



Space Park Enology Club presents

The Wines of Story of Soil

A virtual event with winemaker/owner Jessica Gasca
Friday, April 19 at 7:30 pm, via Zoom



“Soil is a mixture of minerals, organic matter, gases, liquids, and countless organisms that together support life on earth. The beauty is in the story it tells.”

We are pleased to welcome Jessica Gasca, winemaker and owner of Story of Soil, for a tasting and discussion of some of her small production, single vineyard, single varietal wines. Actually, this is more of a “welcome back;” she joined us while working as Dragonette’s sales manager when they presented an in-person tasting for the Enology Club in 2017.

A southern California native (her dad retired from TRW/Northrop Grumman), Jessica’s wine story was sparked during a 2009 stint as a harvest intern at her uncle’s Gold Coast Vineyard in the Santa Maria Valley. She made her first wine in 2012 while also working at Sanguis in Santa Barbara, joined Dragonette in 2013, and with her husband, Brady Fiechter, opened Story of Soil’s Los Olivos tasting room in 2017. With the encouragement of the Dragonette team, the current chapter of her story – as a full-time winemaker and business owner – began in 2018.



But it’s the story of the soil that Jessica seeks to tell through her wines. “I want the best fruit from the best sites. I’m looking for the vineyards that have their own story to tell,” she has said. In discovering their nuances, she hopes to help guide each varietal to make a wine that will show a sense of place and style. Small production levels of just 75-250 cases per wine allow her to focus on that goal.



The story extends to the people who tend those vineyards. As president of the Santa Barbara Vintners Foundation, Jessica spearheaded its support of Community Health Centers of the Central Coast, which operates mobile health units that provide medical services and medications to workers out in the vineyards. Caring for those who care for the grapes helps make the story possible.

For our tasting, we will enjoy the Story of Soil Gruner Veltliner from the acclaimed Fiddlestix Vineyard, sample Jessica’s Pinot Noir from Wild King Vineyard in Santa Maria – one of several Santa Barbara County Pinots that she makes – and compare two Syrahs, from cool-climate Sta. Rita Hills and the warmer Ballard Canyon. If you’d like to reduce your cost for the tasting, you can omit the Pinot Noir – but Jessica is providing a generous 20% discount to us on these small-lot wines, and Wild King (*only 75 cases made!*) has a very interesting story to tell... so you may not want to miss trying it!

We will taste wines in this order:	Retail	w/20% disc.
*2023 Gruner Veltliner - Fiddlestix Vineyard	\$38	\$30.40
**2021 Pinot Noir - Wild King Vineyard	\$60	\$48.00
*2021 Syrah - Duvarita Vineyard	\$55	\$44.00
*2021 Syrah - Larner Vineyard	\$50	\$40.00

Purchase the three *wines for \$148.27
Add the **Pinot for a total of \$199.99
Total cost includes 7.75% tax and \$25 shipping

Additional wines purchased will also receive a 20% discount; \$25 shipping for up to 4 bottles.

You should order your wines **no later than Monday, April 15** to ensure timely delivery prior to our event. Select each individual wine listed above on the Story of Soil website at <https://storyofsoilwine.com/wine> and use code **NG2024** to receive the 20% Enology Club discount. This code may be used for any other wines purchased now or through April 26 for subsequent orders; applicable to any wine on the website.

Credit cards will be charged when your wine ships via GLS. If you have questions, contact the tasting room by calling (805) 686-1302 or email brady@storyofsoilwine.com.

Zoom Meeting ID, link and password will be sent no later than the day before the event and only to those who have registered on our website. Wine purchase is not required to join this free event.

To receive the Zoom link, please register on the Enology Club website by Wednesday, April 17th:

<http://spenology.org/schedule.php>