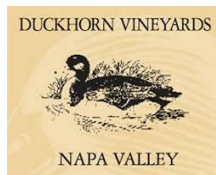


**Thursday,
July 29th
6:30 pm**



Duckhorn Wine Dinner

Duckhorn Vineyards has dedicated over 40 years establishing itself as one of North America's premier producers of Napa Valley wines. They have crafted a tradition of quality and excellence that continues today. Duckhorn's regional California sales manager, Tom Chamian, will host this event.

**Thursday,
August 5th
6:30 pm**



First Annual Rosé Wine Dinner

Five courses paired with five rosés – stills, sparklings and champagnes. We invite you to join us for a delightful evening!

**Thursday,
August 19th
and 26th
6:30 pm**



Boeger Wine Dinner

The little winery with a big Barbera. This picturesque and quaint winery sits on an enchanting Gold Rush era homestead and is the oldest commercial winery in El Dorado. Founded in 1972, Boeger has built a reputation on innovative and unusual varietals and blends with a special emphasis on Barbera. Boeger continues to elevate this cult classic varietal. These dinners will be hosted by Boeger staff.

**Thursday,
September
23rd, 30th and
October 7th
6:30 pm**



Silver Oak and Twomey Wine Dinner

In their pursuit to perfection, Silver Oak is committed to making the best Cabernet Sauvignon in the world! A family owned and operated business, they create a wine with a style all its own. The elegance and finesse of their wines have attracted an enthusiastic, passionate following. Silver Oak's Kenzie Temple, regional sales manager, will host this event.

**Thursday,
October 21st
6:30 pm**



Flora Springs Wine Dinner

Their family's goal is to over-deliver on every aspect of their business, particularly when it comes to the quality and consistency of their wines. As farmers and winemakers, their dedication to quality begins in the vineyards and continues through every aspect of winemaking, according to general manager Nat Komes. Join us in welcoming this Napa Valley winery back to La Provence. Flora Springs' Richard Tiedemann, Director of Winery Relations will host the event.

To reserve a seat at one of these upcoming wine/beer dinners you must call La Provence directly ~ 916.789.2002

**Thursday,
November 18th
6:30 pm**



Beaujolais Nouveau

Le Beaujolais Nouveau est arrive! (The new Beaujolais has arrived!)

Celebrate the arrival and tradition at La Provence! Beaujolais is a region in France, just south of Burgundy. It is made up of 12 appellations. The wine is made from Gamay grapes, grown in the Beaujolais region and released the same year of its harvest. Bottles of the current year are officially released on the third Thursday of November. The wine is fresh, fruity, and very low in tannins. It will consist of bright, fresh, red fruit flavors such as cherry, strawberry and raspberry and will be delivered to your palate with a distinct zing. This is a wine to pour and celebrate with.

Must be 21 or older to attend. Due to the highly specialized menu items, we require a credit card to secure the reservation. Cancellations must be made 48 hours in advance and those not cancelled prior will be charged the full price for the dinner. Any dietary restrictions must be requested at time of reservation. Not all requests can be accommodated.

As always, there will not be a wine dinner scheduled for December. We look forward to continuing our wine dinners in 2022. Thank you to all wine dinner attendees this year and your continued passion for great food paired with great wine...Sante!