



Iron Bridge Events

Spring 2026

Pre- Paid Reservations Required

Call 410-997-3456 to make your reservations

Tuesday, March 24th - Fullerton Wines Winemaker Tasting- 6:00 PM

Join Eric Fullerton of Fullerton Wines for a guided tasting through Oregon's Willamette Valley. Explore a range of single-vineyard Pinot Noirs as Eric shares how different soils, microclimates, and vintages shape each wine. It's a unique opportunity to taste the personality of six distinct AVAs side by side and gain a deeper appreciation for what makes Oregon Pinot Noir so special.

- \$45 per person inclusive of tax and gratuity

Monday, March 30th - Herman J Weimer Winemaker Dinner- 6:00 PM

We'll gather 36 guests around one grand communal table, where the evening unfolds family-style. Our chefs will present each course on shared platters designed for passing, encouraging conversation, connection, and a truly festive atmosphere. It's the kind of night where strangers become friends—and every dish tells a story.

Fred will lead us through the evening from the head of the table, sharing insights into Wiemer's historic vineyards, their pioneering work in the Finger Lakes, and the exciting wines you'll experience throughout the night

- \$119 per person plus tax and gratuity

Thursday, April 9th - Avenue Terroir Wine Tasting with Importer Christian Morenne 6:00 PM

Avenue Terroir represents a portfolio of producers and wines representing the main French appellations. Each wine is sourced directly from artisanal producers who use traditional agricultural methods that respect the environment. Of equal importance, is that each wine is an exclusive brand and offers the best value for money.

- \$45 per person inclusive of tax and gratuity

Wednesday, April 22nd - Black Stallion Wines Winery Tasting- 6:00 PM

Join Stephen Mathews of Black Stallion Winery for an inside look at the craft behind every bottle. A fourth-generation member of Delicato Family Wines, Stephen shares the Black Stallion Winery hands-on approach rooted in tradition and innovation—guided by respect for the land and adaptation to each vintage. Discover how terroir, intuition, and precision come together to create wines of depth, character, and expression.

- \$45 per person inclusive of tax and gratuity

Wednesday May 6th - Pago La Jaraba Winery Tasting- 6:00 PM

Join Ernesto Tebar for a journey through one of Spain's most distinctive estates. Nestled in the heart of La Mancha, this winery blends tradition, sustainability, and minimal-intervention winemaking to let the purity of each grape shine. You learn how terroir, careful craft, and respect for the land

come together in every bottle. Along the way, taste a curated selection of La Jaraba's wines, an authentic celebration of place and passion.

- \$45 per person inclusive of tax and gratuity

Wednesday May 6th - Pago La Jaraba Winery Tasting- 6:00 PM

Join Ruth Fernández, Oenologist and Production Director at Punctum, for an inside look at biodynamic winemaking. With training from the Universidad Autónoma of Madrid and hands-on experience in Languedoc, France, Ruth brings a passion for organic and biodynamic agriculture to every bottle. At Punctum, a family-founded winery, she leads a young, dynamic team dedicated to crafting wines with respect for the land, careful attention to detail, and a conscious, innovative approach.

Experience how terroir, sustainable practices, and thoughtful winemaking come together to create wines full of character, authenticity, and expression.

- \$45 per person inclusive of tax and gratuity