



Space Park Enology Club Presents:
*A Journey through the Central Coast
with Curt Schalchlin of Sans Liege Wines*



Friday, June 9th, 2017, 7:30 pm

Crowne Plaza Redondo Beach and Marina

California's Central Coast is home to a wide variety of climates, soils, and topographies, and is well known for producing noteworthy Rhône varietals. Winemaker Curt Schalchlin sources grapes from select vineyards from Paso Robles to the Santa Ynez Valley, some as well-known as Bien Nacido and Larner and others that simply have a distinctive appeal that separates them from the rest. While the grapes speak foremost of their individual provenance, the wines are made complete by the union of their disparate strengths. Curt believes that his role as winemaker is to enable the grapes to tell their stories and that the wines will in turn tell his.



After producing his first wine, a 2003 Alta Mesa Grenache, Curt toiled almost single-handedly for over a decade establishing a loyal (some might say cult-like) following for both Sans Liege Wines and their second label, Groundwork. The Groundwork Grenache has even won over a few converts at our own club tastings. Curt said recently that his friends, his family, and even his dog will tell you that he has a problem – that he's obsessed with the winery and all its challenges. We're pleased to offer him an evening away from those challenges so that he can share with us the products of that obsession.

The evening's first flight features white wines described by Wine Advocate as having a "decadent texture" and a "mouthwatering style." The second flight takes us back to Curt's winemaking roots with three distinctly unique Grenaches including the signature Groundwork and one that Wine Advocate called, "another awesome wine." The final flight contains the big, bold GSM blends that Sans Liege fans have come to love.

So, join us and winemaker Curt Schalchlin for "A Journey through the Central Coast" on **Friday, June 9th, 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, June 2nd

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

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/>