

(Note: This is a draft version. Final Script will include the selected wines and stories of their respective Wineries.)

# MER-ZIN™

## An Interactive Wine Tasting & Tour Comedy

written by

Robert Battaile and Bonnie Zimmermann

Website: [www.mer-zin.com](http://www.mer-zin.com)

Contact: [managers@mer-zin.com](mailto:managers@mer-zin.com)

707.965.9568

© 2011 All rights reserved.

Registered WGAw #1515556

**SCENE 1: INTRO - TASTING ROOM**

TASTING ROOM is very dim. MARVYN and FRITZ enter. MARVYN goes to the alarm and enters several the Security code. Bleep. Bleep-bleep... They turn on the lights and start prepping the Tasting Room. Drawers are stocked. Cash register drawers slamming. Wines coming in and out of the back room. Occasionally talking back and forth.

MARVYN

Is that Malbec 07 in back? We need two here.

FRITZ

I think ETHAN brought some down. Let me look.

MARVYN

And, I need a Cab Franc.

SPENCER

Hello everyone. My name is SPENCER and I'm the Winery Concierge.

My job is to greet people as they arrive and try to politely steer them into the right direction. Usually, I'm pouring a little taste of one of our sale wines out here. Pretty nice spot to be.

Thank you for coming and welcome to Rutherford Hill Winery. It's Saturday morning and it should be quite a zoo here in a little while.

Let me introduce you to some of the staff. That's MARVYN there. He used to be a postman, went back to school and has been in the Tasting Room about 10 months. Say hi, MARVYN.

MARVYN

Hello everyone. My name's MARVYN, with a "Y." Glad you could join us. We're serving some of the best wines here today, starting with the///

SPENCER cuts him off.

SPENCER

Whoa boy whoa. Save it for your tour MARVYN.

(SOUNDFX - TEXT MESSAGE Bell rings.)

SPENCER (cont)

Oh, that's weird. Text message from half and hour ago. We get pretty spotty phone reception here. (Reading) SPENCER, please get tables setup. Running late. Be there in thirty.

ALEX bursts in from warehouse door.

ALEX

Hi guys. SPENCER did you get my message?

SPENCER

I did. About 10 seconds ago.

ALEX

We need to get everyone together for a meeting. I see we already have guests. Is TRACY here yet? Five minutes. Can you let everyone know?

SPENCER

Sure. (to audience)  
We need to have a meeting in a bit here but it'll be a quick one.  
That was ALEX. The Tasting Room Manager. An excellent manager. It's a tough job. Seriously. There's more to this business than walking into Safeway and pulling a bottle off the shelf. As you'll learn.

ZOE enters from VENUE front door ("driveway" entrance).

SPENCER (cont.)

I see ZOE's here. Hello. Only fifteen minutes late. No need to text.

ZOE

I got behind some jabones going ten miles an hour over Howell Mountain.

SPENCER  
ALEX wants to have a meeting in five minutes.

ZOE  
Let me clock in.

ZOE exits Warehouse Door and re-enters Tasting Room Back Door.

SPENCER  
ZOE is the... uh, I dunno what her job title is. She might be the unofficial Assistant Manager. Or, maybe the Wine Educator.

ETHAN enters from Warehouse Door with table cloth and sales materials.

SPENCER  
Is that for me?

ETHAN  
'Tis indeed. Heard about the meeting? I'll help you with the table.

SPENCER  
You're looking a little ragged. Did you do the Bachelorette Party?

ETHAN (nodding)  
It was completely out of control. Everyone wore white and had a tiara. Most kept their shoes on. We'd tried to clean it up as best we could. We had to cut 'em off. I was glad when they finally left.

SPENCER and ETHAN pull the round table from the wall and cover it with a cloth. ETHAN sets up a few items.

ETHAN  
They were throwing around this glitter. One side was a little wine bottle and the other was a tiny penis. Lots lots of tiny penusis - or penus-eye. What is the plural?

SPENCER

It's pee-nigh.

(beat)

Now, ETHAN rarely gets the fun assignments. Mostly, he works full-time in the Tasting Room, right? He's been in Special Events, the Wine Club Manager. He didn't like that.

ETHAN

Naah, too much paperwork.

ETHAN goes through the tall doors. He opens one with great effort. SOUNDFX as shuts, as TRACY, a high school summer worker enters from Warehouse Doors. SOUNDFX.

TRACY

Here's your radio. And the list of people on the Tours.

SPENCER

Do you have the Signs for the Reserved Tables?

TRACY

ALEX's printing them.

SPENCER (to audience)

Okay. So here's how it works. Don't touch anything. Don't drink anything until the appropriate scene. We've designed the tasting as a "flight." It has a sequence for the palate. And, in conjunction with the movie. The play.

If you had the good fortune to have an empty glass in front of you. That means you get to go on one of the Tour Scenes. In person. And you get your wine poured during that scene, okay? It's fun, really.

Unless you have some really deep-rooted phobia about drinking wine in public, I hope you'll help us out. If not, maybe your neighbor sitting next to you. Did I mention that you may get a special prize if you go on one of these tours... What's the Prize?

ALEX (from upstairs)  
Tickets for TWO FREE TOURS at the REAL Rutherford Hill  
Winery!

SPENCER  
Alright! \$50 value. And of course it includes a  
tasting and tour much like the one you're going on  
tonight! I'll let you know when Round happens and the  
empty glasses will get up to start their tour. One of  
our Tasting Room Hosts will come out. (HOSTS wave)  
They will escort you out the doors there and you'll  
get oriented and enter the wonderful wacky world of  
the Theatre... which in this case requires you to be  
yourself and drink fantastic wine along the way.

When the people in the scene drink their wine. We in  
the audience drink our wines at the same time. You'll  
notice that you have a pencil and a sheet to write on.

And there's also a place to write on the placemats.  
You take the small sheets with you and leave us your  
comments on the placemats if you would. And yes, the  
Winemaker and Management are interested in your  
opinions. You know, "ooh, this sucks!" or "Best wine  
I ever had."

In fact, I'm going to join you as well so I can better  
explain what's going on for your taste buds. (he  
pulls out glass)

ZOE  
I don't think so SPENCER.

SPENCER  
No? That doesn't seem right.

(Tasting Room staff looks up as they shout to someone.  
Occasionally walk over and look up to talk.)

FRITZ (looking up)  
ALEX, throw me down the cave door key.

KEYS drop down from ceiling and FRITZ catches them.

SPENCER

You can purchase an additional glass of wine. We have waters for you.

The wine's for purchase during the show are on the mild side of things. We don't want to overpower you too early on. You may not need any additional wine. Also, soft drinks and teas. Sometimes, a bit of cracker helps to reorient the palate.

ALEX enters and meeting begins.

ETHAN (pokes head out of door)

SPENCER. ALEX's starting the meeting.

SPENCER (to audience)

OK. I'll be right back. Oh yeah, and we're serving some snacks and cheeses and fruit and muchies throughout.

SPENCER goes through door and enter Tasting Room. People are huddle over the bar.

ALEX passing out some materials.

ALEX

Okay great everyone. Pay attention everyone, it's going to be a madhouse here later. Everyone is going to do a tour. We have our regular tours. SPENCER can you get the first group checked in and do the 11:00? And, pour the sale wines everybody?

SPENCER

Sure.

ALEX

Then I've got MARVYN at noon. ZOE, you're on at 1:00 and then again for a private VIP tour sometime between 4 and 5. Friends of the Terlato Family. They're probably come in the middle of ROGER's tours and SPENCER you may have another tour. Make sure you take your lunches on time.

Here's the reserved picnickers list. One's the Wine Expert from UC Davis. DR. Otto Fine. I see his name in The Spectator all the time. And a Double-vip around 3:00. That probably means 4.

TRACY, your main focus is glasses. Keep them washed and stocked up. You've got to keep on it. And the trash. If you see full bins, pick em up in the cart and get rid of em.

TRACY

What about the beer drinkers?

ALEX

They can't drink beer on our picnic grounds. Or, other wines. Only OUR wines. It's a state law. Just tell em. Or call SPENCER on the radio. You have to check the Upper Oak, the lower and the Olive Grove.

(to SPENCER)

Did you get your radio? Know how it works?

SPENCER

I just push this button to talk...

SOUNDFX of feedback squeel.

And, let it out to listen.

(beat)

What if I'm on my second tour?

ALEX (to TRACY)

Just call me.

Here's the Sales. Sav Blanc is just \$149 per case, that's \$12 per bottle - down from \$18. Same with the Rose. SPENCER is pouring them outside in these little plastic shot glasses.

ETHAN

I thought those were for the Tequila Tasting.

ALEX



Funny. That "vertical" is a great deal. At \$129 for six bottles. FRITZ, you're the "floater."

FRITZ

Can't we call it something better than a "floater?" Something less descriptive. It's not that pretty 'a picture.

MARVYN

FRITZ, in Hollywood they call that "type casting."

After Meeting, SPENCER comes out CELLAR DOORS to the PATIO.)

**TASTE #1 - Sauvignon Blanc**

SPENCER

Of course, that stuff about us not ever tasting wine is a bit of an exaggeration. We do need to taste the wine occasionally. I mean, we don't sit here and chugalug ALL day.

(SPENCER bends back with glass high and does "gulk gulk gulk" sounds.)

SPENCER (cont)

When we open the bottles in the morning, someone has to taste each one. At nine am, it's not that much fun. You look at this long lineup of great wines and bluch. You pour tiny little pours and do a lot of tipping into the dump buckets.

You're not just a number here. Here, you're also a wine drinker.

ALEX (backstage)

And a wine purchaser.

FRITZ

And, potential Wine Club Member.

SPENCER

Save your receipt. This is all tax deductible. It's "Continuing Education" or "Professional Development." Any bottles you buy are "tools" for "networking." But, that's enough about me. What about you? Would anyone out there like to lead a tour?

(beat... some hands go up)

Sorry, we have paid staff for that. We train for years. I myself are college trained.

