



**Space Park Enology Club Presents:**  
***Andrew Murray's French Connection***  
***with Andrew Murray (of course)***



***Friday, May 12<sup>th</sup>, 2017, 7:30 pm***  
***Crowne Plaza Redondo Beach and Marina***

On May 12<sup>th</sup>, the Space Park Enology Club hosts a return engagement with South Bay native Andrew Murray. Despite being sleep-deprived from a late harvest season, Andrew treated us to a very entertaining tasting when he joined us in November 2012. This year we will top the 2012 event by comparing Andrew's best wines with several high end French Rhônes that have been part of his inspiration.

A trip to France's Rhône Valley in the late 80's, a 15-month down under internship with Australian Shiraz, and a viticulture and enology education at UC Davis led Andrew to found Andrew Murray Vineyards (AMV) in the Santa Ynez Valley. Andrew produces some of the finest Rhône varietals in the world. His growers employ the most advanced viticultural methods in the industry. Andrew's philosophy is built on *passion* for Rhône varieties, *evolution* of winemaking techniques with subtle nuance divined from each new vintage, and *wisdom* from years of winemaking experience.



Wines are made in the vineyard and winemakers are simply stewards of the vineyard. It's all about soil and climate, or as the French would say, "terroir".

This event features an AMV aperitif, followed by three flights of AMV and French wines. The 1<sup>st</sup> flight pits AMV Viognier and Grenache Blanc vs. a French Bernard Faury Condrieu, the 2<sup>nd</sup> flight has two AMV Esperance vintages vs. French Gigondas (GSM), and the 3<sup>rd</sup> flight has two AMV Watch Hill Syrah vintages vs. French Côte-Rôtie. Andrew picked some high-end French wine pairings to show us what an amazing value you get from his wines. You can't find similarly regarded and rated wines from the Rhône at his prices!

So, join us for Andrew Murray's French Connection on **Friday, May 12<sup>th</sup>, 7:30PM** at the **Crowne Plaza Redondo Beach & Marina**, 300 N. Harbor Drive, Redondo Beach, 90277, at the corner of Harbor Dr. & Beryl St. An assortment of cheese and fruit will be served. **Space is limited**; sign up early to ensure your place at this great event!



**Reservations required by Friday, May 5<sup>th</sup>**

Reserve online at <http://spenology.org/schedule.php>  
 (Follow the link, find "Sign Up," fill in requested information & click at the bottom of the page)



**Reserve online today, and mail all checks only to**

Mary Ann Hetherington  
 1605 W. O'Farrell St., San Pedro, CA 90732  
 Contact Mary Ann with any reservation questions or issues  
[maryannwines@yahoo.com](mailto:maryannwines@yahoo.com)

The event price is **(\$4 parking NOT included)**

**\$39 for members**  
**\$46 for guests/non-members**  
 Please make checks payable to Enology Club  
**Must be at least 21 years of age to participate**

**Guests: If you join the club and pay dues at the event, the \$7 non-member cost difference will be applied to your membership fee**

<http://www.spenology.org/>