

Sampling of the Merroir & Terroir

Friday, October 13 from 6:30 pm – 8:00 pm

Ocean Edge Resort, Brewster

Start off your OysterFest weekend on the highest note; experience Wellfleet's finest shellfish paired with fine wine at **Ocean Edge Resort in Brewster**. Wellfleet SPAT, the non-profit organization that produces the **Wellfleet OysterFest®**, presents a ***Sampling of the Merroir & Terroir*** beginning at 6:30 pm and concluding at 8:00 pm; an Oyster Farmer will help you to explore the subtle variations in the flavor of oysters grown in different parts of Wellfleet Bay. "Merroir" refers to things from the sea. Guests learn that the region, water quality, temperature, and cultivation method surrounding sea life affect the taste of shellfish considerably. Terroir is a French word meaning "a sense of place" attributed to agricultural products and often associated with wine; a renowned importer of wine from Spain and Portugal will provide a sampling of wine from the Iberian Peninsula. Please join us to experience the taste of this wondrous place called Wellfleet for yourself. **Cost per person \$ 65, including a \$ 25 donation to SPAT; gratuity and tax are included.**

Wellfleet Oyster Farmer Andrew Cummings, Michael Rose, Wellfleet Wine Enthusiast and wine importer, Ole Imports, will present the ***Sampling of the Merroir & Terroir***. Attendance will be limited to 40 people. Guests will be welcomed with a flight of raw clams and artisanal Cava, followed by three flights of raw oysters from different parts of Wellfleet Bay; each oyster flight will be paired with fine white wine. Copious Q&A will ensue. Learn about the life cycle of oysters and about Wellfleet Bay's unique microclimates. Consider how wines may help accentuate the subtle flavor differences in oysters from different parts of Wellfleet Bay. Guests may order shellfish and wine to support the mission of Wellfleet SPAT. A portion of each ticket will benefit Wellfleet SPAT.

Andrew Cummings has been participating in the Wellfleet shellfish industry for over twenty years. In 1998 Andrew began to operate his own farm and business, Wash-Ashore Oyster Ranch. Andrew has become the primary source for multiple major seafood wholesalers; Wash-Ashore's oysters are enjoyed across the US and abroad. Andrew is also a notable participant in aquaculture industry groups. He is a board member of the Southeastern Massachusetts Aquaculture Center (SEMAC), a trustee with the Massachusetts Aquaculture Association (MAA), a board member of Woods Hole's Marine Outreach Guidance Group (MOGG), and

Andrew functions as the Alternate Aquaculture Representative for the South Eastern Massachusetts USDA.

Michael Rose is a Wellfleet SPAT Culinary Program volunteer, and he began studying wine in 1998 and has functioned as the Imperial Grand Poobah of the Old Greenwich Wine Club (OG WC) since 2006. Michael has devoted countless hours assessing the ideal pairing of Wellfleet Oysters and wine. Michael organizes a dozen wine tasting events annually for the OG WC, a wine buyer's co-operative with over 350 members. In real life Michael works in financial technology, lives in Wellfleet and graduated from Duke University with a BA in Economics.

Wellfleet SPAT (Shellfish Promotion and Tasting, Inc.) is a 501(c)(3) non-profit organization devoted to sustaining the region's shellfishing and aquaculture industries. Even the name honors the oyster. The acronym SPAT is also the name for a newly attached baby oyster. In addition to OysterFest, SPAT produces a variety of shellfish farm tours and fun tasting events throughout the year proceeds from which are redistributed into the community. To date, over \$422,000 has been awarded through college scholarships, grants and other industry-related initiatives. Thank you for supporting SPAT and our mission! For further detail please visit www.wellfleetspat.org