And the enigma is, you can't know good wine is unless you drink some. You can't explain a taste. Words can't tell you what it's like. Blueberry with a vanilla clove butterscotchy deep woody complex lingering...

SPENCER (to ZOE)

Is there a Wine Educator in the House?

ZOE

Very funny.

SPENCER

Can you give us a little primer? Someone once asked me 'how do you drink wine?' I said 'just open the box...' (drum flam)

MARVYN

Just open your mouth and pour it in.

ETHAN (high voice)

Extend little pinky.

SPENCER

ALEX's letting us pour the Chardonnay. Which is great 'cause it's on sale. \$12 per bottle, down from \$18.

AUDIENCE MEMBER

Does that include single bottles?

SPENCER

I don't know. Good question. Is there a flyer out here?

MARVYN

They're on the counter inside.

SPENCER

OK everyone. Get ready to taste the (beat)  
What is it the '07?

ZOE

'07 that's right.

OK. First thing is to focus. Slow down and clear your head.

(at SPENCER) for some people an empty mind is easy. But some of us have to take a breath. Relax.

Wine tasting involves multiple senses. First, look at the wine.

Tilt the glass. Hold it up to the light. The light used to be a candle and this is still called candling. Should be clear and colorful.

I like to swirl to get a little air into the wine and release some fragrance into the glass.

SPENCER

Don't try this at home.

ZOE

Tilt it. Do you like the legs?

SPENCER

Is this a trick question?

ZOE

The "legs" are the little trails that fall down the side of the glass. Jury's still out on how important those are.

Most of what you think of as taste is actually aromas. Scents. Esthers released from flavor molecules. So stick your nose in there. Take a nice wiff. Try to characterize and define what your brain is trying to discern.

Lemon. Citrus. Grass.

And, you don't want any negative tones like//

SPENCER

Kitty litter box.

(beat)

Or, essence of creosote.

ZOE

Actually, the kitty one is an bacteria called "oxymicusion" which lives in a fungus and releases an ammonia smell. The wine makers work had to keep the bad little varmints out of the wine.

Now you're going to take a little in your mouth.

Aerate gently.

(SPENCER takes a drink from his WATER BOTTLE and gargles.)

ZOE

Ha ha. Very funny. Some people say the first sip doesn't count.

Give your mind a little time to wrap around the flavors. Does it linger?

We call that "the finish."

ZOE (to front table audience)

What are you getting from that? Melon?

AUDIENCE member

Grapefruit. Hay.

SPENCER

Is it damp hay? Or, nice hay. Meyer's Lemon anyone? Wet dog?

ZOE (to another)

You sir?

AUDIENCE MEMBER

I'd say Kitty Litter. Probably a major brand.

SPENCER

Ha. Ha. This is Byron Chalmer. He works at our sister winery, CHIMNEY ROCK. A few miles down the road. Did I mention they were in the Stags Leap Appellation? Their Cabs are phenomenal. No, what do you really think?

BYRON CHALMER

I think I've got it. (beat) Creosote.

SPENCER

I'm gonna get you for that.

AUDIENCE MEMBER

How long can you drink these wine's for?

ZOE

You can drink them un//

SPENCER (finishing sentence)

'Til the bottle's empty.

ZOE

White wines for a couple of years. Well made red wine five, ten or more. Stored properly.

AUDIENCE MEMBER

What are the buckets on the tables for?

SPENCER

We use those to make our special "Winemaker's Blend"... (beat)

ZOE

No we don't! He's kidding. We do have a great wine called Winemaker's Blend. \_\_\_% Merlot. \_\_\_% XX and... Those are called dump buckets. You can pour your wine in there if you don't want to drink it. It's allowed.

SPENCER

Sometimes known as a spit bucket. Hopefully, you're an accurate spitter. Please practice outside.

ZOE (to SPENCER)

Can you cover for me while I do the vips? [pronounced "vip" like "hip"]

SPENCER

Actually, it'll be my lunch time.

ZOE

Say, aren't you supposed to be leading a tour?

SPENCER

We're waiting for the guy from UC Davis.

(SOUNDFX. Phone rings. A few times, until MARVYN grabs it.)

MARVYN

Rutherford Hill Winery. This is MARVYN speaking.

(beat. beat.)

Okay. I'll pass that on and we'll see you in just a little bit. Thank you.

(MARVYN pulls out radio and SOUNDFX FEEDBACK as ETHAN is so close. ZOE exits from outside to tasting room as MARVYN yells.)

MARVYN

ZOE, tell SPENCER that OTTO's are running ten minutes late.

ZOE (walking back to SPENCER)

Otto's otto be here in about ten minutes.

INDIAN man and his mother enter BACKSTAGE DOOR.

ETHAN comes up to greet them.

ETHAN

Hello there. Welcome to Rutherford Hill Winery. Are you here to do a tasting or tour?

SON

Just to taste a little. My mother doesn't speak English. She likes the sweet wines.

(to mother)

Sweet wines? Yes.

Mother nods in agreement.

ETHAN

We have some very nice wines. Some smooth some fruity. May I suggest the Rutherford Hill Mix. It's got the lighter wines. For two?

BOY

Just one. Is okay?

ETHAN

Yes, certainly.

SON hands cash to ETHAN who puts it in drawer.

ETHAN (louder and slower, to MOM)

This is a nice crisp CHAR-DON-AY. It's one of the BOR-DELL-O grapes. This one is rated ONE-TEN. Do you like that?

SON and MOM talk in foreign language.

SON

Do you have anything sweeter?

ETHAN

Try this. It's a ROWS of Merlot. We add a little MUSKRAT to sweeten it.

On a hot day when you're barbecuing. And a fat red would put you under.

And, you're sick of drinking beer. Do you drink a lot of beer?

SON and MOM talk.

SON

She wants to know if you are the owner.

ETHAN

Me? No. No. Just a worker bee.

SON explains make gestures and sounds of flying bee.

SON

We did not find that one particularly likeable.

ETHAN

Okay. We are going to move onto the PORT. A ZINFANDEL PORT. Sometimes called a desert wine. A destination wine. I'll pour one for each of you.

SON

Oh, thank you.

ETHAN pours PORT and brings out CHOC BLUEBERRIES.

ETHAN

Take a drink of PORT. Meditate briefly. Bite of Chocolate BLUEBERRY and then drink of PORT again. Keep some chocolate in your mouth.

SON tells MOM.

ETHAN

There you go.  
And, after the chocolate - "ooh-la-la."

SON and MOM taste together. After the chocolate, a big smile comes over MOM'S face.

MOM

Ooh-la-la.

ETHAN (holding up smaller bottle)

And, it comes in the smaller size as well.

MOM and SON confer.



SON

Yes, we will take one of those and two boxes of the chocolates.

ETHAN

Great.

SCENE shifts from TASTING ROOM to PATIO.

SPENCER (to audience)

Hello again. One couple is running a little late. They're driving just down the road so we're going to wait a couple of minutes. He's a Wine Professor at UC Davis so maybe we can pick his brain a bit during the tour. Thanks.

**SCENE 2: DRIVING UP NAPA VALLEY**

(ZOE & SPENCER take table to back wall as SCREEN descends and CAR is put on platform as DR. OTTO CHALMER and PAM'LA enter from VENUE Front Door carry grocery bags from the local deli. SCREEN begins to show Hwy 29 looking south as hot air balloons rise. SOUNDFX of walking on gravel.)

PAM'LA (walking and holding grocery bag)

What a great little store. It could be dangerous living out here.

OTTO

Never. It's the Mediteranean diet cooked in olive oil and washed down with great wines. They had some great cheeses. I think we're set.

(OTTO and PAM'LA get in their "CAR" and SOUNDFX of doors shutting and electrical whirr of hybrid.)

OTTO

Our picnic table is secure. Our Tours are comp'd. Sometimes there are perk's to teaching the owner's sons.

PAM'LA

I feel like I've been there you talk about them so much.

OTTO

My grandpa was farming Merlot in Pope Valley which is the right over the hill. Between phyloxera and prohibition, it was mostly wiped out. Rutherford Hill Winery owns it now and replanted with Zinfandel about six years ago.

My friend Miguel still runs the vineyard and manages the crush. He's been sending me bottles for years.

PAM'LA

That was pretty strange when his name appeared on that Distributor's List of Contacts.

OTTO

That's what I say. How'd you get that anyway?

PAM'LA

He said he wanted to get the jump on new products. Since I'm a Wine Writer now. No thanks to you I'm sure. He wants me to let him know before I bust some story. He mentioned you, too.

OTTO

What's his name?

PAM'LA

BOSHNOSH, CEDRIC BOSHNOSH

OTTO

Oh, I know him now. First Hummer in the Valley. Four ex-wives and twelve jet skis. Wine marketer wannabee winemaker that wants to have his own namesake brand. He's been bugging me for years. He keeps threatening to take one of my classes.

PAM'LA

He kept talking about clones.

OTTO

Hmm. That sucks. That's the trouble with using Grad students as Researchers. They sometimes accidentally divulge the research. We've been working on this for years.

("CAR" turns right as screen adjust to North-South sideview. Passengers swivel to reorient the POV as they drive "forward" facing STAGE RIGHT. Video alongside of vineyards. Giant fan is seen as they pull up on the WINE TRAIN out their right window.

CAR slows to turn right as pulls away north. Another car is at the intersection heading the other way. PAM'LA first recognizes the occupant.)

PAM'LA

Oh my god. That's BOSHNOSH right there.

OTTO

And, he's still driving the same Hummer. Is that wife number five or six?

(CAR continues EAST across valley going by BOSHNOSH's Hummer.)

OTTO (looking in rear view mirror)

They're turning around. Ugh. Now, don't say anything about the Research or what we're doing here. Maybe they're going somewhere else.

(CAR makes a left and then a right turn. OTTO keeps looking up into the rear mirror.)

OTTO

I think they're following us.

(Video behind as CAR arrives at open gates of impressive winery and estate.)

