



Space Park Enology Club Presents:



A Virtual Wine Tasting with **Muscardini Cellars** **Owner-Winemaker, Michael Muscardini** **Friday, April 16th at 7:30 pm, via Zoom**

We are delighted to welcome Owner-Winemaker Michael Muscardini and Wine Club Director Karen Hannah to our April event. Located in the heart of Sonoma Valley (Valley of the Moon), Muscardini offers terrific, limited-production wines. The mission of Muscardini Cellars is to culminate the knowledge, tradition and respect of more than a century of family experience in the industry with wines that artfully capture flavor and spirit. Michael's grandfather, Emilio Alchera, emigrated from the Piemonte region of Italy to the US in 1909 settling in San Francisco. With savings, Emilio then bought and ran corner grocery stores that featured fine bulk wines. Emilio also made red table wine for the family in his spare time. This history of appreciation of fine wines, wine-making for the family and entrepreneurship launched Michael's journey, beginning with his first planting of Sangiovese in May 2000. He has since honed his skills and won numerous awards, including two Best of Class awards and two Best of Show. *"From my family to your family, drink and enjoy, for life is short and wine is alive."* You can read more about Muscardini Cellars at their website: www.muscardinicellars.com.

Michael and Karen will lead us through a lovely flight of Italian-inspired, red wines from their current releases (in order of tasting flight):

2018 Barbera, Pauli Ranch Vineyards

Elegant, earthy, and complex, this wine is crafted with world-class grapes from Pauli Ranch in the historic winegrowing region of Redwood Valley in Mendocino County. Lofty aromas of red and black fruits, garnished with floral notes of fresh lavender and crushed violets, raw tobacco, leather, forest floor, and layers of spice. This medium to full-bodied wine has expressive notes of fresh raspberry, black plum, cranberry, and boysenberry which are layered with nuances of cinnamon, clove and blood orange peel as the wine opens in the glass.

2017 Tesoro, Proprietary Red Blend – Super-Tuscan style, 52% Sangiovese/27% Cabernet/21% Syrah

One of the most remarkable vintages of Tesoro, the new 2017 adds to its varietal tradition by way of a small amount of Petite Sirah, lending more structure and wild savory flavors that include white cherry, hibiscus, dried rose petal, heirloom tomato, pineapple sage, cedar and sweet tobacco leaf.

2016 Cabernet Sauvignon Reserve, Cassata Vineyards

The grapes in this wine are grown in deep alluvial soils. The fragrant approach brings you right into the vineyard and creates a sense of place. On the nose, this Cabernet holds notes of raspberry, boysenberry, overripe black plum, Herbes de Provence, horehound and caramel, while the palate lends flavors of mulberry, black currant, plum, cacao and baking spices. Elegantly balanced with a dash of Merlot and Cabernet Franc, this wine displays a strong tannin structure and finishes with a silky texture.

Order wines from Muscardini by Wednesday, April 7th (out-of-state) / Monday, April 12th (CA) to ensure timely delivery. Link for the wines specific for this event: www.muscardinicellars.com/Shop/Enology-Club

Muscardini is offering a 35% discount on bottles of the tasting flight wines for this event. They are also offering over a 45% discount on the Enology Club Tasting Kit designed specifically for our event. Using the link above and the coupon codes described below, mix/match to your own liking the wines and tasting experience you would like to create.

- Use code coupon code **enology** to receive a 35% discount on 3 or more bottles.
- Add on code **ship6** to also receive free shipping on 6 or more bottles. Buy a 2nd set to cellar, add an extra 3 bottles you'd like to try or team up with fellow wine lovers to take advantage of the savings on shipping.

These codes are not limited to the tasting flight wines. Explore beyond the flight adding any Muscardini, new release wines you would like to try: www.muscardinicellars.com/Wine/Wines.

Since you can add the wines/quantities you want, there are too many scenarios to price out. However, here are some sample all-in prices, California shipping, just for the wines in the tasting flight:

- **Buy 1 of the Tasting Flight, 3 bottles – \$138.45**
(Use **enology** coupon code, includes CA Shipping & Sales Tax; normally \$199 without discounts)
- **Buy 2 Tasting Flights, 6 bottles – \$224.90** (\$112.45 per 3-bottle flight)
(Use **enology** and **ship6** codes, free Shipping & includes CA Sales Tax; normally \$378 without discounts)

Enology Club Tasting Kit – \$173.00

In lieu of or in addition to individual bottles purchase, treat yourself to a full tasting experience. Have a seat at Muscardini's virtual table and enjoy a tasting bundle custom designed for this event: all 3 bottles of wine in the flight, a bottle of their artisan olive oil, 2 selections of their wine-infused salami, 2 stemless wines glasses and when you're next in the Napa/Sonoma area a tasting pass redeemable for tasting flights at the Muscardini tasting room in Sonoma Valley. Or redeem your pass for a private virtual tasting session which can be customized to feature the topics and Muscardini wines of your choosing.
(No coupon codes needed, includes CA Shipping & Sales Tax; would be \$350.46 without discounts).

Note:

- **Select Shipping State prior to applying coupon code(s)** in order for discount(s) to calculate.
- The Enology Club Tasting Kit is discounted over 45% and pricing already includes shipping. The **enology** coupon code does not apply for any additional discount and purchase of the Kit will not apply towards the bottle count under the **ship6** code. However, you can still add new release wines to your order in addition to the Kit and utilize the coupon codes.
- Call (707) 933-9305 x1 or email wineclub@muscardinicellars.com Karen Hannah if you need assistance with your order.

To sign up for the Zoom event, go to our website **no later than Wednesday, April 14th** and use our normal signup process. There is no charge for this event and you are not required to purchase the wines.

<http://spenology.org/schedule.php>

We will send out a Zoom Meeting ID link and Password on/about Thursday, April 15th to everyone who has signed up. We will use the email address you use when you sign up, so make sure it is correct. The Zoom meeting is limited to 100 participants, so sign up early. If we hit our limit, we will give preference to our current members.