

**September 2026
Wine Club Tasting Event
“The Judgment of Paris”**



Del Webb Nocatee

*Wine
Club*

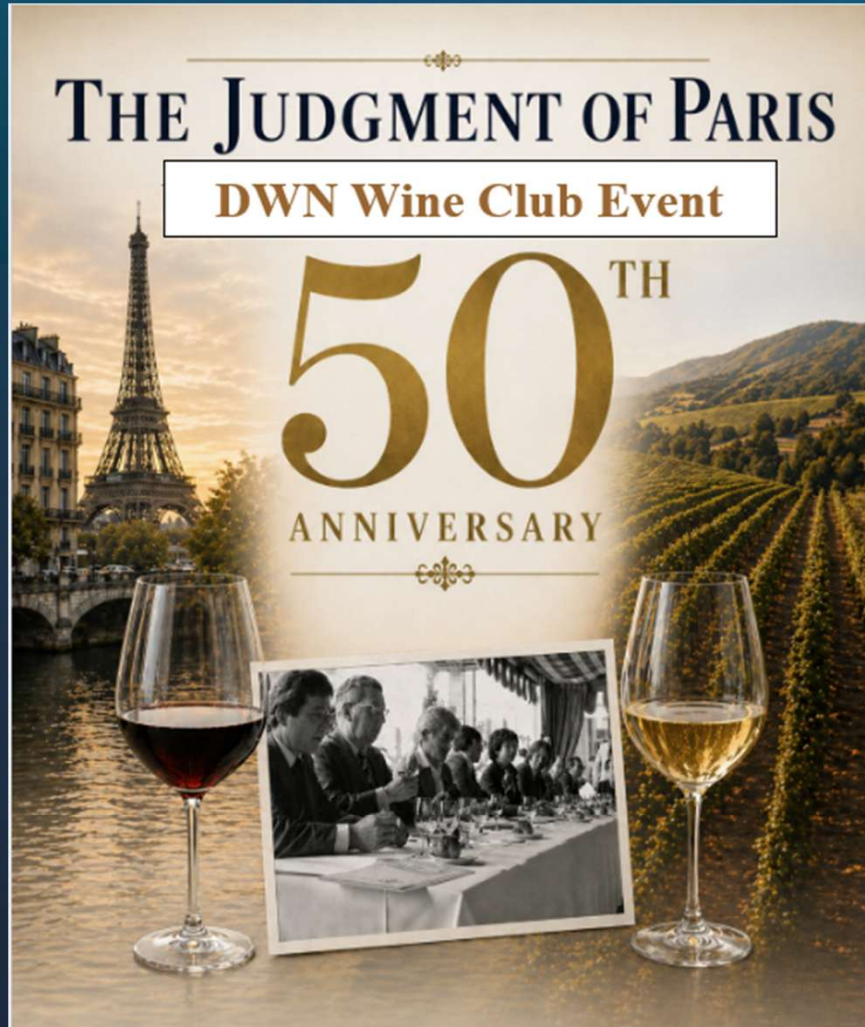
Welcome

THE JUDGMENT OF PARIS

DWN Wine Club Event

50TH

ANNIVERSARY



In 1976, Steven Spurrier, a British wine merchant & founder of Académie du Vin, and Patricia Gallagher, Académie du Vin Director, arranged an elite blind tasting between French & California wines to celebrate the American Bicentennial in Paris.

Known as the “Judgment of Paris,” the tasting was evaluated by nine French wine experts—wine educators, winemakers, wine writers, and sommeliers—who tasted California Cabernet Sauvignons beside Bordeaux’s most prestigious Chateaux and California Chardonnay beside Premier and Grand Cru White Burgundies.

The results shocked the wine world.

- ✓ The Stag’s Leap Wine Cellars 1973 S.L.V. Estate Cabernet Sauvignon was awarded the highest red wine score above the famous Château Mouton-Rothschild and Château Haut-Brion.
- ✓ The 1973 Chateau Montelena Chardonnay took the highest honor among the white wines.