OTTO

We're here.

VIDEO fades to black. LIGHTS DOWN. Then, up MEDIUM in hall as applause.

**SCENE 3: TASTING ROOM**

OTTO and PAM'LA enter Tasting Room from BACKSTAGE DOOR.

OTTO  
Hi there.

ALEX (recognizing DR. OTTO)  
DOCTOR OTTO? Was that you on the phone? Your TOUR GROUP's outside.  
Let me get you a couple of glasses.

OTTO  
Great, thanks. Here's your Badges for the Tour. And, TWO GLASSES.

ALEX puts GLASSES on bar.

ALEX  
And you are?

PAM'LA  
PAM'LA.

ALEX  
PAM-E-LA.

PAM'LA  
No, that's PAM-apostrophe-L-A. Have a Restroom?

ALEX  
To your right there. Your tickets are complimentary as you know.

OTTO  
ALEX, this Sales Person followed us up here from Sac. Can you try to keep 'em away from us as best you can?

ALEX  
You bet, DOCTOR. What's their name?

OTTO  
OSH KNOSH CABOSH or something like that. They're in  
the Hummer.

(beat)  
Men's Room?

ALEX  
Same place. Save that receipt.

OTTO Exits to the RESTROOM and ALEX exits to BACK ROOM.  
BOSHNOSE and CHIC enter.

BOSHNOSE (pulling out business card)  
Hi there. CEDRIC BOSHNOSE. I'm a winemaker and  
distributor. Do you have a trade discount still?

FRITZ  
We do. It's 50% off for the tour. We serve five  
wines along the way and finish with a Port. For two  
of you?

BOSHNOSE  
Yeah, that sounds good. CEDRIC and CHIC. C-H-I-C.  
Was that DOC OTTO there?

FRITZ  
Yeah, do you know him?

BOSHNOSE  
He's a friend of mine. We work together.

FRITZ  
We're holding a vertical Merlot for him.

TASTING ROOM MEMBER  
What's a "vertical?"

FRITZ  
It's the same wine only different years. See this  
one. It's got the 2004, 2005 and 2006. Pretty fun.  
This one's on sale. \$129.

BOSHNOSH

I think he's after my wild yeast.

FRITZ

Your neice? I have a wild daughter.

BOSHNOSH

Do you have cigars? Manteloni?

FRITZ

I think so. Yes. \$8.00

BOSHNOSH

And some matches too.

FRITZ

We have these little four-packs. You get four tries.  
Don't let 'em get wet.

CHIC leans over to BOSHNOSH.

Can we taste the ZINFANDEL?

FRITZ

You don't want to start with that. It's too intense.  
You'll get some later. I promise.

BOSHNOSH

So, what about DOC OTTO?

FRITZ

He just left on the tour.

BOSHNOSH

Can we catch up with them?

FRITZ

They're already well on their way.

BOSHNOSH

I'd really like to join up with 'em if you don't mind.

CHIC leans into BOSHNOSE and whispers.

BOSHNOSE  
Is Tracy still the Manager here?

FRITZ  
Not for a couple of years. ALEX'S the new Manager,  
would you like to speak with him.

BOSHNOSE  
Yes, thanks.

FRITZ takes the clipboard and finds ALEX in the back room. ALEX  
reads the names as he returns.

ALEX  
Hi there. You're CEDRIC and you must be "sheek."

CEDRIC (handing him another business card)  
It's pronounced "chick." Hi. I'm a winemaker and  
distributor. I think I've sold you guys some grapes  
way back when. Can we get on DOC OTTO'S tour? Really  
appreciate it. (beat)  
I've got a nice bottle in the car I could leave with  
you. '07 LaFeet.

ALEX  
I can't really do that. And, the tour's already well  
underway.

CEDRIC  
BOSHNOSE. I know DOC from UC Davis.

ALEX  
I can get you out on a tour that's already started and  
maybe you'll cross paths. That's about the best I can  
do.

CHIC leans into BOSHNOSE.

BOSHNOSE  
Do we see the caves?

ALEX

Yes and taste some great wines. FRITZ, Can you take them to the Blending Room? That's probably where MARVYN'S group is about now.  
Great. See you in a bit. Thanks.

ALEX hands them the TWO GLASSES.

FRITZ takes BOSHNOSH and CHIC out the front door as OTTO and PAM'LA come out of the bathroom.  
ALEX pulls out TWO more GLASSES.

ALEX

Just outside the door there.

OTTO and PAM'LA exit towards CELLAR DOOR.

SPENCER

OK TOUR GROUP #2. That would be GLASS #3. If it's empty, come with me and we'll start our TOUR

SPENCER takes the Group out the Venue Front Door.

**SCENE 4: SCENIC OVERLOOK: SPENCER'S TOUR**

**WINE POUR #2: MERLOT**

SCREEN begins to drop with video of SCENIC OVERLOOK.

SPENCER

So, while we're waiting. The Winery was originally built by the Pillsbury Company back in 1978. I don't know if any of you saw "Ghostbusters?" but that was played by the Pillsbury Dough Boy. He's really huge. He used to visit the Winery on occasion so they had these giant doors put in.

(beat)

In 1982, a group of local merlot growers led by Jack Jaeger bought the Winery because they thought Merlot deserved to be a stand alone varietal. It was used in many blends but rarely had its own label. It was called Souverain of Rutherford. Of course, they were proven correct. Today, we sell over 40,000 cases of Merlot. It's about 60% of our production. But most of these other goodies are just for the Tasting Room



Visitors and Wine Club Members. Most are 400 to 500 case lots.

SPENCER walks to reach the promontory.

SPENCER

And, here's that million-dollar Napa Valley view. Guess it's a multi-million dollar view now. We own about 70 acres here. The valley is from 4-5 miles wide and about 30 miles long. As I mentioned, my name is SPENCER. If you have any questions, just shoot 'em out there. Hopefully, I can answer a few of them.

TOUR MEMBER

We saw some big fans as we were driving up the valley. What are those?

SPENCER

The big fans? Anybody else see them? Well, as you might guess - picking grapes is really hot work. When the workers start sweating too much, we turn those on to cool them off. (beat)

No? When there's danger of frost and freezing, we'll turn those on to keep the air circulating. It helps evaporate the moisture also.

TOUR MEMBER

What do the workers drink?

SPENCER

Mostly, they drink beer I think. We have a saying - 'It takes a lot of beer to make a great wine.' The north end of the valley can be 15 degrees higher than the southern end which is hit by the breezes from the San Pablo Bay. The white grapes that like the cooler weather are planted down there and the hotter grapes are plant up at the north end or even over in Pope Valley which is just over the ridge to the northeast.

Different vine stocks and clones are better suited to different terroirs and appellations.

TOUR MEMBER  
What's a clone?

SPENCER  
I don't know. Some sort of science fiction character?

TOUR MEMBER  
How 'bout an "Appellation?"

SPENCER  
An "Appellation" IS a clone. It's a small Appaloosa horse combined with a large Dalmation – called an Appellation. There's a couple in that Winery Dogs book.

TOUR MEMBER  
I'm scared to ask, but what's the "Terrior?"

SPENCER  
The little wire-haired terrier is in there, too.  
(beat)  
I know, to think you paid good money for this tour.

An Appellation is an area that shares common and unique characteristics like soil and weather. This is part of the Rutherford Appellation which is about 25 square miles on the valley floor here is famous for its dirt. It has a mineral quality that imparts some special flavors to the grapes.

Up the hill here, we have 70 acres here, most planted in Cabernet Sauvignon. We own 200 acres and manage another 200.

These Olive Trees are over 150 years old.

Did you like the Savignon Blanc? Nice crisp fruit flavors.  
Did you pick up on those hints of lemon and pineapple?

TOUR MEMBER  
How do you get those into the wines?

TOUR MEMBER

Yeah, and the chocolate and tobacco.

SPENCER

It's not easy. We have special pneumatic funnels. That's one reason we make our own olive oil – makes it easier to squeeze those lemons and grapefruit into the bottles. Melons are trickier.

(beat)

This Merlot were getting ready to try includes grapes from the Mee Lane Vineyard down below.

Wine #2 MERLOT - SPENCER starts pouring.

SPENCER

Do you like that? Taste some blackberry. A little spice. A hint of mystery. Maybe some danger?

Many of these formulas are secret family recipes zealously guarded. Not just the blends, but every aspect of every step in the process. Thousands of variables with living organisms and mother nature's weather to contend with. And, the winemaker's trying to figure out what it will taste like a couple of years from now...

Other people say it's hard to make bad wine in Napa Valley.

All our grapes are grown in Napa Valley. We hand pick them. We treat them with TLC and keep meticulous records about which grapes are grown at which vineyard. In fact, we bar code each grape as it comes in.

(beat)

We pick the grapes when the sugar level is perfect for that specific grape and its ultimate destination, assuming it's known at that point.

OTTO

Was it the Mee Lane Vineyard that got replanted with Merlot in 2008?

SPENCER

I think so.

OTTO

Then, was the wild yeast eradicated or did the vine cope with it? Does it say which Clone was used on your sheet there?

SPENCER

Nothing about the yeast, but the Vinestock is #1F2044 That's a great question for the Winemaker or Vineyard Master?

If you can leave your card, I'll have Marissa get back to you.

TOUR MEMBER

What do the yeast do?

SPENCER

The yeast is key. It's like little PACMEN gobbling up the sugar in the grapes and turning it into the alcohol that we love so well. You'll learn more about fermentation in the CELLAR part of the tour.

(SPENCER leads group towards Warehouse Doors as he talks.)

SPENCER

We're going to head over to the Blending Area where we keep the Rutherford Hill Exclusives. Small batches of super goodies are made here. Like my personal favorite... Petite Verdot. We're sold out now but the Club Members will get some in their September shipment.

TOUR MEMBER

Maybe you should join the Club?

SPENCER

Yeah, really. I'd get to taste things sooner. Club members got the '07 Cab about a month before we even got to taste it. Doesn't seem right somehow?

