



Space Park Enology Club Presents
Ella's Vineyard with owner/winemaker
Josh Morris & assistant winemaker Chris Ljepava
Friday, May 30th at 7:30pm



Chuck and I discovered Ella's Vineyard at the 2024 Paso Robles WineFest. Among other deliciousities, Ella's was pouring their 2015 Lavoro Super Tuscan style blend. Ella's impressed us with their well balanced, tasty wines and unique, Italian varietals. We hope you enjoy their wines as much as we do! Monica Gustafson, event hostess

Please join us May 30th with Josh (winemaker) and Chris (assistant winemaker) as they discuss Ella's Vineyard, its winery and lead us through a flight of 10 of their wines. Proprietors Katherine and Josh Morris founded Ella's Vineyard in 2010. Their 32-acre Creston estate is located in the Paso Robles AVA with eleven and a half acres of



the property dedicated to the vineyards. Ella's takes the varietals they love from Italy – Sangiovese, Nebbiolo, Primitivo and Montepulciano – and blend them with Italian clones of Bordeaux varietals like Cabernet Sauvignon and Merlot to create Super Tuscan style wines and make single varietal wines that pay homage to their roots and celebrate California's innovative vineyard and winemaking practices.

The vineyards are comprised of weathered calcareous shale and cobbled loam - a soil composition that creates a challenging environment for the vines, forcing a deep and vigorous root system that ultimately translates into an intricate intensity in the fruit. Located 20 miles from the Pacific Ocean, the vineyards experience an incredible temperature swing between the warm summer days and cool nights. This diurnal shift stimulates intense ripening while still allowing acid retention. The result is complex and balanced source fruit for their wines. Exclusively farming by hand, Ella's fruit is hand-sorted, fermented in small lots and then pressed into carefully selected oak barrels. The extended aging practice that follows gives a nod to old world traditions, producing deep, aromatic and complex wines.

You will be tasting 10 wines!

Welcome Apéritif – '22 Blanc de Blanc

First flight – '23 Pinot Grigio, '23 Bianca, '21 Sangiovese

Second flight – '19 Lavoro, '16 Nebbiolo, '15 Durata

Third flight – '21 Cabernet Sauvignon, '15 Cabernet Sauvignon, '20 Montepulciano

The cost for this event is **\$70 per person**. Charcuterie selections of fruit, cheese, crackers, and cured meats are included.

Register and pay by Monday, May 26th. Pay via Zelle to Monica Gustafson (Zelle: monicaowen@yahoo.com or 310-625-3060). Please reference "Ella's". Or pay via check made payable to "SPSC" or "Space Park Site Council" and mail to: Monica Gustafson, 1009 8th Place, Hermosa Beach, CA 90254.

Location: Neptunian Women's Club, 920 Highland Avenue, Manhattan Beach, CA 90266

Parking: There are several, nearby public parking lots: <https://www.downtownmanhattanbeach.com/parking>. You are encouraged to use Uber, Lyft, taxi or to carpool. Street parking is not recommended (permit zone).

Register **by May 26th** on the Space Park Enology Club website <http://spenology.org/schedule.php>.