

APRIL
22

6:30
PM

Emmolo



W
WALT



FSL WINE TASTING EVENT

ON THE TOP FLOOR OF THE PARKING STRUCTURE
COURTESY OF PARTNERS COMMUNITY MANAGEMENT
AND PRESENTED BY "THE TASTING SOCIETY"
FEATURING WINES FROM EMMOLO AND WALT

Tasting Notes & Suggested Food Pairings

2019 Emmolo Sauvignon Blanc
A minerality-driven white wine with delicate fruit flavors of peach and ripened honeydew. Pairs with chicken, fish, smoked foods, and spicy dishes. Cheeses: goat, cheddar, gouda and havarti.

2018 Walt Blue Jay Pinot Noir
The palate is plush and layered, with deep flavors of sassafras root and black cherry. Pairs with chicken, pork, red meat, salmon, and pasta. Cheeses: gruyere, provolone, brie, and fontina

FIRST POUR

7:00 - Emmolo Sauvignon Blanc
7:15 - Walt Blue Jay Pinot Noir

7:30 - Emmolo Sauvignon Blanc
7:45 - Walt Blue Jay Pinot Noir

OPTIONAL

Bring your own chair
Bring your own food
Bring your own wine

Please RSVP to your floor
facilitator