LIGHTS UP MEDIUM.

**SCENE 5: BETWEEN TOURS #1 - TASTING ROOM & PATIO**

**CHEESES** and **FRUIT PLATE** served.

Three guests are in the Tasting Room.

WHITES FAN

Do you make a Chardonay?

ETHAN

We make a very voluptuous Chardonnay.

FRITZ

It's a mouthful.

RORY

Here's my card. I'm at CALIGULA WINERY in Calistoga. Can I get some of the SAV BLANC? Two bottle and maybe a taste. 30% off.

ETHAN (recognizing her)

Hey RORY. What's up?

RORY

Can I have my card back?

FRITZ (coming back with receipt)

Sure. Saved \$14.40.

ETHAN

CALIGULA WINERY. You haven't worked there in 2 years.

RORY

I used to work there. I still work there occasionally. Why don't you drive up there and see me.

ETHAN

My girlfriend are coming to Cali on Sunday. We'll drop in.

RORY

Oh, crumb. I'm not working that day. Oh, well.

RORY exits with a flourish.

ETHAN (to FRITZ)

When she was in events, all the champagne bottles were coming back with lipstick on 'em. Surprise, she was blasted half way thru the night.

WHITES FAN

ETHAN, can anybody join your club?

ETHAN

Not really. It's a pretty select group. Are you in any professional organizations?

FRITZ

Do you have a Credit Card?

WHITES FAN

VISA, AMERICAN EXPRESS

FRITZ

You're IN!

SPENCER (to AUDIENCE)

Alright ladies and gentlemen. Thank you for that applause. Good job everyone. Relatively painless, eh? Pretty nice wine, too? That was the Merlot 2006. In the next part of the Tour, we'll do another tasting. Does anyone have an empty glass for Wine number 3. Hold it up please. You'll be going on the next Tour along... with... (fumbling thru notes) Who took my notes? Okay, who's got the next tour?

FRITZ

That would be MARVYN's. And he's already started? Catch up with them outside the Blending Room. I'll take you out there.

We're serving some cheeses and fruit with this next wine.

Okay everybody ready. Everybody have a glass? (hold his aloft)

(Looking UP, MARVYN yells for ALEX to throw down KEYS. Down come keys with SOUNDFX of his glass breaking.)

TRACY

Don't worry about that. I'll get it. Go catch up with the tour. Are you ok?

(TRACY goes into Back Room and returns with BROOM & DUSTPAN.)

TOUR MEMBER

What wine's next?

FRITZ (examining hands for cuts)

Well, I could tell you. But then I'd have to kill you and you'd miss out on some great wines. Come with me guys. Are any of you in any Wine Clubs?

### **TOUR GROUP #2 Exits out VENUE front door.**

SPENCER (to AUDIENCE)

Okay, the next group should be coming up to the Caves pretty soon.

Anybody need any water? Or a bite of cracker. We're going to have some `Cheese and Fruit with our next wine which is a \_\_. Sorry, not telling.

If you need to visit the loo or get a beverage... now's a good time. Or tell your hostess as she comes by.

Remember, you can use you placemat to give us your input, or to join the Wine Club... or both. It a fun thing to do. The small sheet is to take with you.

(Tasting Room staff is restocking and talking until MARVYN'S tour group enters from Warehouse Doors. In AUDIENCE, cheese and fruit plates being served.)

### **Scene 6: MARVYN'S CAVE TOUR**

Tasting #3: Cab Franc - Fruit and Cheese

MARVYN enters from WAREHOUSE DOORS and takes TOUR GROUP towards CAVE

SOUNDFX voices reverberate throughout scene.

MARVYN

I know. I know. You can see why those limited release wines are so special. Okay folks we're coming to the Caves. This is one of the largest caves in North America. We definitely want to turn the lights on.

MARVYN flips the CAVE lights switches ON and then unlocks and opens the massive doors to reveal INTERIOR CAVES with a WINE BARREL, DISPLAY SIGN, SMALL TABLE with Wine Bottle and Glass.

MARVYN

Good the lights are on. Why don't you step on in there. Let your eyes get adjusted a bit.

This is the secret entrance to the Batcave. If you hear the Batmobile driving in just press yourself against the wall like this.

We try to refrain from making scary noises like (makes humming whistle howl). Please stay with the group. We've lost a few people in here. We usually find them a couple of days later with a big smile on their face.

This cave is in a horseshoe shape with several cross streets. It's nearly a mile long.

TOUR MEMBER

Do the streets have names?

MARVYN

Just numbers. Names would be good.

TOUR MEMBER

They could use Disney characters.



TOUR MEMBER  
Maybe DOPEY DRIVE/

TOUR MEMBER  
Or, Goofy Way.

MARVYN  
This cave was one of the first dug by machine back in 1978. The caves were further expanded in 1984. The inside is a gunnite concrete that is sprayed on like the bottom of a swimming pool.

TOUR MEMBER  
You could have some good parties in here.

MARVYN  
We do. We have another party room that was used in the finale for the Top Chef TV show last year. We've had a couple of hundred people in here under the chandeliers. And, the Wine Club has blending parties.

We're starting to have barrel tastings next week. That's the Pope Valley Zin right there.

BOSHNOSH (perks up)  
Oh, I wanna taste that. Is that a "wine thief" by the barrel there?

MARVYN holds up the long, strange looking device.

MARVYN  
Are you familiar with these?

BOSHNOSH  
I am. I'm a winemaker myself and I do some distribution as well. Let me give you a card.  
BOSHNOSH.

TOUR MEMBER  
What is that?

MARVYN

It's called a "Wine Thief." You hold your thumb over the end and insert it into the barrel. It's pretty tricky. Don't try to pour it directly down your throat or you'll be wearing it.

CHIC leans into him and whispers something.

BOSHNOSH

My girl, CHIC would like a taste too.

MARVYN

Sorry. That's for a Special Wine Tasting Event. But, we are going to start having barrel tastings. It'll probably be a separate tour.

But, we do want to talk about the barrels here. They are one of the main ingredients in the wine. We use only French Oak. A friend of mine was in Europe recently and she said all they want there is American Oak. We use French. Go figure. The outside label usually tells the varietal and origination. CF is Cab Franc. MR is Merlot.

TOUR MEMBER

How much do they cost?

MARVYN

They can cost from \$1,000 to fifteen hundred dollars for a single barrel. There's over 4,000 in here. Do the math?

TOUR MEMBER

How much is that?

MARVYN

A lot.

The barrels are breathing. If you listen real carefully, you can hear them.

(beat) The wine is alive...

It's made of organic compounds that have a finite lifespan.

TOUR MEMBER

What's MZ on the barrel tag mean? MZ

MARVYN

Huh. Hadn't seen that one before? Couldn't tell ya.

Tannins are that "pucker up" astringent taste. I call it "grip" (makes drymouth noises). That's caused by compounds in the stems and skins and seeds. Smoothing out those tannins is the main reason we age the wine.

TOUR MEMBER

Are you the Wine Maker?

MARVYN

No ma'am, I'm the Wine Drinker. The inside of the barrels is toasted with flames and charred. Like a marshmallow that has the outside melted and charnelized. In addition to being a buffer against too much oak flavor, that adds some honey and sweetness. A barrel has a five year life span. We only use ours for three years.

Like I said they were breathing. Well, the wine inside evaporates and we have to keep filling it. It's called "topping off" the barrels. Through the top there. We pull out the bung.

MARVYN hands a BUNG to the TOUR group.

MARVYN

This goes in that bunghole at the top.

TOUR MEMBER (as someone hands them the BUNG)

Keep your bung away from my bunghole.

TOUR MEMBER

That'd be a good t-shirt.

MARVYN

I think there already is one.

(beat)

One of the great things about the cave is the constant 59 degree temperature and a high humidity. It's 95% humidity in here. So the evaporation is much slower. Meaning we top off once every 8 weeks instead of every four weeks.

TOUR MEMBER

Do you get any rats in here?

TOUR MEMBER

More bats than rats probably. No. It's Napa Valley. The rats are all very well behaved.

**MARVYN starts to pour the CAB FRANC.**

MARVYN

And, that's a nice intro for this Cabernet Franc. Pairs well with Rats and Bats. And other nocturnal carnivores.

TOUR MEMBER

Cougars and Wine Groupies.

MARVYN

No, they're all at the Wine Auction this weekend.

Try that. It's got some spicy, peppery notes. Deep inky color. Hold it up there. It's in lots of blends but rather hard to find on its own.

TOUR MEMBER

Is this all from Napa Valley?

MARVYN

It is. You have to have grown 90% of the fruit in Napa Valley to put it on the label. It can say "bottled in Napa" - but it might be Central Coast grapes. Any more questions?  
OK then let's go on up to the Blending Room.

As MARVYN herds the group out, BOSHNOSH and CHIC linger.  
BOSHNOSH snags her back as MARVYN turns to close the door.

MARVYN slowly closes the massive CAVE doors and looks it with a loud click.

Starting to walk away, he remembers to go back and turn off the lights.

MARVYN as they exit.

If anyone's inside. they're probably wishing they had sonar about right now. It's too dark for night vision goggles even. There is NO light in there.

MARVYN uses RADIO to call TRACY.

MARVYN (on radio)

TRACY. TRACY are you there?

TRACY

Roger.

MARVYN

No, it's MARVYN. Say, we need a couple of bottles of Cab Franc for the cave tour - can you restock it. Next tour's not for an hour so there's no hurry.

TOUR MEMBERS are returning to their seats.

AUDIENCE MEMBER

How dark is it?

MARVYN

Black as night.

ETHAN

Black as coal.

ALEX

You can't see your hand in front of your face.

(beat)

ETHAN, you're supposed to be at lunch. Both of you go right now while everyone's out on tour. I think we'll

be OK. TRACY, they need more wine in the CAVE. Get it from the Cage upstairs.

TRACY

Okay.

Everyone EXITS and the stage is clear and QUIET. Slowly we hear a fearful moan getting louder.