Judgment of Paris

Rank	Grade	Wine	Vintage	Origin
1.	132	Chateau Montelena	1973	USA
2.	126.5	Meursault Charmes Roulot	1973	France
3.	121	Chalone Vineyard	1974	USA
4.	104	Spring Mountain Vineyard	1973	USA
5.	101	Beaune Clos des Mouches Joseph Drouhin	1973	France
6.	100	Freemark Abbey Winery	1972	USA
7.	94	Batard-Montrachet Ramonet-Prudhon	1973	France
8.	89	Puligny-Montrachet Les Pucelles Domaine Leflaive	1972	France
9.	88	Veedercrest Vineyards	1972	USA
10.	42	David Bruce Winery	1973	USA

Rank	Grade	Wine	Vintage	Origin
1.	127.5	Stag's Leap Wine Cellars	1973	USA
2.	126	Château Mouton-Rothschild	1970	France
3.	125.5	Château Haut-Brion	1970	France
4.	122	Château Montrose	1970	France
5.	105.5	Ridge Vineyards Monte Bello	1971	USA
6.	97	Château Leoville Las Cases	1971	France
7.	89.5	Mayacamas Vineyards	1971	USA
8.	87.5	Clos Du Val Winery	1972	USA
9.	84.5	Heitz Wine Cellars Martha's Vineyard	1970	USA
10.	78	Freemark Abbey Winery	1969	USA

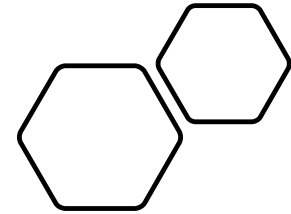
Judgment of Paris

SHHHH...

THE WINE IS TRYING
TO TELL US SOMETHING.



LET THE JUDGMENT BEGIN.
BRING ON THE WINES!



Domaine Fery Bourgogne Blanc 2022

VARIETAL

- 100% Chardonnay

APPELLATION

- Bourgogne / Bourgogne Hautes-Côtes de Beaune

WINEMAKING

- A crisp, organic white wine from Burgundy, France. Grown on south-facing steep slopes at roughly 360 meters elevation. Enjoyed best young or cellared for up to 7 years. Domaine Jean Féry is a family estate that dates to 1922 with the production of red fruits, berries and currants, then the staple of the Hautes Côtes, rather than grapes. The domaine, which has been certified organic since 2011, now covers 33 hectares.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** Fresh orchard fruits, lime, orange blossom, and white flowers, accented by blanched almonds.
 - **Finish:** Generous fruit flavors, fine acidity, and a round, mineral-driven finish with subtle hints of butter. Gentle wood maturation adds a restrained, creamy, and buttery complexity without overwhelming the wine's medium-plus acidity and mineral core.
- Ratings:** On platforms like Vivino, the estate's general Bourgogne Blanc consistently receive favorable marks (averaging around 3.8 to 4.0 out of 5 stars), praised for offering very good value and balance.

PAIRING

- Event pairing: Leek & Gruyere Galette.
- Also pairs well with: Ideal with roasted or grilled poultry, creamy pasta dishes, or fish carpaccio

Average Price:

- \$35-\$49 per 750ml bottle



Bring on the second wine



I SPIT ...
YOU
SHOULD
TOO.



≡ LET YOUR PALATE DO THE TALKING. ≡

Walter Hansel Estate Chardonnay 2023

VARIETAL

- The 2023 vintage is made from 100% estate-grown Chardonnay, using Dijon 95 (25%), Dijon 76 (20%), Davis Clone 5 (50%), and Hanzell selection (5%).

APPELLATION

- Russian River Valley, located in Sonoma County, California

WINEMAKING

- The estate focuses on Burgundian-style Chardonnays and Pinot Noirs crafted from low-yield, meticulously managed vineyards. Whole-cluster pressing gently extracts juice into mostly one-year-old François Frères and Seguin Moreau barrels. Secondary fermentation extends into late spring thanks to the naturally high acidity, & regular lees stirring throughout winter builds texture & mouthfeel.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** Baked yellow apples, fresh citrus, pear, chamomile, and subtle hints of toast or baking spice.
- **Finish:** Layered green apple, lemon-lime, and stone fruit balanced by a creamy brioche texture from lees stirring. Finish is crisp, focused, and mouthwatering with a restrained oak influence that lets the natural fruit and acidity shine.
- **Ratings:** CellarTracker / General Average: ~91 points based on user and community tastings, noting a balanced and smooth texture.

