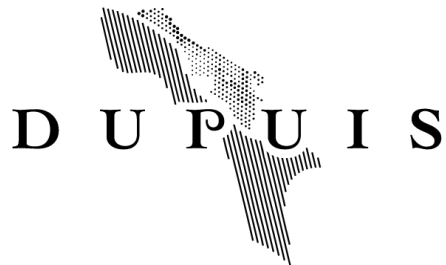




presents...



with Wells Guthrie
Wednesday, April 13th, 4PM - 7PM

Join us in welcoming Wells Guthrie, Proprietor & Winemaker at DuPuis Wines to our wine bar, for a flight of his new releases.



Wells Guthrie was born in Del Rey Beach, Florida and grew up with a passion for cooking, inspired by his two grandmothers who each owned catering businesses. It wasn't just the chopping and the dicing, but the act of creating food together and sharing it with others that inspired the young Wells. When he was 10 years old, his family moved to Newport Beach, California and he later attended Pepperdine University to study marketing. He didn't venture into the wine business until the mid-1990s, when he worked as a tasting coordinator for Wine Spectator. While there, he fell in love with Syrah from the northern Rhône Valley of France and thought he'd like to try his hand at winemaking. He figured he might as well go right to the source and apprenticed for two years with the legendary, Michel Chapoutier, in Hermitage, France; and then at Domaine Dujac and Domaine Jacques-Frédéric Mugnier in Burgundy, where he picked up the nickname *Puis*, meaning "well" or "wells." Once he returned home, he worked at Turley Wine Cellars in Napa and then at Martinelli Winery in Windsor with Helen Turley. With all that training under his belt, Wells was ready for his own label and founded Copain, where he spent two decades as winemaker, enjoying enormous success and garnering many accolades for his wines.

Sadly, Wells did not particularly enjoy the wines he was making at the time. The grapes were so ripe at harvest that he would add both tartaric acid and water to the fermentations, to reduce the alcohol and reprise some freshness—both compromises that went against his philosophy of minimalist winemaking. A couple of years ago, Wells was able to finally return to his winemaking roots. He relocated his family to a 40-acre mountain estate in Mendocino County's Anderson Valley. Together, with his wife Kate, they built a small winery in an old barn and planted seven acres of organically farmed Pinot Noir. The new project is aptly named DuPuis Wines (which means "of wells"). The style of DuPuis Wines is in stark contrast to his earlier wines, and more in line with those he had come to appreciate in Burgundy: showing lower alcohols, less extraction and greater balance for long-term aging. All the DuPuis wines are sourced from Anderson Valley with the "sole vision of continuing to explore, nurture, and elevate the greatness that exists" in the appellation. Join us as we sample the first estate-produced wines from this exciting new label!

The featured flight wines will be served as two-ounce pours and 5-ounce glasses.

The cost of the flight is \$38 per person or \$34 for Wine Club Members and includes the following wines:

- **2019 DuPuis *Ferrington* Chardonnay, Anderson Valley, California**
Retail: \$52.50, \$19.25/glass
- **2020 DuPuis *Cul Sec* Red Wine, Anderson Valley, California**
Retail: \$35.00, \$14.50/glass
- **2019 DuPuis *Abel* Pinot Noir, Anderson Valley, California**
Retail: \$57.50, \$20.75/glass
- **2019 DuPuis *Wendling* Pinot Noir, Anderson Valley, California**
Retail: \$57.50, \$20.75/glass
- **2019 DuPuis *Baker Ranch* Syrah, Anderson Valley, California**
Retail: \$47.50, \$18.00/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