

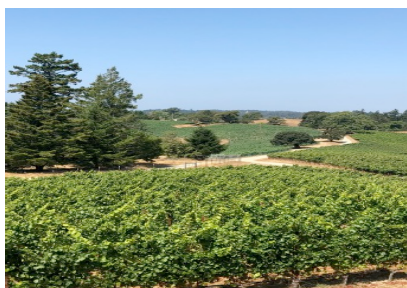
RED • CAR

Space Park Enology Club Presents  
**Red Car Wines**  
with Winemaker Tanner Scheer  
Friday, July 15th, at 7:00 pm, via Zoom



This month Space Park Enology Club is honored to host a virtual tasting with Sonoma County’s **Red Car Wines**, featuring “Vineyards on the Edge of the Pacific.” We will taste and compare the same three varietals we tasted last month from Dragonette, but this time from the cool climate of the West Sonoma Coast rather than Santa Rita Hills. **Red Car’s** Winemaker Tanner Scheer will be our host for the evening. At Red Car, Tanner adheres to simple but strict principles. “I believe in minimalism,” he explains. “Don’t manipulate the fruit in the winery. It’s up to the vineyards, the climate, the soil and the farming practices we choose to employ. What’s important for me at a fundamental level is to represent each varietal in its truest form. That’s a foundation of any of our wines.” We believe that we are stewards of the land—dedicated to being environmentally and socially responsible to our community. To us, sustainability goes beyond farming practices in our vineyards; it’s who we are. Our values reflect those of a limited-production winery and small team inspired by the topography and environment where we grow our cool-climate wines.

For over two decades, **Red Car** has been on a journey—one that started with 50 cases of Syrah



vinified in a garage in sunny Los Angeles. A short time later, we marched steadily northward toward a vision of cooler vineyard sites and the complex, aromatic wines they can express. Today, under the direction of Red Car’s viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain’s coastal influence—where the Pacific fog filters in daily through giant redwoods until warm sunshine sends it back out to the sea—provides perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. An early leader in the



formation of the proposed West Sonoma Coast AVA, we are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of each unique coastal vineyard site. At our core, we are a small, independent farming operation committed to conservation and sustainability.

Our journey with **Red Car** features their sought-after Sonoma Coast Trio of 2019 Chardonnay, 2019 Pinot Noir, and 2018 Syrah which was rated 94 points by Wine Enthusiast. **Red Car** has offered us a 20% discount, making the cost of this three-bottle set \$94.40, or about \$121 including tax & \$19 shipping.

**Sonoma Coast Trio \$94.40 + tax + \$19 shipping**

<b>Wine (in tasting order)</b>	<b>Retail</b>	<b>Our Cost</b>
<b>2019 Sonoma Coast Chardonnay</b>	\$38.00	<b>\$30.40</b>
<b>2019 Sonoma Coast Pinot Noir</b>	\$45.00	<b>\$36.00</b>
<b>2018 Sonoma Coast Syrah</b>	\$35.00	<b>\$28.00</b>

**How to Order Wines:** Red Car has created a special webpage link for our Enology Club. Please order by Sunday July 10 at:  
<https://redcarwine.com/collection/space-park-enology-club>

**Please register by Wed July 13 at our website**

<http://spenology.org/schedule.php> to ensure you get the Zoom link which

will be sent to registrants only on Thurs July 14. Zoom allows for no more than 100 participants, so please register early.

**Note:** This event is free to attend with no obligation to purchase the wines in order to attend the Zoom.

