



presents...



with Summer-Jane Bell
Wednesday, March 30th, 4PM - 7PM

Join us as we welcome Summer-Jane Bell, Executive Sales Director for JVS Imports, to our wine bar for a flight of Georgian Wines.



Located along the southern exposure of the Greater Caucasus Mountain range, bounded by the Black Sea in the west, Russia in the north, and by Turkey, Armenia and Azerbaijan in the south, Georgia is home to the world's oldest wine making tradition. The 8,000-year-old Qvevri method is an ancient practice where the entire winemaking process takes place in large clay jars, called qvevri, buried in the ground.

The majority of Georgian winegrowing is mainly concentrated in three regions: Kakheti (which produces from 60-70 percent of the total), Kartli and Imereti. Although a small country—only the size of West Virginia—Georgia boasts around 525 indigenous vinifera grape varieties. Like most of Europe, phylloxera damage was extensive throughout the country, followed by Soviet collectivism in farming and winemaking. Today, only about 35 of them are used in commercial wine production, but more and more are being planted each year. Saperavi is the most widely grown red grape varietal in Georgia, its name literally means "dye", and it is a teinturier grape, meaning it has red pigment in both its skin and flesh which is very rare.

Even though they make up less than 1 percent of all Georgian wines, it is nevertheless the amber wines, produced from white grapes fermented (in qvevri) on the skins, that have become Georgia's calling card. The Georgian wine industry is in a period of rediscovery, renewal, and growth. Today, the wines produced come in a variety of styles and are made mostly in stainless steel, employing modern winemaking techniques.

Join us for a special evening of wine exploration. The knowledgeable and accomplished Summer-Jane Bell, Executive Sales Director at JVS Imports will be our guide for the evening, and will introduce us to the history and lore of Georgian wines through a unique lineup of exciting new arrivals.

The featured flight wines will be served as two-ounce pours and 5-ounce glasses.
The cost of the flight is \$21 per person or \$18 for Wine Club Members
and includes the following wines:

- **2019 Teliani Valley Tsolikouri '97 Series' Kakheti, Georgia**
Retail: \$16.00, \$9.25/glass
- **2019 Orgo Rkatsiteli, Kakheti, Georgia**
Retail: \$21.00, \$10.50/glass
- **2019 Mikho Rosé Saperavi, Kakheti, Georgia**
Retail: \$24.50, \$11.50/glass
- **2018 Tevza Shavkapito, Kartli, Georgia**
Retail: \$26.50, \$12.25/glass
- **2019 Orgo Saperavi, Kakheti, Georgia**
Retail: \$26.50, \$12.25/glass

ALL WINES SERVED ON PRODUCER FLIGHT NIGHT
WILL BE ON SALE FOR THAT NIGHT ONLY AT A 15% DISCOUNT
TO THOSE WHO PURCHASE A FLIGHT.

These wines and many others can be found on our website: www.fpwm.com