OTTO (from inside the dark CAVE)

Hey, hey there. I can't see either. We're not that far from civilization. Stay calm. I've got four matches with me.

(beat)

Ouch. You just poked me in the eye. Watch out. Careful. That barrel's right over here. Slide along the wall.

SOUNDFX. Thump noises are heard.

BOSHNOSH

Here it is. What? Just a second. I'm going to light a match. (beat) I need my hand.

SOUNDFX. Sound of match strike, but no light. Strike. Strike. Strike. (beat)

BOSHNOSH

Come on baby, come to Papa.

Strike. Strike. STRIKES and stays lit.

BOSHNOSH

There. That's better. The door's right there.

(beat)

I know it's locked.

Quick, hand me the Wine Thief. No. Hold this match, I'll get it.

OK, I've almost got it. Bring the match closer. Not so fast. It'll go... out.

SOUNDFX of the glass Wine Thief getting knocked over and rolling along the concrete floor.

BOSHNOSH

Crap. Did you see which way that rolled? Sounded to me like it was thataway? Down Goofy Lane. It's ok. We've still got three matches. Hold the box for me.

SOUNDFX of Match Strike. Strike. Strike. Real rapid Strike-strike-strike-strike.

Finally, LITES.

BOSHNOSH

There it is. Hold the match. Sorry.

SOUNDFX. Footsteps. Footsteps back.

BOSHNOSH

Over here by the bunghole.

SOUNDFX. BUNG "pop" noise as it's removed.

BOSHNOSH

Hold on. I've got to feel around for the hole.

CHIC (giggles out loud)

Hee hee hee.

BOSHNOSH

Just kidding. I wasn't trying to scare you. Ah-hoooo, ahoo.

BOSHNOSH makes a howling noise.

Okay. I'm inserted. Can you do the match? Set your purse down. Put the box of matches down by your feet so you know where it is. Keep the striker part. You've got the match OK. Go ahead.

SOUNDFX. Match Strike. Strike. Strike. STRIKE-STRIKE-STRIKE-and-LITES.

BOSHNOSH

Nice. Come a little closer. I'm pulling out now.  
Oh look at that. Move over a little with the light.  
Not too fast.  
Look at that beautiful red ZIN. Oh my gosh. OK I'm  
going to take my thumb off.  
Don't let that match go out. Hold it upside.

SOUNDFX of BOSHNOSH choking on the Wine as it splashes all over  
them. Glass Wine Thief hits the concrete floor and shatters.

BOSHNOSH (spitting)

Oh my god. I nearly choked. I'm covered with the  
stuff. You are too.

(sighs)

Hand me our last match and we can find the front door.  
Someone better hear us or we'll really surprise 'em  
when the next Tour gets here.

(beat)

Oh great. Our last match is soaked with wine. Forget  
it. Anyway, the door's close by.

SOUNDFX of shoes banging on the CAVE DOOR and yelling.

BOSHNOSH.

Hello. Hello. Anybody out there?

(beat)

We could go to the entrance at the other end of the  
Cave. It's only a mile or so. Just stay along the  
wall. It's like a giant horseshoe shape. It might be  
unlocked. You can't get lost. No? That wine sure  
tasted good. Maybe we can tilt the barrel. It's only  
400 pounds.

(beat)

HELLO. Hello. We're taking your wine. We're going  
to drink it all.

TRACY arrives in GOLF CART from VENUE Front Door to restock  
CAVE. She hears the knocking and yelling. She unlocks the door  
(lights stay off).

BOSHNOSH and CHIC emerge, blinded by the light and wine  
splattered, especially BOSHNOSH.



TRACY

What happened to you?

BOSHNOSE

I thought this was the Barrel Tasting Tour. Then you guys turned the lights out on us. We could have been hurt. If one of those barrels fell on us. That's five hundred pounds right there.

TRACY turns on the lights and calls ALEX on RADIO.

I found your missing peeps. They were doing a barrel tasting. There's a bit of a mess here. I'll take em in the CART and make sure they get there.

TRACY

If you'll come with me, I'll take you to meet up with a group again.

BOSHNOSE and CHIC all squeeze into TRACY'S GOLF CART and exit VENUE Front Door.

LIGHTS UP MEDIUM.

**SCENE 7: BETWEEN TOUR#2 and TOUR#3. PATIO**

ETHAN

Alright. Are we having fun yet?

I've got the next Tour for anyone that has an empty glass # 4. Let me rephrase that. A glass #4 that has never had any wine in it yet tonight.

Bone dry. Never used.

(beat)

If somebody couldn't wait and already drank wine #4... that's a personal problem. You don't get to sneak onto the tour.

How many do we have? Should be eight. Come with me. We're going to start in the CELLAR.

ETHAN takes TOUR GROUP#3 out the VENUE Front Door.

SPENCER

Okay. How's everyone doing? Learning anything?  
Tasting some good wine? You've got a little break here  
if you need to stretch. Drink some water.  
Meditate on the Universe. Commune with nature.  
Restrooms in the back corner there where the line is.

LIGHTS down.

**SCENE 8. ETHAN'S CELLAR TOUR**

TOUR GROUP #3. WINE POUR#4 - MALBEC.

ETHAN and TOUR GROUP enter from the tall CELLAR DOORS at stage right. SOUNDFX of machine hum as soon as doors open. AUDIENCE is hit with blast of cold air.

ETHAN walks along pulling curtain back to reveal several towering floor-to-ceiling steel tanks.

ETHAN

This is the CELLAR. The wine gets pumped over from the Crush Pad and begins to ferment in these tanks. These are stainless steel. We have 4,000 to 12,000 gallon tanks here.

It's really a tank within a tank. In between is a layer of glycol which we can use to regulate the temperature inside the tank. We can control the rate of fermentation.

TOUR MEMBER

What's fermentation?

ETHAN

What's fermentation?

(rubbing hands and forearms)

Well, these workers handle all these volatile grape esthers and their skin starts turning to fur and their farts smell like bread. Only happens to men. Fur men.

TOUR MEMBER

Is that the "must?"

TOUR MEMBER

It's when you must leave the room or at least open a window.

ETHAN

Fermentation is the process that occurs naturally when yeast eats up the sugars in the grape must and turns it into the alky-hall that we know and love. By products are carbon dioxide and heat. That's why there's lots of outdoor tanks and lots of ventilation and fans.

Different strains of yeast add their own unique characteristics. I was reading this in the lunch room. And made a copy. No, I didn't rip it out of the magazine.

(pulls a folded copy out his pocket - obviously torn from a magazine) ..."Especially when used in red must sourced from hot climates, this yeast has higher fore-mouth volume and mid-palate tannic intensity, smoothness as well as fresher aromatic sensations." Go Yeast, Go! They do most of the work. We can't do it without them. They CAN do it without us. It happens in nature. Every rotting vegetable can ferment easily. And, we're not the only animal that gets a buzz. I've read of elephants uprooting and eating fermenting vegetables and muck.

(beat)

Then, they all dance around on their hind legs.

TOUR MEMBER

That was the first grape stomping.

TOUR MEMBER

I forgot, why DID the elephant stomp the grapes?

TOUR MEMBER

To make his tennies purple.

ETHAN

Everybody knows that. The Yahoo Indians out here used to use Manzanita Berries to make wine. Actually, it's

not that cold in here. These tanks are only 56 degrees. You shoulda been here last week. I was wearing a coat and my breathe was fogging up. Outside was 90 degrees so people in shorts were huddling there shivering. It was so cold my pen wouldn't write.

Here's one with ice. That is called "cold stabilization." We bring `the temperature down to just above freezing and the tartaric crystals precipitate out and fall to the bottom. You've probably seen em.

TOUR MEMBER

"Wine Diamonds."

ETHAN

"Wine Diamonds." I like that. Sometimes you'll see some little crystals on the bottom of the cork. Maybe some sediment in the wine. It won't hurt you. You can decant the wine and pour it carefully. Just don't drink the very last drop and you'll be okay.

OTTO wants to snag the wine from the ZIN and MRL tanks but all he has is his Root Beer bottle. So, OTTO rinses it out in the SAFETY EYE WASH FOUNTAIN.

ETHAN

Doctor, please don't do that.

OTTO

Sorry. We have that same washing device at the Lab.

ETHAN

DR. CHALMER is a Professor at UC DAVIS ENOLOGY LABS, right?

OTTO

Mostly research and vine genealogy.

ETHAN

Have you been here before?

OTTO

I've been studying your wines and drinking them for some time now.

ETHAN

Are you in the Wine Club?

OTTO

No, not yet.

ETHAN (to Pam'la)

Your first time here?

TOUR MEMBER

Is it true that the cross streets in the Caves are named after Disney characters?

TOUR MEMBER

I heard you could use egg whites to clarify wine. Do you do that?

ETHAN

That's right. We do have a hen house out back ...

(beat)

No, I have heard of that too. Especially for the home winemakers. Also egg shells, gelatin and one everybody has in their cabinets - powdered ox blood.

Sometimes you just let gravity pulls the sediments and proteins out. We can bring the temperature down to just above freezing and the yeast die and fall to the bottom. We can introduce proteins that take the positive and negatively charged particles that we want to get out. It's called "protein fining." Here's a good one (reading) "Isinglass is a raw unprocessed product from the swim bladder of sturgeon and consists mainly of collagen fibers."

TOUR MEMBER

How many bladders do sturgeon have?

ETHAN

Um. Gee. Well, that's a good one. DOC, any idea?

DOC (sneaking about, reading tank labels)  
Not really my area of specialty on that one.

ETHAN (reading)  
...This causes a flocculation in the colloidal  
solution... huh?

Anyone know what "flocculation" is? DOC?

TOUR MEMBER  
A flock of sheep in the wrong location?

TOUR MEMBER  
Flock of birds, maybe?

DOC (distracted)  
I'm sorry. What's the question?

ETHAN  
Flocculation in a colloidal solution.

