

presents...



with Drake McCarthy Wednesday, June 23rd, 4PM - 7PM



Spanish wine has so much to offer from delicious and inexpensive bottles for every day of the week to some of the most age-worthy and renowned wines of the world.

Since Spain is a peninsula and the climate varies widely from region to region, we wanted to show the diversity of Spain. We teamed up with Drake McCarthy, an importer of some of our favorite Spanish wines available in the Bay Area, to take you on a tour of Spain from a crisp and bright Albariño, to a more richly textured white with just a bit of skin contact, then onto a classic more earthy Rioja, and finish with two very hearty reds from Priorat and Toro.

As part of the European Union, the wine labeling system in Spain is fairly similar to France and Italy. Most Spanish wines carry the Denominación de Origen (DO), which is the equivalent of an Appellation d'Origine Contrôlée (AOC) in France. On top of Spanish "wine chain" is Denominación de Origen Calificada (which can be abbreviated on a label as DOCa, DOC or DOQ). There are only two DOCs: Rioja and Priorat.

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

The cost of the two-ounce flight will be \$33 per person \$30 for Wine Club Members and will include the following wines:

- 2019 Agro de Bazan Granbazan Etiqueta Ambar Albarino, Rías Baixas DO Retail \$25.50, \$11.75/glass
- 2018 Dido La Universal Blanco, Monstant DO Retail \$28.50, \$13.00/glass
- 2012 Viña Ardanza La Rioja Alta Reserva, Rioja DOC Retail \$39.00, \$15.50/glass
- 2012 Clos Figueras Clos Figueres, Priorat DOC Retail \$90.00, \$29.50/glass
- 2014 Vega Sicilia Pintia, Toro DO Retail \$75.00, \$25.50/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.

MAXIMUM OF 8 PEOPLE PER PARTY

90-minute time limit per table.