting you can't refuse—and won't want to.

Part IV 10:45 am - 12:00 noon

Bordeaux's Right Bank Tasting A rare opportunity to taste exceptional wines from Christian Moueix, the legendary producer from Bordeaux's Right Bank. He will present eight wines from his estates in Pomerol and St.-Emilion. James Suckling, European bureau chief, *Wine Spectator*, joins him. The wines are:

1. Château Bélair St.-Emilion 1er Grand Cru Classé 2005
2. Château Hosanna Pomerol 2000
3. Château La Fleur-Pétrus Pomerol 1998
4. Château La Grave Trigant de Boisset Pomerol 1990
5. Château Latour à Pomerol Pomerol 1989
6. Château Magdelaine St.-Emilion 1er Grand Cru Classé 2005
7. Château Providence Pomerol 2005
8. Château Trotanoy Pomerol 1995

LUNCHEON • 12:00 Noon - 1:30 pm

A gourmet lunch designed to give you an opportunity to taste a variety of wines and determine your own food-and-wine pairings. This is an informal venue to taste many top-scoring wines.

AFTERNOON • Part V 1:30 pm - 3:00 pm

Wine Spectator's Top 10 Tasting A tasting of the 2008 Top 10 wines as selected by the *Wine Spectator* board of editors and published in the December 31, 2008 issue—an annual highlight. The wines are:

1. Casa Lapostolle Clos Apalta Colchagua Valley 2005
2. Château Rauzan-Ségla Margaux 2005
3. Quinta do Crasto Douro Reserva Old Vines 2005
4. Château Guiraud Sauternes 2005
5. Domaine du Vieux Télégraphe Châteauneuf-du-Pape La Crau 2005
6. Pio Cesare Barolo 2004
7. Château Pontet-Canet Pauillac 2005
8. Château de Beaucastel Châteauneuf-du-Pape 2005
9. Mollydooker Shiraz McLaren Vale Carnival of Love 2007
10. Seghesio Zinfandel Sonoma County 2007

Each winery owner or winemaker will comment on his wine. The tasting will be led by Harvey Steiman, editor at large, *Wine Spectator* and Bruce Sanderson, senior editor, tasting director, *Wine Spectator*.

EVENING • 6:30 pm* - 10:00 pm

"Critics' Choice" Grand Tastings A second opportunity to taste the wines and meet the owners and winemakers from more than 250 specially selected wineries and châteaux, all of whom have been asked to pour a wine rated 90 points or higher by *Wine Spectator*.

DAY THREE • Saturday, October 24, 2009

MORNING • Part I 9:30 am - 10:45 am

Pinot Noir Tasting

A tasting of eight top-rated California Pinot Noirs designed to show the character and diversity of this great grape. James Laube, senior editor, *Wine Spectator*, moderates this tasting with the owners and/or winemakers. The wines are:

1. Black Kite Pinot Noir River Turn 2007
2. El Molino Pinot Noir Rutherford 2007
3. Failla Pinot Noir Sonoma Coast 2007
4. Kosta Browne Pinot Noir Sonoma Coast Kanzler Vineyard 2007
5. Loring Pinot Noir Sta. Rita Hills Clos Pepe Vineyard 2007
6. Saintsbury Pinot Noir Carneros Lee Vineyard 2007
7. Siduri Pinot Noir Russian River Valley Parsons' Vineyard 2007
8. Vision Cellars Pinot Noir Santa Lucia Highlands Rosella's Vineyard 2007

Part II 10:45 am - 10:55 am

The first public showing of the video judged to be the winner of *Wine Spectator's* video contest.

Part III 10:55 am - 12:00 Noon

Food and Wine Tasting

Once again the New York Wine Experience is the stage for our "Four Chefs"—Mario Batali (Babbo, New York), Emeril Lagasse (Emeril's, New Orleans), Wolfgang Puck (Spago, Los Angeles) and Charlie Trotter (Charlie Trotter's, Chicago). These extraordinary culinary artists will once again each prepare an exciting dish to pair with their (or perhaps someone else's) wine selection. Thomas Matthews, executive editor, *Wine Spectator*, will referee.

LUNCHEON • 12:00 Noon - 1:30 pm

A gourmet lunch designed to highlight a variety of interesting, high-scoring wines. You will have an opportunity to taste and compare these wines in an informal setting.

AFTERNOON • Part IV 1:30 pm - 3:00 pm Brunello Tasting

A tasting of eight great Brunello di Montalcino wines from four Italian producers. Each will present a wine from the top-rated 1997 and 2004 vintage. Each producer will be on hand to talk about his wines. This will be an extraordinary treat. The tasting is hosted by James Suckling, European bureau chief, *Wine Spectator*. The wines are:

1. Castello Banfi Brunello di Montalcino Poggio alle Mura 1997
2. Castello Banfi Brunello di Montalcino Poggio alle Mura 2004
3. Casanova di Neri Brunello di Montalcino Tenuta Nuova 1997
4. Casanova di Neri Brunello di Montalcino Tenuta Nuova 2004
5. Marchesi de' Frescobaldi Brunello di Montalcino Castelfiocondo 1997

6. Marchesi de' Frescobaldi Brunello di Montalcino Castelgiocondo 2004
7. Valdicava Brunello di Montalcino 1997
8. Valdicava Brunello di Montalcino 2004

EVENING • "Grand Award" Banquet

The "Grand Award" Banquet, the crowning event of the weekend, is a lavish black-tie evening with special wines, great food and star entertainment. It is the culmination of a weekend filled with new wine experiences and new wine friends.

Get ready to revisit the excitement that is Motown at its height. "Motown Madness" will fill the stage with great Motown personalities performing Motown's biggest hits with a live band, singers and dancers. This is sure to be a show that will have you singing and dancing to songs that you've always loved.

6:30 pm

Champagne Reception

7:30 pm

The Annual "Grand Award" Banquet

Highlighting the evening: *Wine Spectator* will be recognizing the 2009 "Grand Award" winning restaurants, so honored for having the greatest wine lists in the world.

Wine Spectator will be presenting the award to the producer of the No. 1 wine from its 2008 Top 100, as announced in the December 31, 2008 issue — Casa Lapostolle Clos Apalta Colchagua Valley 2005.

\$1875 per person

Important Notice: *The New York Wine Experience is sponsored by the Wine Spectator Scholarship Foundation, which underwrites grants and scholarships to students pursuing careers in the wine industry. Attendance is tax-deductible to the extent permitted by law. Must be 21 to attend.*

Cancellation Policy: COMPLETE PACKAGE—A full refund is available until July 1, 2009. After that date, until September 15, there is a \$500 per person cancellation fee. After September 15 there are no refunds. GRAND TASTING AND BANQUET TICKETS—A full refund is available until October 2, 2009. After that date there are no refunds for any tickets. Registrations, Banquet tickets, and Grand Tasting tickets may be transferred to another person at any time.

For questions, e-mail: events@mshanken.com

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