



McPRICE MYERS
Paso Robles, California.

Space Park Enology Club Presents

McPrice Myers Wines

with Liz Gillingham

Thursday, June 25th at 7pm



We are delighted to welcome back **McPrice Myers Wines** for our June live event at a favorite spot: Crème de la Crepe in Rolling Hills Estates. McPrice “Mac” Myers was born and raised in the San Gabriel Valley – a former baseball player who discovered wine behind a Trader Joe’s checkout counter and never looked back. No enology degree. No family vineyard. Just a relentlessly curious palate and the stubborn work ethic that doesn’t announce itself. For over 24 years, that approach has produced some of California’s most lauded **Rhône and Bordeaux-style blends**, drawn from his hillside estate in the Adelaida District of Paso Robles.



90-95+	#16	2024	2025
WS,WE,WA	Wine Spectator Top 100, 2022	SLO Winemaker of the Year	Wine Business Monthly Leader

Don’t miss this culinary, wine tasting adventure with **Liz Gillingham**. Liz is a Cal Poly scientist turned wine professional – self-described nerd, which is entirely the right background for this crowd. As McPrice Myers’ Director of Business Operations since 2017, she is the operational

force behind one of California’s most celebrated cult wineries. Liz is always ready to lend a hand – from rolling up her sleeves to pack shipping boxes, to pouring wines when things get busy, to humanely relocating rattlesnakes from the vineyards (yep – she’s boss!) Liz will lead you through 10 wines paired with carefully chosen bites, challenging you to think like a scientist: Which foods and wines work best together? Which pairings clash unforgivably? And why? Expect direct, knowledgeable and genuinely fun – no pretention, no gatekeeper – just great wine!

Food & Wine Flight Menu

Welcome Apéritif – Myers Deovlet Brut Rosé Sparkling Wine

First flight – ’25 Beautiful Earth Rosé, ’24 Beautiful Earth White, ’23 Beautiful Earth Red
Generous charcuterie platter to pair with wines throughout the tasting

Second flight – ’23 High on the Hog, ’22 Bull by the Horns, ’23 Accoutrements
Chicken-Cheese Ravioli served in a decadent pink sauce

Third flight – ’23 Altas Viñas, ’24 Sel de la Terre, ’23 F.A.
Lamb Chop and Potatoes Gratin

Dessert: *Veronica or Pigalle Crepe with coffee or tea*

The cost for this event is **\$90 per person**. Our events at Crème de la Crepe consistently sell out – sign up early!

Register and pay by Monday, June 22nd. Pay via Zelle to Monica Gustafson (Zelle: monicaowen@yahoo.com). Please reference “McPrice Myers”. Or pay via check made payable to “SPSC” or “Space Park Site Council” and mail to: Monica Gustafson, 1009 8th Place, Hermos Beach, CA 90254

Location: Crème de la Crepe, 550 Deep Valley Drive #145, Rolling Hills Estates, CA 90274

Parking: Parking is free. For parking entrance closest to Crème de la Crepe – from Silver Spur Road take Norris Center Dr. to the Deep Valley Drive entrance.

Food Sensitivities: contact Monica Gustafson prior to registering: monicaowen@yahoo.com.

Door Prizes: One door prize ticket at check-in per guest. 9 of the flights’ wines are included in the door prize raffle.

Register by June 22nd on the Space Park Enology Club website <http://spenology.org/schedule.php>.