DOC  
A colloidal solution is simply one that has a  
particles between one micrometers and one nanometer.  
In wine you might have cellulose fibers, bacteria,  
dead yeast. Depending upon the pH of the wine, these  
can have positive or negative charges. When you  
introduce a fining agent the smaller particles  
flocculate. (beat)  
They form larger particles. And fall to the bottom,  
hopefully.

TOUR MEMBER  
You should have "Flocculate" t-shirts for sale in the  
Tasting Room.

ETHAN  
Anybody know what "finishing" the wine is?

TWO TOUR MEMBERS  
That's drinking the last drop/ last bottle.

TOUR MEMBER  
Sometimes the wine "finishes" you.

TOUR MEMBER  
Speak for yourself, honey.

ETHAN  
"Finishing" is fine-tuning the clarity, the color, the taste, the blends. The blends can sit here together for a few months getting to know each other. In fact, we have a Justice-of-the-Peace that comes in just to Marry the Flavors together.

TOUR MEMBER  
Is there any charge for the jokes?

ETHAN  
It's included. Seriously. That's new ZINFANDEL from our Pope Valley vineyards. It's the '11 vintage.

DOC  
ETHAN, is that the same one that's in this tank? It says "ZN slash PV one-one."

ETHAN  
Probably is. We only have the one vineyard out there. That tank was empty yesterday. We've got some '07 open inside if you'd like to try it.

DOC  
Then this "MR dash RSV one-one" next to it is this year's reserve. And the reserve is all from Mee Lane in Rutherford. 2244 is the clone.

ETHAN  
Correct. That's amazing stuff. Only 500 cases made.

ETHAN (also to AUDIENCE)  
Everybody get your glass ready.

**WINE TASTING #4.**

ETHAN

What we trying here is yet another fantastic wine.  
One of my personal favorites. It's the MALBEC '07.

TOUR MEMBER

What's a MALBEC?

ETHAN (as he pours)

M-A-L-B-E-C is a grape. It's very popular in South  
America. Chile. Argentina. But is a little unusual  
up here and as the main grape in a varietal. For a  
grape to have its name on the label, it has to be 75%  
of the grapes in the bottle. Try to wait. Try to  
wait.

It's used in lots of blends. Look at that inky color.  
(reading) Black cherry. Plum. Tobacco.

TOUR MEMBER

Oh, that's good.

TOUR MEMBER

I told you. I'm getting one of these.

ETHAN (pausing for tasting)

This one also has 8% Cab Franc. The next wine is a  
Cabernet Sauvignon. Right through here.

As ETHAN lets the group return to their seats, PAM'LA turns to  
distract him while OTTO takes a sample from the MERLOT tank and  
some from the ZINFANDEL into his "beer bottle."

PAM'LA (ASST)

Does the PV on the tank back there mean Petit Verdot  
or Pope Valley?

ETHAN

That one's kinda special. It's the first blend of the  
new Zinfandel planted in Pope Valley about three years  
ago.



PAM'LA

Do you think something could cross-pollinate with another varietal if it was in a different valley?

ETHAN

You know, I'm not sure about that. Apparently, thru DNA testing that verified that Cab Franc and Sauvignon Blanc were the parent grapes of the Cabernet Sauvignon. I heard there was wild yeast out in Pope Valley.

OTTO (taking PAM'LA in another direction)

We're got a Picnic to go to.

ETHAN (to DOC)

Did you want to try that ZIN?

DOC (raising "Beer Bottle")

Got some, thanks.

OTTO and PAM'LA Exit thru CELLAR DOORS.

ETHAN (to AUDIENCE)

I guess you guys get to eat something, too. Smells good. Looks good. Try to make your next wine last into the CRUSH PAD Scene. That's where the real pouring takes place.

Now don't start yet. We'll talk about the food in a second okay?

ETHAN pulls curtain back to cover tanks as he walks to the STAGE and calls UP to ALEX'S OFFICE.

**SCENE 9. BETWEEN CELLAR and PICNIC. PATIO and TASTING ROOM**

ETHAN

ALEX, don't we have some giveaways and contests now?

ALEX

Are you guys ready? I'll be right there.

A few giveaways occurs while the AUDIENCE is served their appetizer plates.

ALEX

We're going to take a little detour from the Bordeaux region of France and visit some Mediterranean grapes. We've invited the SANGIOVESE.

ALEX uses his hand to gesture.

ALEX

You have to use your hand. You can't just say "SANGIOVESE" without the hand. This is a soft wine. Nice fruit. Pairs with lots of foods and pastas, of course. Try to wait til we talk about the food...

ROOM LIGHTS dim.

**SCENE 10: PICNIC SCENE**

**WINE GLASS# 5 SANGIOVESE**

FOOD service (small snacks) begin.

SCREEN has dropped and beautiful footage of the view from the Picnic Grounds

shows behind two picnic tables. Center stage is for DOC and PAM'LA. Three AUDIENCE MEMBERS sit in front of Stage Right.

OTTO

Hey, don't mention cross-pollination. Especially not in a winery. We don't have our patent until we finalize the strains.

You're not mining for a story. It's a race to the marketplace. And the patent office.

PAM'LA

Well, I had to say something.

OTTO

No biggie. We're here to enjoy ourselves. And celebrate the new crop.

OTTO holds up his "Beer Bottle."

This is real young but I've got the blend we're striving for in the MER•ZIN vine. Clone 96 was a bit earthy to me. Too much clove. The acidity was more noticeable. Then again, Clones 4 and 5 were not nearly so aromatic. They were juicy but diluted with #5 the softest.

PAM'LA

That's the Clone we worked on when I was a grad student. You could've been a little nicer back then.

OTTO

I was trying to separate the serious winemakers from the serious wine drinkers.

PAM'LA is pulling out foods.

(They have the same appetizers as the AUDIENCE.)

PAM'LA

Which was I?

OTTO

A little of both.

(beat)

So, what'dya get?

PAM'LA

Some pretty interesting items. Figuring we'd have a medium to bold Bordeaux going on.

Mini-mild Tamales

Tzetziki - cucumber and sour cream and dill

Some side items

Humus and Crackers.

Broccoli Slaw. I've been liking this. Seems healthy.

PAM'LA and OTTO talk about the FOOD ITEMS.

OTTO (pouring wine)

This is from the ZIN Old Vines which was exquisite fruit. We cross-pollinated with your Clone 5. The new variant is named DOUBLE-OH-SEVEN. We have some barrels set aside in the CAVE that we're going to taste when the TERLATO FAMILY gets in next week. What are you doing on Tuesday?

PAM'LA

Right now, you're still my hottest story. I've got to follow you everywhere. This is either for Wine Spectator or Palm Desert Herald. Whichever pays more.

TRACY has come out to cleanup and "police" the area.  
OTTO savors his wine, licking his lips.

OTTO (picks up the "Beer Bottle")

That's the tastiest beer ah ever had.

OTTO slams the bottle down on the table with a loud thud.  
Looking up and seeing the "Beer Bottle" scurries over to the WAREHOUS DOOR and RADIOS ALEX.

TRACY

ALEX. ALEX. Are you there ALEX?

ALEX

Go ahead TRACY.

TRACY

I think they're drinking beer in the Lower Grove.  
It's your Professor buddy.

ALEX

They still can't drink anything alcoholic from outside the property. Just tell them. They're nice. They won't bite.

OTTO spies the Silver "Glitter" on the ground.

TRACY

Aww-Oh. They just spotted the uh, silver glitter.  
He's picking one up.

OTTO and PAM'LA break out in raucous laughter.

PAM'LA

Are you trying to tell me something?

OTTO

Maybe we SHOULD join their Wine Club.

ALEX

Go on TRACY. You can do it.

TRACY

All right. Over.

TRACY prepares to go over to OTTO's Table.

OTTO

Well, then we could stay up here afterwards.  
I have a buddy with a great house overlooking the  
whole valley. You think this view is good?  
Try it from a hot tub. Then, we'll grill up some  
salmon with marinated veggies.  
And we'll serve up the very first vintage made with a  
brand new grape... and drink some of our newest  
vintage... MER-ZIN 2011.

OTTO starts to lean forward to kiss PAM'LA.

OTTO

You be MERLOT and I'll be ZINFANDEL.

As they are about to kiss, TRACY interrupts.

TRACY

Excuse me. Excuse me. Sir.

OTTO (startled)

I'm sorry. Did you lose something? Some silver  
cards?

TRACY (embarrassed)  
No. No. Those aren't mine. It's just that you can't  
drink beer here.

PAM'LA  
No beer?

OTTO  
Is your name ETHAN?

TRACY (laughs)  
No. There is a ETHAN that works here. My name's  
TRACY.

OTTO  
Well, there's a couple of business cards with ETHAN's  
name on the back wrapped in a garter belt.

PAM'LA  
Do you think it's ETHAN'S garter belt maybe?

TRACY  
I guess I can give it to him.  
Actually, you can only drink the wines that we sell on  
property. It's a law.

OTTO  
In fact, it was a blend of your Merlot and Zinfandel  
2011's.

He takes the last sip of wine from his glass.

OTTO  
Mm. That is good.

PAM'LA  
You can say that again.

OTTO  
Mmmm. Delishi-oh-so.

OTTO hands the "Beer Bottle" to TRACY as they rise to leave.

OTTO  
Root beer. Cool label though.

TRACY  
Oh. I am so sorry. And, I busted up your kiss, too.

OTTO  
In academic circles, that's know as "Kissus  
interruptus."

PAM'LA  
It's okay. He'll try again later.

OTTO  
Let's go back through the tasting room. I gotta get  
my vertical and then we can go get horizontal.

PAM'LA  
Oooh.

OTTO and PAM'LA exit thru CELLAR DOORS.

LIGHTS UP. SCREEN is raised.

**SCENE 11. BETWEEN PICNIC AND CRUSH PAD TOUR. TASTING ROOM and  
PATIO.**

ALEX comes to front edge of stage.

