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## Dee Vine Wines

*Fine & Rare German Wines*

with Dade Thieriot & Marion Groetschel

Wednesday, November 3<sup>rd</sup>, 4PM - 7PM

Join us on Wednesday, November 3<sup>rd</sup> in welcoming Dade Thieriot & Marion Groetschel of Dee Vine Wines to our wine bar.



Dade began his career in the wine business back in April 1974 in San Francisco at Connoisseur Wine Imports, which specialized in rare Bordeaux, Sauternes, Vintage Ports, and German wines. After his tenure at Connoisseur and time spent in Germany, Dade Thieriot founded Dee Vine Wines in 1996. Friends and old customers had complained that German wines, specifically fine Riesling, were difficult to find in the Bay Area. He decided to solve that problem by creating a business whose focal point is German wines. For Dee Vine Wines, Riesling makes the greatest white wines on earth. Period. Riesling's stylistic range runs the gamut from bone-dry to dessert, it has the potential for incredible longevity, astonishing complexity, and site-specific transparency with respect to its growing conditions. Vastly underappreciated and misunderstood in this country, Riesling is often mispronounced (REECE-ling is correct), and easily misspelled. Yet around the world, the wine is lavishly praised. In fact, in the late 1800's and early 1900's fine German Riesling garnered higher prices at wine auctions than First Growth Bordeaux.

Riesling by nature takes longer to ripen than other white grapes, and Germany's cool climate gives the vine additional time to absorb an abundance of minerals while ripening fruit. Dade continues to be amazed and delighted by the sheer finesse and beauty of these phenomenal wines. With a large selection

including auction wines going back to the 19th century, Dee Vine Wines is one of the world's leading sources for fine and rare German wines, run by Germans who select the wines at the estates to import them exclusively to California. This flight will include one Pinot Noir as well, increasingly one of Germany's red wine stars.

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

The cost of the flight will be \$29 per person or \$26 for Wine Club Members, and will include the following wines:

- **2019 Prinz Spätburgunder Trocken, Rheingau, Germany**  
Retail: \$32.00, \$13.75/glass
- **2018 Gebrüder Simon Sekt Riesling Brut, Mosel, Germany**  
Retail: \$26.25, \$12.00/glass
- **2019 Clemens Busch Riesling Kabinett, Punderich, Mosel, Germany**  
Retail: \$32.00, \$13.75/glass
- **2016 Emrich-Schönleber Riesling Spätlese, Halenberg, Nahe, Germany**  
Retail: \$61.50, \$21.75/glass
- **2006 Fritz Haag Brauneberg Juffer Sonnenuhr, Riesling Auslese #10, Mosel, Germany**  
Retail: \$62.00, \$22.00/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](http://www.fpwm.com)