



Canard Vineyard has been making hand crafted wines in Napa Valley since 1984. They are well known to enophiles and wine collectors, but have managed to stay a bit of a secret as they are not open to public and produce a very limited number of cases each year. All of their single vineyard wines are produced from dry farmed, estate grown grapes which are skillfully transformed into the finest expression of each varietal and showcase the unique terroir from which they are grown. Their French trained winemaker straddles a fine line between Old World restraint and the vibrancy of the fruit produced from this historic vineyard in Calistoga. In just the last handful of vintages, they have received over forty ratings of 90 points or above. They are dedicated to creating wines of distinction with an emphasis on quality over quantity. Adam Fox, who has had a career as a chef, film maker and architect and now is the managing partner at Canard Vineyard, will be here to tell us about the remarkable history of the estate and share some of his limited production wines, including his flagship Cabernet Sauvignon ALLUVIA. There are less than 100 cases of this wine produced each year. We hope to see you there.