ALEX  
SPENCER is on a lunch break. So, if you had one of  
the eight empty glasses that started this current  
Tasting Round #5. Then, you need to join up with the  
others at the CRUSH PAD. ETHAN, can you take the  
group over there?

ETHAN  
Sure can.

ETHAN exits Tasting Room thru CELLAR Doors and passes by TRACY.

TRACY (reading)  
Is your name ETHAN?

ETHAN  
I think you know.

TRACY (handing him cards and garter)  
Your fans left these for you.

ETHAN (embarrassed)  
Oh, gawd.

TRACY  
And, here's a couple more silver wine bottles.

ETHAN (to AUDIENCE as he stuffs his pockets)  
Just some of the occupational hazards. Everyone  
thinks this is such a kush job. What, you think we  
like drinking all this great wine and making people  
happy.

(beat)  
OK. Those of your on the Next Tour, grab your glass  
and come with me.

TOUR GROUP #4 exits out VENUE Front Door.

SPENCER (with the hand gesture)  
How'd you guys like that SAN-JOE-VASEE? That was  
(reading)  
a blend with 6% \_\_\_\_\_ 2% \_\_\_\_\_ It was  
fermented for 16 days. With daily pumpovers. Aged 16  
mos. 1/3 new oak. There you go. Now, you guys know  
what we're talking about? How do we get those black  
cherries and plums in there? And, what about the  
melons?

Alright, looks like the TOUR's at the CRUSH PAD.

**SCENE 12 : CRUSH PAD with ZOE**

WINE GLASS #6 CABERNET SAUVIGNON

ZOE and TOUR GROUP #4 enter from VENUE Front Door.

As ZOE walks by, she pulls the Curtain back to reveal the CRUSH  
PADS as SOUNDFX of compressors and other machinery.



ZOE (talking loudly)  
Alright, here we are at the Crush Pad. We're pouring a little more of the CABERNET SAUVIGNON. This is the grape that made Napa Valley famous. More acres are planted in CAB SAV than all of the other varietals put together.

And, we have some of the best there is. We also make a RUTHERFORD CAB which is only grapes from our Rutherford Vineyard.

It has a lush fruity flavor. Smooth with a long finish. Great with pizza... peanut butter sandwich.  
(beat)  
Fat grilled steak with sauteed mushrooms.

BOSHNOSH and CHIC rejoin the group.

ZOE (sees wine spill on BOSHNOSH)  
Were you part of the Barrel Tasting? (laffs)  
That's a common look afterwards for a lot of people.

BOSHNOSH (looking down and into crusher)  
There's still a little bit of grapes down there. Are those from today?

ZOE (reading clipboard hanging on chain)  
Delivered at 4:12 am. Loran Vineyards Pope Valley  
Zinfandel Vinestock Clone 4022.

TOUR MEMBER  
Is this where you bar code each of the grapes?

ZOE  
That'd be a challenge. No. But, we keep track of which vineyard they're from. Each vineyard impacts the DNA of the grapes. Its character and tones. How well it blends. Its hardiness.

TOUR MEMBER  
How many grapes are in a bottle?

ZOE

Four thousand two hundred and 18. Unless they're the teenie tiny Petit Verdot grapes. (beat)  
The flatbed trucks drive under here and the crane lifts up the bins of grapes. They fall into this auger which sends them down this shoot and into the destemmer. See those two flap doors on springs at the top and the bottom.

TOUR MEMBERS jostle around and look down.  
STARTS Machine.

TOUR MEMBER (loudly)

What would happen if you stuck your hand in there?

ZOE

First, your skins get removed. And then those fingers... See those long fingers that rotate around. Well, let's just say. You won't have any stems left on you.

TOUR MEMBER

That could hurt.

TOUR MEMBER

If you had no skins on you, I guess you'd become a white wine.

TOUR GROUP goes "UGGH" and looks down and into the DESTEMMER.

SOUNDFX. Destemmer kicks in even louder. Strong splash of wine and muck hits wall.

ZOE

All the vegetable matter that isn't juice or grapes goes up that conveyer and is turned into compost that gets used here onsite. Cycle of Life.

TOUR MEMBER

Which one's the "Crusher?"

BOSHNOSH (Pointing down)  
Look, there's still some grapes in there. Those are the ones.

CHIC leans into him and whispers something.

ZOE  
What did you say?

BOSHNOSH  
Nothing. Just saying it's a long way down there.

ZOE  
We don't say "crusher" anymore. Now, it's a "press."

Inside that cylinder is a long balloon. If it's a red wine, they fill that space with the juice and skins. Then, they slowly and gently inflate it to press against the outside. Or, the inside of the outside cylinder there. And then we rotate it to circulate the "must," as it's called. Then it's pumped into the fermentation tanks in the Blending Room as we'll see on our next stop. Step this way, please.

ZOE group towards VENUE front and the group starts to exit. Someone from the front calls back.

TOUR MEMBER  
ZOE, what are those big fans for out in the vineyards.

Distracted, ZOE goes to answer her question. BOSHNOSH and CHIC lag behind.

(TOUR GROUP waits in Alcove to watch remainder of SCENE.)

When the others are gone, BOSHNOSH climbs down the metal ladder. SOUNDFX. Clang. Clang. Step. Step. We hear springs squeek.

BOSHNOSH (from below)  
Hey, can you come down here?  
(beat)  
I need you to hold this spring door open. Hey, it's caught on my arm here.

Wait. Dammit. (SPLASH)  
My iPhone just fell in there.

Up top, CHIC is frustrated and tries to communicate.

BOSHNOSH (from below)  
What? What? I can't hear you. I can almost reach  
it. Giant red juicy grape cluster right in front of  
me. And my phone right next to it.

CHIC shrugs her shoulders, lifts her skirt and climbs down the  
ladder. CLANG. CLANG.

BOSHNOSH (from below)  
What? Noone's coming. Next tour's not for another  
twenty minutes.

SOUNDFX - RADIO.

ALEX (on RADIO)  
FRITZ, where are you? Are you there? Come in.

FRITZ (on RADIO)  
Right here, ALEX.

ALEX (on RADIO)  
Mr and Mrs vip are here. The ones I told you about.  
Of course, they parked in back. Can you give them the  
Quickie tour. Skip the Tasting Room. Work backwards  
from the Crush Pad.

FRITZ (on RADIO)  
I'll go meet them right now. They're in back.

ALEX  
ROGER.

FRITZ  
What?

ALEX  
Just ROGER. Like, I confirm. Ten-four.

FRITZ

Ten for what? The Tour? Which one?  
1:30 Tour is Sold Out.

ALEX (on RADIO)

It's a special tour for two double-vips. Do it in  
reverse. They're at the CRUSH PAD now.

FRITZ enters from WAREHOUSE Doors.

FRITZ

Hello. My name's FRITZ.  
Welcome to Rutherford Hill. Ever been here before?

COOL GUY

No. You guys are a Winery, right?

FRITZ

Indeed we are. Are you in any Wine Clubs?

COOL GUY

I don't think so. Are we honey?

HONEY

No. What's a Wine Club?

FRITZ

Well, come on I'll tell you. They're lots of fun.

FRITZ, COOL GUY and HONEY across PATIO to reach the CRUSH PAD.

FRITZ

The grapes are brought in here on flatbed trucks and  
dumped into this corkscrew looking thing that pushes  
the grapes down and into the hopper. Now,we'll run it  
in Reverse. Like so.

SOUNDFX. Switching to Reverse and starting, the Destemmer makes  
a horrible metal sound and a blood-curdling scream is heard.  
Wine splats against the back wall.  
The sounds all end simultaneously.

HONEY (disturbed)  
What was that sound?

FRITZ  
We can only run it for a second when it's dry like that.

HONEY  
Sounded human to me.

FRITZ  
Hey, there's no glasses here.  
We'll have to go on to the next stop. Standby

FRITZ pulls out RADIO.

FRITZ  
R-J to TRACY. R-J to TRACY.

TRACY  
Go ahead.

FRITZ  
We need a couple of glasses here at the Crush Pad.

COOL GUY  
How long's it going to be?

HONEY  
Let's grab the bottle and go to the CAVE.

COOL GUY  
There's glasses in the Party Room.

COOL GUY and HONEY head towards the CAVE.

FRITZ  
Strike the glasses. Bring ONE CAB SAV 06 to the Crush Pad. Okay. Let's go.

HONEY  
I still hear someone moaning. You don't hear anything?

FRITZ (leading towards the WAREHOUSE)  
What'd you say?  
We're going to the Blending Room which is where all the special goodies get made. The best stuff, just for the Wine Club members. Some we only make 400 cases of. Club members get it before anybody else. Even the Tasting Room Staff.

COOL GUY  
I don't think you can ship to us.

FRITZ  
We can ship almost anywhere now.

HONEY  
Salem?

FRITZ (as they exit to WAREHOUSE)  
Not a problem. How many Salem's can there be?

There is a pause in the action and we start to hear some soft moaning.

TRACY comes in from the CELLAR DOORS with the bottle of CAB just as ZOE is coming back from the WAREHOUSE DOORS.

ZOE  
Did you see two visitors wandering around here? Lady in white. They were over by the Destemmer?

ZOE and TRACY lean over to look as...  
Up POPS a bloody-looking hand full of grapes and crushed iPhone attached to OTTO'S arm as he and CHIC climb up from the Crush Pad Basement Floor. They are splattered with wine.  
Once back up top, CHIC leans over to BOSHNOSH.

BOSHNOSH (Yelling)  
That scared the crap out of me! I mean her.

ZOE  
What were you doing down there?

BOSHNOSH

I'm working on a Custom Blend and needed that grape.

ZOE

There's some right here. Grab some. You coulda been hurt.

**SCENE 13. FINALE. PATIO.**

WINE GLASS #7. PORT and CHOCOLATE COVERED BLUEBERRIES  
Concierge table is out and draped. Glasses, PORT and chocolate  
on table.

SPENCER sees OTTO and PAM'LA exiting from CELLAR DOORS.

