

WOODLANDS

MARKET

TASTING SCHEDULE

Friday May 31st, *Carol Shelton Wines*

Sourcing old often head pruned vines that produce exceptional fruit, Carol has wines that entice the palate as well as the eye. Sink your teeth into Wild Thing Viognier, Rendezvous rose and Wild Things Old Vine Zinfandel.

Saturday June 1st, *RUTZ Cellars*

Offering Russian River Valley Chardonnay and Pinot Noir under the Maison Grand Cru label. Proprietor Keith Rutz will pour those as well as Notre Vue Estate Chalk Hill Cabernet Sauvignon.

Friday June 7th, *Wente Family Vineyards*

Grapes sourced from their Livermore and Arroyo Seco Estates. Experience Wente Riverbank Reisling, Sandstone Merlot and Murrietta's Well The Spur Red Blend.

Saturday June 8th, *Almanac Brewing Company*

Located in Alameda and they continually experiment with fresh beers like hazy IPAs, lagers, stouts, and many more styles. Join as we enjoy several of these finely crafted brews.

Friday June 14th, *Honig Vineyard and Winery*

They will loan us Steven Honig, a cornerstone of this family venture to share his passion as well as Napa Sauvignon Blanc, Rutherford Sauvignon Blanc, Napa Cabernet Sauvignon and Bartolucci Cabernet Sauvignon.

Saturday June 15th, *Ketel One Botanical Vodka*

Distilled with real botanicals and infused with natural fruit essences that provides fresh and refined flavors. We will feature Ketel One Grapefruit-Rose, Cucumber-Mint and Peach-Orange Blossom.

Friday June 21st, *SUTRO Wine Co.*

A limited production of premium terroir-driven wine by Alice Warnecke Sutro and Eliot Sutro located on Chalk Hill Road in the Alexander Valley, Sonoma. Sutro Sauvignon Blanc '18, Merlot '16 and Cabernet Sauvignon '14 will be featured.

Saturday June 22nd, *East Brother Beer Co.*

Consists of passionate people focused on tradition and brewing classic styles and we will proudly pour East Brother Bo Pils, Red Lager and Oatmeal Stout.

Friday June 28th, *Beaune Imports*

Offering French wines from sustainable producers including Moulin de Gassac Guilhelm White, Moulin de Gassac Rosé Frizzante and Mas de Daumas Gassac Red Blend.

Saturday June 29th, *Girls in the Vineyard*

Wines that have appeal to a broad spectrum of imbibers. Check out Girls in the Vineyard Sauvignon Blanc, Rosé (in single serving cans!) and Cabernet Sauvignon.