

Space Park Enology Club Presents
Caymus/Wagner Family Wine Dinner
at HT Grill, Redondo Beach
Sunday, December 7, 2025 at 5:00 pm



Please join us at HT Grill for an elegant dinner featuring highly acclaimed wines from Caymus and the Wagner family. The HT Grill Chef has created a delicious multi-course menu paired with five notable Caymus wines: Sauvignon Blanc, Chardonnay, Petite Sirah, Cabernet Sauvignon, and Conundrum Red Blend. Each perfectly paired course is accompanied by creative sides, and the main course is a stunning Wagyu NY strip steak.




Chuck Wagner and his late parents, Lorna and Charlie, started Caymus Vineyards in 1972 in the center of Napa Valley. They were a family of farmers with roots in Napa Valley dating back to the 1850s. They started off with only 240 cases of Cabernet Sauvignon. Today, the family's Cabernets are among the world's most celebrated and include Caymus Napa Valley (which we will taste) and Caymus Special Selection.

Caymus is still 100% family-owned and the next generation is taking over this renowned wine operation. Chuck and two of his children, Charlie and Jenny, work together to produce diverse wines from Napa Valley, other areas of California, and beyond. Their growing family of brands includes **Caymus Vineyards**, **Caymus-Suisun**, **Mer Soleil**, **Conundrum**, **Emmolo**, **Red Schooner**, **Sea Sun**, and **Bonanza**.

Find out more about Caymus and the Wagner Family at: <https://www.caymus.com/>

CAYMUS/WAGNER FAMILY WINE DINNER MENU



Served Upon Arrival: Emmolo Sauvignon Blanc 2024

Amuse Bouch: Fresh Oyster
with yuzu mignonette and cucumber granita

First Course: Chilled Crab Salad
with fennel frisée, lemon gel, avocado mousse, crisp seaweed chips

Paired with Mer Soleil Chardonnay 2023


Second Course: Pistachio-Crusted French Lamb Lollipop
with rainbow carrots, purple Romanesco, mint-basil pesto, and rich lamb au jus



Paired with Caymus-Suisun Grand Durif 2021

Third Course: Wagyu New York Strip Steak
with buttery potato purée, crème fraîche, roasted red bell pepper sauce

Paired with Caymus Napa Valley Cabernet Sauvignon 2022

Fourth Course: Pumpkin Cheesecake
Paired with Conundrum Red Blend 2022



Allergies: If you have food allergies or dietary restrictions, please contact Jan Adleman before Nov 28 via email at janadleman@aol.com. HT Grill will work to accommodate with appealing substitutions.

Location: 1701 South Catalina Ave, Redondo Beach. Metered parking on Catalina & nearby streets.

Sign-up/Pay by Friday Nov 28: The cost is \$125 per person (includes tax & gratuity). Space is limited.

- Pay by Zelle to Michal Brown (our Treasurer) using her phone (626) 644-5375 reference "enology"
- Or send a check made payable to "SPSC" or "Space Park Site Council" and mailed to Michal Brown, 18440 Amie Ave, Torrance CA 90504.

Register by Friday Nov 28 on the Space Park Enology Club website at <http://spenology.org/schedule.php>.