

GRAPE TO GLASS: AN UNRESTRICTED BEHIND THE SCENES SENSORY TASTING FROM GRAPE TO LIBRARY

Join JUSTIN's Winery Sommelier and Wine Educator, Jim Gerakaris, on an in-depth tour/tasting that explores the journey of wine from grape juice to aged vintages of ISOSCELES.

The Grape to Glass Experience is a two plus hour tour and tasting that starts with a private tour of our winemaking facility and see the activities of the day's winemaking ranging from the crush pad to the cellar and includes tasting unfermented grape juice as well as newly fermented wine as available that day.

You'll then move into the cellar to barrel taste the actual Cabernet Sauvignon, Merlot and Cabernet Franc components used to blend the ISOSCELES. Jim will explain the role that each variety plays in the final ISOSCELES blend and you will have the opportunity to combine them to make your own impromptu blend.

Next, you'll enjoy a tasting of the current release of ISOSCELES followed by two library vintages of ISOSCELES for a tasting spanning at least a decade of vintages. In addition to tasting and learning how each wine has changed over time, Jim will also explain the care needed to properly store and serve aged wine along with food pairing considerations that apply over the life of a wine.

If you enjoy fine wine and are interested in experiencing the entire life cycle of this fascinating beverage from 'grape to glass', this is a once in a lifetime chance to see and taste, first hand, how fine wine is made and evolves. Available mid-September through October, according to Jim's availability and the harvest schedule.

\$280 Members | \$350 Non-Members | By Appointment Only (2-3 Hours)

Please email concierge@JUSTINwine.com for reservations.