PAIRING

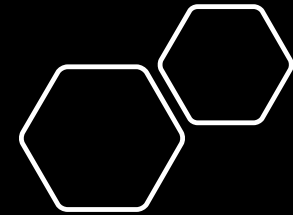
- Event pairing: Langostino “Lobster Roll”
- Also pairs well with: Butter-poached or pan-seared seafood, Creamy pasta dishes or mushroom risotto

Average Price:

- \$30-\$38 per 750ml bottle



**Now for the Red's.
Let the pouring begin!!**



Bouquet de Monbrison Margaux 2020

VARIETAL

- 74% Cabernet Sauvignon, 17% Merlot and 9% Cabernet Franc

APPELLATION

- The Margaux Appellation, located in the prestigious wine region of Bordeaux, France, is renowned for its exceptional wines and unique terroir.
- As an Appellation d'Origine Contrôlée (AOC), Margaux primarily produces red wines crafted from noble grape varieties such as Cabernet Sauvignon, Merlot, Petit Verdot, and Cabernet Franc.

WINEMAKING

- Aged for about 18 months in oak barrels.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** Left bank Bordeaux that is predominately a cabernet and merlot blend. This suburb French wine delivers a purple ruby red color with silky tannins and vibrant aromas of black currant, cherry and cedar.
- **Finish:** Balanced and ample on the palate with silky, approachable tannins. Well-rounded structure and gentle tannins.
- **Ratings:** 4.0 Vivino. Averages around an **87/100** rating from aggregate wine critics, with individual professional and user tasting notes highlighting its classic and savory style.

PAIRING

- Event pairing: Kibbeh Platter (Lebanese croquette of bulgar wheat filled with ground meat)
- Also pairs well with: Red meats like beef and venison; braised or other hearty beef dishes and hard and/or strong cheeses like Gouda or Tommas.

Average Price:

- \$35-\$45 per 750ml bottle



Judgment of Paris: Stags Leap



That first red was very
good, I'll be the judge on
the next red wine!



Spring Mountain Cabernet Sauvignon 2019

VARIETAL

- Cabernet Sauvignon

APPELLATION

- Spring Mountain District, Napa Valley – Estate Grown & Bottled

WINEMAKING

- This vintage highlights the unique, steep terroir of California's Napa Valley's Mayacamas Mountains. A cool, wet start to 2019 delayed bud break, but a steady, moderate summer allowed the mountain grapes to retain exceptional acidity while slowly building concentrated flavor profiles.
- This winery was among the wineries selected to participate in the historic 1976 Judgement of Paris Tasting.
- Though established in the 1870s, Spring Mountain Vineyard in Napa Valley is probably most well known for being featured in the 1980s TV series *Falcon Crest*.

WINEMAKER'S TASTING NOTES

- **Flavor notes:** The nose unveils blackberry, boysenberry and baking spice elegantly intertwined with fruity flavors. Muscular and toasty style also featuring a core of black currant, licorice root, and a late echo of espresso crema. Some dusty notes of sage, white pepper, rosemary, sweet brambly fruit, floral hibiscus, and fresh plum.
- **Finish:** Layers of dark currant, blackberry, cassis, and sweet red fruits framed by cedar, dried herbs, warm spice, and tobacco on the palate. Firm, well-integrated tannins with balanced mountain acidity and a long, polished finish.
- **Ratings: 93 points** from Wine Spectator: "A solid, classic mountain Cabernet with good structure". Some reviewers note it leans rustic & can feel slightly pricey for the everyday drinking experience compared to other Napa options.

PAIRING

- Event pairing: Chocolate Bobka
- Also pairs well with: Grilled Red Meats: Ribeye steaks, filet mignon, or grilled lamb chops cut through the wine's firm tannins.
- Aged Cheeses: Sharp, aged cheddar or aged Gouda balance the full-bodied structure and velvety mouthfeel.

Average Price:

- Generally, costs between **\$99.00 and \$125.00** for a 750ml bottle.







I enjoyed the evening.
Did you?
Until next time.

