

## PRESENTS...

WINES OF GREECE



## WITH PETER GRANOFF, MS

WEDNESDAY, AUGUST 20, 2025 · 4PM - 7PM



When you consider Greek wine, is your first thought that mediocre Retsina you were unceremoniously served in a seaside taverna 20 years ago? Or is it bracingly fresh Assyrtiko from a more recent visit to Santorini? The good news is that even Retsina can be a thoroughly modern and delicious drink in the hands of a skilled winemaker, and Santorini Assyrtiko, while an international favorite, is a very small part of the overall picture. Winemaking in Greece dates back literally millennia, but its astonishing modern era only dates from the 1960s—after centuries of Ottoman Turk domination, two world wars and a bitter civil war. The new generation of winemakers are often educated overseas, have traveled and

worked abroad, and have returned home committed to the elevation of native grape varieties and international winemaking standards. And while the sun-drenched Mediterranean and whitewashed hillside villages are the popular perception, Greece is actually one of the most mountainous countries in Europe, and winter snows are common in its higher elevation vineyards. Join us for this delightful flight featuring the thoroughly modern and delicious wines of Greece. - Peter Granoff, Master Sommelier

## The flight wines are served as two-ounce pours and 5-ounce glasses. \$24 PER PERSON or \$20FOR WINE CLUB MEMBERS

- 2024 Domaine Zafeirakis 'Microcosmos' Malagousia, Tyrnavos \$28
- 2023 Semeli 'Mountain Sun' (Moschofilero & Sauvignon Blanc), Peloponnese \$20
- 2023 Monemvasia '300' White (Kydonitsa & Assyrtiko), Peloponnese \$27
- 2023 Troupis Winery 'Fteri' Agiorgitiko, Peloponnese \$18
- 2020 Diamantakos Naoussa, Macedonia \$43

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