



**Space Park Enology Club presents**  
**Babcock Winery & Vineyards**  
**With Winemaker Bryan Babcock**  
**Friday, February 7<sup>th</sup>, 7:30 pm via Zoom**



For our first tasting of 2025, we are thrilled to welcome Santa Rita Hills pioneer, Bryan Babcock. Bryan’s parents, Mona & Walter, were proprietors of the famous Walt’s Wharf restaurant in Seal Beach when they decided to also venture into wine. They bought a 110-acre property in 1978 and established Babcock Winery & Vineyards in the western end of the Santa Ynez Valley.

In 1984, Bryan left his graduate enology studies at UC Davis to join them in the wine business. Since then, Bryan’s career has been completely immersed in the development of the Santa Barbara County wine industry. In 2001, Bryan led a team of passionate wine growers to establish a new appellation – the Santa Rita Hills (SRH) AVA – which rapidly flourished. Babcock started as the only commercial winery in the mid-section of Highway 246, but now it’s surrounded by over 30 vineyards on the 246 side plus another 30 or so vineyards on the Santa Rosa Rd. side of the AVA.



For almost 30 years, Bryan made highly acclaimed wines mainly from his own SRH vineyards. But it wasn’t always easy as his vines were hit by Phylloxera in the 80’s and 90’s and were successfully replanted. More recently, they have been hit by Pierce’s disease for which there is no known remedy. Now Bryan sources grapes from neighbors both inside & outside the SRH AVA. He regards his remaining vineyard as a dynamic, spontaneous field laboratory. Out of this lab, has sprung a radical new farming method that he calls “Integrated Nature” which seamlessly weaves the vines with the forces of nature. We’ll learn more about this during our virtual tasting.

At our tasting, Bryan will personally lead us through 4 of his classic varietals: Chardonnay, Pinot Noir, Grenache, & Syrah. He has offered us a very generous 30% discount on these wines.

We will taste wines in this order:	Retail	w/30% disc.
2023 Grapehunters Chardonnay	\$38	\$26.60
2023 Rita’s Crown Pinot Noir	\$45	\$31.50
2020 Born Ready Grenache	\$38	\$26.60
2019 Upper Crust Syrah	\$48	\$33.60

**Purchase the 4 wines for \$118.30 + .40 CRV + \$15 shipping + ~\$12.70 tax = ~\$146.40.**  
**You are encouraged to combine orders with others to make up a case. The \$15 shipping cost applies to 4-12 bottles.**

**Order your wines no later than Sunday, February 2** to ensure timely delivery prior to our event. Use the following link to purchase the **SPEC Virtual Tasting** bundle (no code needed) and receive the **30%** Enology Club discount plus the special **\$15** flat shipping rate:

<https://www.babcockwinery.com/product/Virtual-Tasting>

Credit cards will be charged when your wine ships via **UPS**. If you have questions, contact the tasting room by calling (805) 736-1455 or email [jamie@babcockwinery.com](mailto:jamie@babcockwinery.com).

Zoom Meeting ID, link and password will be sent no later than the day before the event and only to those who have registered on our website. Wine purchase is not required to join this free event.

**To receive the Zoom link, register on the Enology Club website by Wednesday, February 5th at:**

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