



presents...

THE ROAD LESS TRAVELED...

WEDNESDAY, NOVEMBER 6, 2024 • 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, A Complete Guide*, 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 five 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. With so many off the beaten path options, it was hard to choose! Join us!

THE WINES ARE SERVED AS TWO-OUNCE POURS & 5-OUNCE GLASSES.
2-OZ FLIGHT: \$28 PER PERSON or \$22 FOR WINE CLUB MEMBERS

- 2022 Ferrando Torrazza Erbaluce di Caluso DOCG, Piedmont, Italy - \$24
- 2022 Wine and Soul Guru Branco, Douro, Portugal - \$46
- 2021 Troupis Winery Fteri Agiorgitiko, Peloponnese, Greece - \$17
- 2023 FPWM Dornfelder, Santa Lucia Highlands, California- \$32
- 2018 Fattori Col de Bastia, Amarone della Valpolicella DOCG, Veneto, Italy - \$51

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