



Vintner Dinner

Presents

Father John Wines
with special guest winemaker
Nicholas Maloney

Wednesday, March 11, 2020

Cava Reception 7:00 PM, Seating 7:30 PM

Menu

roasted golden beet and fennel, arugula and goat cheese with pistachio nut
wasabi vinaigrette



2017 Père Jean "Derriere la Colline" Bourgogne Chardonnay

seafood mousse with beurre blanc



2017 Père Jean "Montmains" Chablis 1er Cru

guineafowl, foie gras, roasted carrots



2015 Father John "Vieilles Vignes" Pinot Noir, Mendocino County

Argentine Angus beef ribeye, red wine marrow sauce, creamed spinach



2016 Father John "Greenwood Ridge" Pinot Noir, Anderson Valley
2015 Father John "Vine Hill Road" Pinot Noir, Russian River Valley

vanilla crème brûlée



2013 La Chartreuse de Coutet, Sauternes

YOUNG WINEMAKER CAPTURES THE SPIRIT

Nicholas Maloney started Father John Winery in 2010 just before moving to France to pursue studies at the Lycee Viticole where he earned his degree in viticulture and enology. He crafted Grand Cru status wines while at Chateau d'Issan of Margaux, and then later worked for wineries in Nuits-st-Georges, Savigny les Beaune, Pernand Vergelesses, and Chablis.

He returned from France with a great appreciation for terroir and the philosophy which guides the winemaker along the path of gently awakening the potential of the vineyard into its finest expression in wine.

In California he set about showcasing the true character of Pinot Noir using the tried and true methods of the old world. He ferments using whole cluster and native yeasts, he doesn't fine or filter, and ages the wine for a year in Allier French oak barrels before bottling. The production is very small and the quality is exceptional which makes these wines highly prized. Learn more about this young winemaker, his method, and his wines.

The winery is a tribute to his grandfather, the late Reverend John Weaver, a renowned Episcopalian priest who dedicated his life to honesty, reverence and the commitment to living in peace.

