



OPUS ONE
WINE DINNER

Presented By The Rainier Club's Wine Committee

FRIDAY, OCTOBER 22ND

AMUSE du SOIR

SPICY SOUTH PACIFIC BLUE PRAWN "PARFAIT"

with Osetra Caviar, Fennel, Oranges, Mango Panna Cotta and a Yuzu Gelee

BRAISED OXTAIL & FOIE GRAS TERRINE

*Savory Gingerbread, Quince Jam, Roasted Pumpkin-Garlic Ice Cream
and a Pedro Ximenez-Blood Orange Olive Oil Condiment*

"FALL HARVEST" BARDED

LOIN of OLYMPIC PENNINSULA LAMB

*Chestnut-Potato Puree, Celery Root-Butternut Squash "Gratin", Micro Celery
and a rich Truffle scented Matsutake Jus*

PORCINI CRUSTED OREGON ELK RIB

*With Endive Marmalade, Chanterelle Flan, Caramelized Organic Turnips
and a Black Peppercorn-Smoked Chocolate Essence*

"A GLASS of PORT"

and 5 BRIDGING FLAVORS

Pralus Bitter Chocolate

Saga Bleu

Hazelnuts

Apricots

Bing Cherries



Bill Morris, Executive Chef

*Jim Campbell, John Roberts and Tyler Anderson, Sous Chefs
and our Culinary and Service Team....*

(over)



Opus One is a Partnership Between Robert Mondavi, Renowned Napa Valley Vintner, and Baroness Philippine de Rothschild, proprietress of Chateau Mouton Rothschild in Bordeaux, France. By combining the great wine-making traditions and innovations of both families, the partners' singular goal continues to be to create an exceptional wine in the heart of Napa Valley. Opus One, like any great work, arose out of passion. Beginning with the first harvest in 1979, every vintage of Opus One has expressed this vision and spirit.

1995

OPUS ONE

The 1995 vintage was ideal in almost every respect. A long, cool growing season yielded a mature and balanced crop. Harvest began in late September and finished in mid-October, a period of dry, warm days and cool nights. Spicy and rich, the wines offer exquisite balance and a persistently long finish.

VARIETAL

Cabernet Sauvignon	86%
Cabernet Franc	7%
Merlot	5%
Malbec	2%

SKIN CONTACT

39 Days

BARREL AGING

18 Months New French Oak



1996

OPUS ONE

A decreased berry set in May followed by sunny days and warm July nights brought the smaller-than-average crop of 1996 to maturity in mid-September. Showing deep color, the wines are bold and concentrated, with supple texture, lush flavors, and a smooth lingering finish.

VARIETAL

Cabernet Sauvignon	86%
Cabernet Franc	8%
Merlot	3%
Malbec	3%

SKIN CONTACT

37 Days

BARREL AGING

19 Months New French Oak



1997

OPUS ONE

Abundant sunlight in the previous vintage produced high fertility in the vine buds and a large crop, which opus one thinned to the lowest per-acre yield in a decade. Harvest was early and very compact, comprising just 11 days. The wine combines vigor with finesse.

VARIETAL

Cabernet Sauvignon	82%
Cabernet Franc	8%
Merlot	5%
Malbec	4%
Petit Verdot	1%

SKIN CONTACT

32 Days

BARREL AGING

19 Months New French Oak

1998

OPUS ONE

1998 saw a late harvest with perfect berry set and above-average yields. Cluster thinning in July allowed for even ripening and classic flavor development. The 1998 Opus One offers sweet caramel and spice on the nose, with fruit-forward notes of black berries, chocolate, and tobacco. A complex and elegant wine, its firm structure portends resilience and longevity.

VARIETAL

Cabernet Sauvignon	91%
Cabernet Franc	7%
Merlot	1%
Petit Verdot & Malbec	1%

SKIN CONTACT

36 Days

BARREL AGING

17 Months New French Oak



The Rainier Club

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and Connections Since 1888*

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