



## Space Park Enology Club Presents



### Unique Single Varietals from Tercero Wines With Owner/Winemaker Larry Schaffer

Friday, March 13<sup>th</sup>, 2020 at the Crowne Plaza Hotel, Redondo Beach

**Hosted by: Jan Adleman**

Larry Schaffer was not born into the wine business. In fact, he grew up in a family that didn't drink wine at all. But after an initial career in finance and publishing, Larry decided to go back to school to begin the journey of getting a degree in enology. He did this for two years while working part time at wineries in Temecula, and was eventually admitted to the Masters Program in Viticulture and Enology at UC Davis.

Upon graduation in 2005, Larry moved his family to the Santa Ynez Valley where he began working for Fess Parker Winery and their sister label, Epiphany Cellars. This is where Larry's true "wine education" began, and he was fortunate to work with four other great winemakers and over 20 different varietals. By 2006, Larry gained enough confidence to start his own winery, Tercero Wines, which had its first releases in 2008. Larry deliberately grew the brand slowly, while continuing to work for Fess Parker until 2012.



Larry and Tercero Wines now concentrate fully on making small lot, hand-crafted Rhone varietal reds and whites from leading vineyards throughout Santa Barbara County. Larry's winemaking philosophy is to be a minimalist. Starting in 2014, all his reds are 100% whole cluster, foot stomped by him. Larry uses only older French oak barrels and he keeps his wine in oak longer than most (16 months for whites and up to 40 months for reds). Tercero's current annual production is about 2000 cases spread over at least 10 different wines, which includes unique single varietals as well as interesting blends. Our tasting will concentrate on the unique red and white single varietals such as Roussanne, Marsanne, Viognier, Cinsault, Carignane, Mourvedre, and Petite Sirah.

We look forward to seeing you **March 13th, 2020 at 7:30pm** at the **Crowne Plaza Redondo Beach & Marina, 300 N. Harbor Drive, Redondo Beach 90277**, located on the corner of Harbor Dr. and Beryl Street. An assortment of bread, fruit, and cheese will be served.

**Seating is limited. Please sign up early to ensure your place at this great event!**



**Reservations required by Wednesday, March 4th**

**[RESERVE ONLINE HERE](#)**

(Follow the link, find "Sign Up," fill in requested information & click at the bottom of the page)



**Reserve online and then mail checks to:**

Valerie Nesbitt  
110 S. Juanita Ave., #6, Redondo Beach, CA 90277

Contact Valerie directly with any reservation questions or issues  
[vnesbitt21@gmail.com](mailto:vnesbitt21@gmail.com)

The event price is (~~\$11 parking NOT included~~)

**\$42 for members**

**\$49 for guests/non-members**

Please make checks payable to Enology Club

**Must be at least 21 years of age to participate**