



Space Park Enology Club presents

a Virtual Wine Tasting featuring

McPrice Myers Wines

with Owner/Winemaker McPrice “Mac” Myers

Friday, August 12th, at 7:30 pm, via Zoom



For our August event, the Space Park Enology Club is excited to welcome McPrice “Mac” Myers, owner/winemaker of McPrice Myers Wines, joined by Liz Gillingham, Director of Business Operations. Mac creates stunning, well-rated wines – many of which sell out each year.

Over the last two decades, Mac has been crafting wines of depth and balance that showcase the multiple terroirs and climates of the Central Coast – from Santa Barbara to Paso Robles. Mac produced his first vintage in 2002 with half a ton of grapes in a small cooperative in Paso Robles. From that humble beginning, Mac has developed a growing portfolio of wines with broad appeal. In 2014 Mac moved the winery to its current site



nestled amidst the rolling hills of the Adelaida District. The Estate Vineyard is home to 20 acres of Grenache, Syrah, Mourvèdre, Cabernet Sauvignon, Petit Verdot, Viognier, and Grenache Blanc. Located in the East/West Adelaida corridor, the Pacific Ocean’s influence provides for cool nights, even ripening, and a very long growing season. The hillside blocks are quite steep, with the slopes ranging in incline from 25 to 50 degrees, and with elevations from 1500 to 2000 feet. Well-drained soils are a combination of the Santa Lucia-Lopez and Linne-Calodo series, as



well as Rincon and Nacimiento silty clay loam. There are multiple exposures to these hillside blocks, which results in a hands-on cultivation of each block by the vineyard team. McPrice Myers wines continue to garner increasing attention from wine lovers and critics alike.

Mac will be presenting the flight of wines in this order:

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| 1) 2021 Beautiful Earth White, <i>Rhone blend</i> | (2020 rated 94 pts Wine Enthusiast) |
| 2) 2020 Beautiful Earth Red, <i>GSM Rhone blend</i> | (94 pts WS) |
| 3) 2020 High on the Hog, <i>Rhone-style blend</i> | (2019 rated 90 pts WE) |
| 4) 2019 Sel de la Terre, <i>100% Grenache</i> | (93 pts WE) |

Recommendations: Chill White 55°F, serve reds 65°F. Reds pair well with bold cheeses and cured meats.

Order no later than Friday, August 5th (California) or Monday, August 1st (Out-Of-State)

Purchase info: McPrice Myers is extending a 20% discount with \$20 flat-rate shipping in the contiguous US, with free shipping for a 12-bottle case (select “Ground” shipping option at check out). Estimated pricing for 3-bottle flight (including tax + shipping) is **\$111.35**. With optional, add-on “Bonus Pour” bottle estimated price is **\$159.20**—quantities of the 2019 Sel de la Terre are limited, so order early if you want the bonus pour!

Go to <https://shop.mcpricemyers.com/> to order using **PROMO CODE: spacepark** to ensure special pricing. Select the wines you’d like – feel free to add available wines not in the flight or multiples in the flight – and “Add To Cart”. If you need support with your order contact Liz Gillingham at (805) 237-1245, or email liz@mcpricemyers.com.

Register for the Virtual Tasting on the Club website on or before Wednesday, August 10th. Purchase of wine is not required to join this free event.

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

Zoom Meeting ID, link and password will be sent no later than Friday, August 12th a.m. only to the participants who have registered for this event.