



Monticello AVA Oldest Wine Growing Region in the U.S. June 19, 2026

CONTRIBUTION:	\$45 per AWS-SMC Member \$50 per Guest
MAXIMUM:	48 Tasters
HOSTS:	Mimi & John Bacilek
LOCATION:	Yacht Club, 5th Floor
GATHER:	5:00 pm
MEETING:	5:30 pm
BRING:	2 Wine glasses each, name tag & pen
DINNER:	Details Below

Come learn about, and sample award winning wines from, The Monticello AVA (American Viticulture Area). It is the original wine growing region of the United States. The first successful producer was Thomas Jefferson and in 2023 it was named Wine Enthusiast's Wine Region of the Year. We'll begin with a red and a white greeting wine followed by six wines showcasing the region, each one accompanied by a food pairing.

Your hosts and the Yacht Club Chef have planned a delicious meal to compliment your journey through Monticello.

Pan-seared Pork Tenderloin, in a Bordeaux-style \$26.00*pp
red wine cherry reduction, garlic & thyme roasted fingerling potatoes, green beans w/lemon zest

For those of you who prefer a different entree, please choose one from the list below:

Eggplant Parmesan \$16.00*pp
Hand-breaded eggplant medallions with marinara, mozzarella, parmesan and choice of side

Chicken Picatta, lightly hand-breaded pan-seared Chicken Breast \$26.00*pp
with white wine lemon caper sauce, served with garlic whipped potatoes, french green beans, side salad

Hand-cut 6 oz Filet Mignon \$38.00*pp
Served with garlic whipped potatoes, french green beans and a veal bone demi-glace, side salad

Please choose your dinner selection from one of those listed above and remember we will not be ordering from the Yacht Club Menu. When registering for the event you will be prompted to choose your dinner which will be paid for at the tasting. ***tax & tip not included**

[REGISTER HERE](#)

Please register for the tasting and sign up for dinner by June 5th.

By registering for this event, I recognize it is my responsibility to drink responsibly. Net Contributions are used to support the AWS Educational Scholarship Fund and Local Charities.