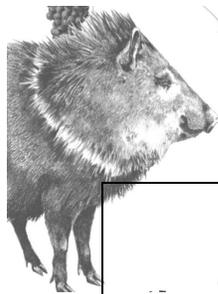


2022 JAVELINA LEAP ESTATE WINE CLUB EVENTS CALENDAR

| <u>JANUARY</u> | <u>FEBRUARY</u> | <u>MARCH</u> |
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| <p>The Boulders Event- Winter Allocation pick up! Jan. 22nd (Sat) 12-5pm</p> <p>El Pedregal Courtyard at the Boulders Resort in Carefree. Ribs, chicken, sausage, and all the sides with desserts and plenty of wine. Catered by the Carefree Resort Banquet Staff. Live Music by blues hall of fame inductee Leon J and friends. Food service begins at 12:30pm. Rain moves us into the Tohono Banquet Center adjacent to the courtyard.</p> <p>Tickets \$70</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> | <p>Valentines Weekend at Javelina Leap Feb 11-13</p> <p>Live Music, 12:30-4pm Friday-Sunday</p> <p>Bring your sweetheart to the winery for the famous Javelina Leap Wine Tasting & Truffle Flight prepared by Executive Chef Gisele Frazier and her staff!</p> <p>Truffle and wine flight- \$32.00</p> <p>No RSVP required</p> | <p>“Bud Break”</p> <p>The vines usually reveal the first signs of leaves in March. Come celebrate the beginning of Spring with us!</p> <p>Live music every Friday-Sunday 12:30-4pm</p> <p>Lawn games like giant Jenga, cornhole toss, bocce ball and ladder toss available. Enjoy your complementary Wine Club tasting benefits and celebrate Spring at Javelina Leap all month long.</p> |
| <p><u>APRIL</u></p> <p>Cajun Shrimp Boil Feast- Spring Allocation pick up! April 10 (Sun) 12-4:30pm</p> <p>Chicken and sausage gumbo, boiled shrimp, crawfish, rice, cob corn, blackened catfish, pecan pie, chocolate truffles and plenty of wine. Enjoy live music!</p> <p>Tickets \$68</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> | <p><u>MAY</u></p> <p>Happy Mother’s Day!</p> <p>Live Music Friday-Saturday 12:30pm to 4:00pm</p> <p>Bring Mom to the winery for truffles and wine!</p> | <p><u>JUNE</u></p> <p>The Prospector’s Blend Blending Event June 18 (Sat) 12-4:30pm</p> <p>Luncheon with the winemaker Lucas Reed. Participate in helping blend and create our most popular blend, the Prospector’s Blend.</p> <p>Lunch will be our signature Burger Bar created by Chef Gisele Frazier.</p> <p>Tickets \$48, limited to 30 members.</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> |



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| <p style="text-align: center;"><u>JULY</u></p> <p style="text-align: center;">Charcuterie Class w/ Chef Gisele Frazier July 23 (Sat) 12:30-4:00pm</p> <p>Want to know how to build your own charcuterie board or grazing table? Chef Gisele has made a name for herself at our winery building the most beautiful boards, and now you can too! Snack on some artisan cheeses and meats and drink some wine while learning all the tricks of the trade.</p> <p style="text-align: center;">Tickets \$48, limited to 30 members</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> | <p style="text-align: center;"><u>AUGUST</u></p> <p>Winemaking all month, the harvest is rolling in daily. Destemming, punch downs, pressing and barreling up wine.</p> <p>There is something going on every day in the winemaking process at Javelina Leap Vineyard. Come by and enjoy your wine club benefits.</p> <p>If you are Interested in participating in harvest or crush, please let us know!</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> | <p style="text-align: center;"><u>AUGUST</u></p> <p>Winemaking all month, the harvest is rolling in daily. Destemming, punch downs, pressing and barreling up wine.</p> <p>There is something going on every day in the winemaking process at Javelina Leap Vineyard. Come by and enjoy your wine club benefits.</p> <p>If you are Interested in participating in harvest or crush, please let us know!</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> |
| <p style="text-align: center;"><u>OCTOBER</u></p> <p style="text-align: center;">Fall Pig Roast Feast- Fall Allocation Pick Up! October 23 (Sun) 12-4pm</p> <p>JLV Traditional Gourmet Pig Roast, whole roasted Arizona farm raised pigs, baked potato bar, salads, corn on the cobb, desserts, and plenty of wine. Pick up your wine and enjoy the company of other wine lovers. There will be live music and dancing is encouraged!</p> <p style="text-align: center;">Tickets \$68</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> | <p style="text-align: center;"><u>NOVEMBER</u></p> <p style="text-align: center;">Enjoy Live Music! Every Friday-Sunday from 12:30-4:00pm</p> <p>Come join us for some gorgeous weather and start your holiday shopping early! A bottle of local Arizona wine makes the best gift.</p> <p>We are closed Thanksgiving Day, Christmas Eve, Christmas Day, and New Year's Day.</p> | <p style="text-align: center;"><u>DECEMBER</u></p> <p style="text-align: center;">Champagne and Caviar Dec. 3 (Sat) 12-4:00pm</p> <p>First time ever champagne event! Come learn about how we make our champagne the old-world way with wine maker Lucas Reed. Drink some bubbles as you nibble on some world class caviar and charcuterie.</p> <p style="text-align: center;">Tickets \$88, limited to 30 members.</p> <p>Text OR Email Kim Reed- (602)-332-8072 javelinaleapvineyard@gmail.com</p> |