



presents...



with **ROSS WILLIAMS**

WEDNESDAY, OCTOBER 9, 2024 • 4PM - 7PM

Before Grand Cru Selections was established as a fine wine importer, it was a collection of Sommeliers who took great efforts to seek out the source of the wines they loved, and the people who grew and made them. These relationships have deepened over a generation, allowing Grand Cru Selections an understanding of winegrowing traditions of the past, and access to the innovations of the future. This perspective informs their expanding portfolio, of which Champagne has now become the focus. Each featured producer is a testament to exceptional Champagne, and are unique unto themselves. Every wine boasts an individual personality and purpose—as a collection, however, the rewards are multiplied, as is the cause to celebrate these splendid wines!



Your guide for the evening, Ross Williams, grew up in the coastal redwoods of Mendocino, a short hike from the vineyards of Anderson Valley. His formative exposure to the world of food, wine, and hospitality were compliments of teenage jobs bussing tables. Working in the fine dining restaurants along the Mendocino Coast, he became enamored with the energy, elegance, and conviviality of dinner service.

Years later, his curiosity for wine became a lifelong fascination while working for Breggo Cellars. Ross delighted in translating the daily rhythm of the vineyards and cellar into compelling stories about great wines and the people who make them. He's been seeking the next great story, and the next great glass of wine, ever since. Before joining Grand Cru Selections, Ross has been honored to work as Sommelier for establishments such as Bouchon Bistro, PABU Izakaya, and Lazy Bear. He resides in San Francisco with his partner and their cat, Hugo.

**THE WINES ARE SERVED AS TWO-OUNCE POURS & 5-OUNCE GLASSES.
2-OZ FLIGHT: \$48 PER PERSON or \$41 FOR WINE CLUB MEMBERS**

- NV Champagne JM Sélèque Extra Brut 'Solessence' - \$71
- NV Champagne Pierre Peters Brut Blanc de Blancs 'Cuvée de Réserve' - \$82
- NV Champagne Minière F&R Brut 'Influence' - \$83
- NV Champagne Noël Bazin Brut Rosé 'La Pimpante' - \$66
- NV Champagne Chartogne-Taillet Brut 'Sainte Anne' - \$73

**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