



PRESENTS...

UNKNOWN VARIETALS FROM CALIFORNIA

WITH **PETER GRANOFF, MS**

WEDNESDAY, SEPTEMBER 10, 2025 · 4PM - 7PM



When most American consumers think about grape varieties used to make wine, a dozen or so familiar names come to mind. As clearly blessed as California is for growing wine, none of these varieties—even those any wine lover can easily name—are native to the Golden state. The most familiar of them are French in origin, and as exposure to the world of wine expands, Italian and Spanish varieties might get added to the roster of familiarity.

Consider this, however: the tome, *Wine Grapes*, edited by the great Jancis Robinson, runs 1,280 pages, and includes specific entries on 1,368 varieties! It is also, as its authors would be the first to admit, a work in progress, as nearly extinct varieties are still being rediscovered and DNA mapping is upending some assumptions about genetic origins long assumed.

We will have some fun exploring 5 more California wines made from varieties that are the opposite of familiar. This will not be a blind tasting, and will include two whites and three reds. Join us!

The flight wines are served as two-ounce pours and 5-ounce glasses.

\$28 PER PERSON or \$24 FOR WINE CLUB MEMBERS

- 2024 Ra Ra Wine Co. Melon de Bourgogne, Alexander Valley - \$20
- 2022 Arnot-Roberts Ribolla Gialla, Bengier Vineyard, Napa Valley - \$50
- 2023 Jolie-Laide Trousseau Noir/ Cab Pfeffer/ Gamay Blend - \$33
- 2023 FPWM Dornfelder, Santa Lucia Highlands - \$32
- 2023 Sandlands Mataró, Contra Costa County - \$37

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

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