



PRESENTS...

Rare & Old Vintage Rivesaltes

WITH **JAI WILSON**

WEDNESDAY, FEBRUARY 4, 2026 • 4PM - 7PM



Old vintage Rivesaltes is one of the great hidden treasures of French wine, a fortified *vin doux naturel* from Roussillon, crafted primarily from Grenache and Muscat grapes and aged for decades in oak casks. These fortified wines develop extraordinary depth over time—layers of caramelized fruit, honey, nuts, spice, and oxidative complexity that reveal the passage of years in every sip. Each old bottling becomes a liquid time capsule: a unique story shaped by the climate, grape selection, and aging process, making older bottles both rare and intellectually engaging to taste. Because no two vintages—or even two estates—express age in quite the same

way, we are offering a rare chance to explore how time, grape blend, and élevage shape aroma, texture, and balance.

Jai Wilson will guide us through this unique flight, featuring a spectrum of wines that runs from fresher, citrus and floral notes to profoundly nutty, smoky, and savory tones, inviting thoughtful, contemplative tasting rather than simple sipping. The flight wines will be served with a carefully selected cheese pairing. For enthusiasts and newcomers alike, this tasting promises to turn these overlooked wines into an unforgettable experience—part sensory exploration, part history lesson, and part celebration of the art of long aging.

The flight wines are served as one-ounce or two-ounce pours + cheeses.

1oz flight: \$42 PER PERSON / \$37 FOR WINE CLUB MEMBERS

2oz flight: \$79 PER PERSON / \$70 FOR WINE CLUB MEMBERS

- 1955 Muse L'ARCHIVISTE Rivesaltes, Languedoc-Roussillon, France - \$225
- 1966 Muse L'ARCHIVISTE Banyuls, Languedoc-Roussillon, France - \$195
- 1970 Domaine Casenobe Rivesaltes, Languedoc-Roussillon, France- \$135
- 1976 Muse RIVEYRAC Rivesaltes, Languedoc-Roussillon, France - \$99
- 1986 Muse Rivesaltes Riveyrac, Languedoc-Roussillon, France - \$89



 **HOSTED BY JAI WILSON, MARTINES WINES**

From Jardinière to Quince, Cotogna, Bar Agricole, Trou Normand and A16, Jai has now been working in some of the greatest dining establishments in San Francisco for nearly twenty years. He continues to follow his passions as a wine educator, cellar consultant, acquisitions specialist and sommelier for hire.

IF QUANTITIES ALLOW, THE FLIGHT WINES WILL BE ON SALE FOR THE EVENING
AT 15% OFF TO THOSE WHO PURCHASE A FLIGHT.