



## I'll Drink to That: A wine dinner not to be missed

The dust has settled, tents have been removed and Pebble Beach Food & Wine has come to a close. So which fun-filled food and wine events should you fill your calendar with in April? Here are some ideas:

Have you ever heard of Pahlmeyer winery? You know, that high-end, highly sought-after (aka "allocated") Napa producer? Well, Mr. Jayson Pahlmeyer also has an incredible Sonoma Coast project called Wayfarer.

This very special property — named after the ranch — is located within the "true" Sonoma Coast, meaning it's only miles away from the Pacific Ocean. Wayfarer is an extreme property in temperatures and elevation, and the winemaker is extremely talented.

Who is this winemaker for Pahlmeyer's up-and-coming chardonnay and pinot noir project? It's Bibiana Gonzales Rave, last year's San Francisco Chronicle Winemaker of the Year (not too shabby). And she has local connections: She's married to Jeff Pisoni of Pisoni Vineyards in the Santa Lucia Highlands.



Some more background on Bibiana: She began consulting for Pahlmeyer in 2012, focusing on the development of Wayfarer, his 30-acre estate in Fort Ross-Seaview. Bibiana, a native of Colombia, has been described as effervescent and fiery, with amazing energy. She went to France to pursue degrees in enology and viticulture through universities in Bordeaux and Cognac. After graduation, she spent time working in Bordeaux, Burgundy and South Africa before calling California home in 2007.

She will be presenting her wines Tuesday, April 19, at Grasing's in Carmel, pairing alongside a menu from chef-owner Kurt Grasing. Talk about one of the best wine dinners to attend this year.

The dinner will start with a reception at 6 p.m., with the paired dinner following at 6:30 p.m. The price for this unique opportunity is \$225 per person and includes all wines, taxes and gratuity.

The featured wines will be Shared Notes Sauvignon Blanc, Wayfarer Chardonnay, Pahlmeyer Chardonnay, Wayfarer Pinot Noir, Pahlmeyer Proprietary Red and Cattleya Syrah. (Shared Notes and Cattleya are two other projects Bibiana is associated with, along with her husband.)

The best part about this dinner: Guests will be able to purchase bottles of the presented wines and receive special pricing. Call 831-624-6562 or visit [grasings.com](http://grasings.com) for further details. Seating is limited — and so is the wine — so get your reservation booked ASAP. Seriously, with the SF Chronicle Winemaker of the Year and Pisoni connection, this wine dinner will sell out. Grasing's is located at the northwest corner of Sixth Avenue and Mission Street in downtown Carmel.

What else to do this month? For our second featured opportunity, reservations are not needed. Just drop in to the retail wine store at Fifi's Bistro Cafe in Pacific Grove, where Calvin and Michele Wilkes have joined forces with everyone's favorite French retail guru, Jacques Melac.

Yes, you read that right. Recently departed from Cantinetta Luca, Jacques supports Fifi's wine sales. Jacques has been a legend in the Peninsula wine business since forever, at this point well beyond 24 years. His resume is extensive. He's managed at fine properties such as Pacific's Edge in Hyatt Carmel Highlands, and his own wine shop and wine bar, Rancho Cellars in Carmel.

Say hello and pop a couple corks together. Dinner hours start at 5 p.m., or drop by at lunchtime on Mondays and Fridays, 11:30 a.m. to 2:30 p.m., or Sunday brunch at 11. Fifi's is at 1188 Forest Ave. Call 831-372-5325 or see [fifisbistrocafe.com](http://fifisbistrocafe.com).