



## Space Park Enology Club: Loma Seca Wine Dinner, March 23<sup>rd</sup>

### 1. 2023 Grenache Blanc

This grape variety comes from the Rhone region of France. We pick it a bit later than is common, which allows for more stone fruit, i.e. peach and apricot notes. It has a round mouth feel and good acidity and minerality. Pairs perfectly with any fish dish. \$32 /\$24 Club

### 2. 2021 Garnacha Tinta

This wine just dances in the mouth, full of red fruit, yet with complex herbal notes. A medium bodied wine, it can pair with fowl, spicy foods, or even salmon. \$48/\$36 Club

### 3. 2020 Mourvèdre

Bounty of red fruit, with a hint of earthy mushroom and meat lingering in the background. Mild tannins and nice crisp acidity. A great food wine, at home with risotto or meat dish. \$52/\$39 Club

### 4. 2019 Petite Sirah

A heavy hitter, this dark red wine goes great with a good ribeye, the acids and tannin structure cutting the fat in beef. \$48/\$36 Club

### 5. 2019 Port

Made from late harvest Cabernet Sauvignon and Primitivo. It's not super sweet but carries a lot of spice. Perfect with a blue cheese and fruit. \$52/\$39 Club (750 ml)