SPENCER

Did you have a good tour? How was lunch?

PAM'LA

It was great. What a beautiful spot. Is this where  
the wine club party was?

SPENCER

No. That's next week, why?

OTTO

We keep finding these little silver wine bottles.

OTTO hands a tiny foil penis to SPENCER.

Walking by the CRUSH PAD, OTTO and PAM'LA cross paths with the  
Wine Splattered BOSHNOSH and CHIC.

OTTO (keeping on walking)

Did you enjoy your tour?

BOSHNOSH

Quite educational. Hey, hold up.

OTTO

Gotta run.

PAM'LA (to wine-soaked CHIC)

That's a good look for you.



BOSHNOSH

I've got some ideas I wanna talk about.

(beat)

I'm gonna take one of your classes... I swear it.

CHIC whispers into his ear.

BOSHNOSH

CHIC wants to take a class, too..

PAM'LA (to OTTO as they leave)

I like those wine print outfits. They're pretty cool.

OTTO and PAM'LA exit.

SPENCER

Arent' you guys gonna stay for the PORT?

It's a special MER-ZIN PORT!

From our brand new MER-ZIN Grapes. Oh well.

SPENCER (to AUDIENCE)

Alright. Fellow Wine Lovers. This is the Grand Finale. Did any of you see "When Harry Met Sally?" Do you remember the part where she was in the Coffee Shop... one of the other customers says "I want what she's having"... well, this is what she was having.

We're bringing some chocolate covered blueberries now.

AUDIENCE oohs and aahs.

SPENCER

Now, don't eat any? I mean it. Wait.

ZOE

What we're serving is the ZINFANDEL PORT which is fortified with a ZINFANDEL BRANDY. You can sniff your PORT now.

What we want you to do is to take a small sip of PORT. Close out the rest of the world and contemplate those fragrances and flavors. Then, take a bite of CHOCOLATE and keep a little in your mouth. And, take another sip of port.

PORT - BLUEBERRY - PORT. And then, ooh-la-la. A little wow moment.

AUDIENCE has a collective "OOOH" and "WOW"

ETHAN

We use a ZINFANDEL grape for our PORT. The way it's made is that the wine fermentation is interrupted before all the sugar in the grape is turned to alcohol. It's stopped by adding ZINFANDEL BRANDY. But, we don't stop there. It fermented for 16 days and then aged for THIRTY months in NEW oak.

SPENCER

Some PORTS are ghastly. Thick, syrupy. But ours is lighter, more user-friendly.

ZOE

It's called a RUBY-style PORT. This can keep for 5-6 weeks after you open it. PORTS were invented by the PORTUGUESE sailors who needed the wine to keep on a long ocean voyage. The BRANDY'S high alcohol fortifies the WINE. It's 18%.

MARVYN

That's why it's called a "Destination Wine." You probably should be at your destination before you drink very much.

FRITZ

Wine Club gets it in their December shipment. It's great in the Wintertime with a fireplace going. You can get a Special Holiday Magnum, too.

TRACY

I know it's also in the little bottles. They're a lot lighter.

ZOE

Did we make goal?

ALEX

Did we make goal? By \$1,284 dollars. You know what that means?!?

EVERYONE (dancing gleefully)

Incentive Wines!

AUDIENCE MEMBER

What are "Incentive Wines?"

ZOE

When we make Sales Goals, we each get to take a bottle home. It includes almost all of our wines.

ALEX

Alright. Let's do this so we can go home. Are the doors locked?

The BOTTLE DISPENSING acts as the "Curtain Calls" as CAST is introduced.

ALEX

FRITZ, what are you taking?

FRITZ

Well, instead of my usual Cab Franc... I'll have the SYRAH. No wait, that SANJI we had at the picnic was pretty good.

ALEX

We don't need your life story. FRITZ. Let's hear it for Thomas Brock. One bottle of SANGEE.

FRITZ walks to bar, gets bottle and acknowledges applause as he retreats.

ALEX

ETHAN. Boy wonder. What about you?

ETHAN

I guess a bottle of EPISODE.

ALEX

Dream on. Hurry up.

ETHAN

I'll have the CAB.

ALEX

Peter Norton everyone. Peter, enjoy

ETHAN gets his bottle and applause.

ALEX

MARVYN. Where you hiding?

MARVYN

I was just stacking the corks.

ALEX

Stop working and get your wine.

MARVYN

Okay. MERLOT. '06.

ALEX

MARVYN MERLOT. Barry Fensterwhal. Enjoy boy.  
Thanks Barry.

MARVYN takes wine and applause.

ALEX

We all know who works the hardest around here. No,  
not ZOE. TRACY. Thank you for staying on top of the  
glasses today.

SPENCER

And, she didn't run anybody over with the Golf Cart.

ALEX

'Course you can't drink. Want to some chocolate blueberries?

No. Go grab one of those Rutherford Pepper Grinders. They're great. I have one.

TRACY

How 'bout one of the "Flocculation" T-Shirts?

ALEX

Okay. You got it. But you can't wear it at work. Kimberly Instead everyone. Thanks Kimberly.

ALEX

ZOE?

ZOE

Right here.

ALEX.

And by the way I need you to work an Event next Tuesday. I know, SPENCER'S playing bocce on Tuesdays.

And, I would like to thank you for all the extra things you're doing with closing and stocking the wines. If I didn't have a bad back. And, FRITZ wasn't recovering that car wreck. ETHAN tore his rotator cup. Otherwise, we'd be schlepping right along with you.

ZOE

I don't mind, really. It's good exercise. I'll have the CAB FRANC.

ALEX

Okay. CAB FRANC for Evelyn Hufman. Evelyn. Writer AND Co-Director.

ZOE takes wine and applause.

ALEX

You know, I think I'll take one of those, too. Bobby Parlantz. Thank you very much. (standing and bowing)

SEVERAL

Bobby Parlantz. Bobby.

ALEX gets his applause and holds bottle aloft.

ALEX

We've decided to give a couple of our guests some complimentary wine. Especially since they had some rough times and they'll need some dry cleaning. If they're still here. BOSHNOOSH and CHIC? I've got something for them.

ETHAN leans out BACKSTAGE DOOR and yells to them.

ETHAN

Hey guys. ALEX'S got something for you.  
(louder)  
Hey DOC!

BOSHNOOSH and CHIC enter from BACKSTAGE DOOR.

ALEX

CEDRIC and CHIC. Sorry about the wine spills. Can we get you a couple of bottles? Free. CHIC?

CHIC leans into BOSHNOOSH.

BOSHNOOSH

She likes the Devil's Peak.

ALEX

Sandra Peabody everyone. Sandra.

CHIC gets bottle and applause.

BOSHNOOSH

Is that ZINFANDEL the '06 or the '07?

ALEX

It's the '07?

BOSHNOSH

Can I try a little taste of it?

SEVERAL

No. We're closed.

ALEX

Tasting Room's closed. ZIN '07 for Hiram Romanitwist.  
Good luck getting those clothes cleaned.

BOSHNOSH takes the wine and applause.

OTTO and PAM'LA enter from BACKSTAGE DOOR.

ALEX

DOCTOR. Hi PAM-apostrophe-LA. How was your picnic?  
MR. TERLATTO wanted me to pick out a couple of wines  
for you to take home.

So, PAM'LA. also known as Stephanie Furst. A bottle  
of ANGEL'S PEAK. Stephanie.

PAM'LA acknowledge applause and takes bottle.

ALEX

And, DOC. Since you like the Rutherford Merlot so  
much. I brought this out from the cage upstairs. Get  
ready. The 2004 MERLOT RESERVE.

EVERYONE (gasps)

Ooh.

ALEX

Vincent Vincent. Everyone. Nice job EVERYBODY!

OTTO accepts applause and vino.

ALEX

Did I leave anyone out?

SPENCER (waving)

Oh, you-hoo.

ALEX

SPENCER, SPENCER. How could I? Just the Writer and Director. Actually, I took the liberty of picking one.

SPENCER

All that's left is EPISODE.

ALEX

No one gets EPISODE. This is better.  
Drumroll Please.

Several beat on bar to simulate DRUM ROLL that ends with a CLANG of glasses.

ALEX

The OH-EIGHT PETIT VERDOT!  
SPENCER Battaile. Come on down.

EVERYONE cheers as ALEX hands him the bottle.

SPENCER

Wow. I don't know what to say. I mean getting this a month ahead of the club members and all really makes this special.

I have to thank a few people. ALEX for hiring me.  
ZOE. Really everybody. It's a great team here.

I want to thank the vineyard workers and their fans.  
The Cellar workers. Marketing and Support staff. Of course, the TERLATTO FAMILY for making such great wines.

But mostly, I'd like to thank not just the little people but the really, really little people... the YEAST. If it were not for their tireless efforts converting sugar into alcohol, we wouldn't feel half as good as we do today.

I know many of you may be saying "I wish he'd open that" but I just couldn't.



Instead, I want you all to know that I will treasure this wine.

(beat)

At least until I get home. Ha-ha-ha-ha-ha.

Thank you everyone.

LIGHTS flashed a couple of times.

ZOE

Okay. Everybody, that's it. We really are closing the Tasting Room now. Get your last orders in.

FRITZ

Wine Club' Apps can be given to any of the Staff Members.

ALEX

I'm out of here. You're closing up, right ZOE?

ZOE and most of the TASTING ROOM STAFF has left the stage

ALEX

Right, ZOE. Can you close up?

ZOE is amongst audience, mingling.

ALEX

Alright. I'll do the alarm.

ALEX has to arm the alarm. Bleep. Bleep. He thinks he's got it. But then it goes off. WHEE-OOH. WHEE-OOH as the LIGHTS flash on and off. It takes a couple of tries but finally the tasting room lights are turned off.

ALARM VOICE

"You have thirty seconds to leave the Tasting Room and close the door."

SOUNDFX - Door shuts loudly.

**THE END** (Lights up for Wine & Merchandise Sales.)