



# Paul Mathew Vineyards

Our 2016 Foodie Seminars are set in our dining room with a maximum of 16 ppl celebrating local food and wine. Each seminar has a guest speaker alongside PMV wines presented by Mat & Barb.

*For reservations contact us at 707 861 9729 / 707 865 2505*

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*March 12th, 2016 6:00pm*

## **An evening with Weirauch Cheese**

Owners Carleen & Joel will discuss and share their cheeses and stories. We'll be tasting 4 cheeses paired with Paul Mathew wines and some additional foods incorporating the cheeses. Maybe we'll get to meet one of the sheep.

Price per person \$70.

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*June 25<sup>th</sup>, 2016 6:00pm*

## **The wonderful world of Oysters**

Raw, smoked, grilled, chowdered and more. A multi course oyster night paired with PMV wines.

Price per person \$100.

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*August 13<sup>th</sup>, 2016 6:00pm*

## **Gravenstein Apple Time**

A great local cookbook of recipes will be the handout and 6 recipes will be prepared lined up with PMV wines. All savory dishes to experience our local treasure in the height of harvest season.

Price per person \$60.

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*September 17<sup>th</sup>, 2016 6:00pm*

## **Pinot, Pinot, Pinot and pairing**

A look at 4 vintages of a single vineyard from Paul Mathew Vineyards paired with multi course of what we call Pinot foods. Mat will review each vintage from the flowering through harvest, a true comparative tasting.

Price per person \$90

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