

Menu

THURSDAY, NOVEMBER 21ST • EAGLES LANDING STEAKHOUSE
JOYCE WINERY

AMUSE

SMOKED TUNA TARTAR

Potato Gaufrettes, Truffle Masago

Feat: RUSSELL JOYCE PINOT NOIR "ALBATROSS RIDGE"

FIRST

YUZUBI GRANITA

Feat: RUSSELL JOYCE CHENIN BLANC "RODNECK FARM"

SECOND

SURF AND TURF

Grilled Prime Grade Fillet Wasabi Blue Cheese Crust,
Ginger Infused Memi, Lightly Fried Shrimp Karaage
with Masago Aioli, Hokkaido Sweet Potato

Feat: RUSSELL JOYCE CABERNET SAUVIGNON "JOYCE ESTATE"

DESSERT

PERSIMMON STICKY TOFFEE PUDDING

with Chantilly Cream

Feat: RUSSELL JOYCE CHARDONNAY "ESCOLLE"

Restaurant Chef: Britton Thompson

Pastry Chef: Amy Verduzco

Director of Food & Beverage: Charles Wilson

About

THURSDAY, NOVEMBER 21ST • EAGLES LANDING STEAKHOUSE
JOYCE WINERY

Our Story

The origins of Joyce Winery trace back to when now owner and winemaker Russell Joyce's father stumbled upon the small rural town of Carmel Valley California in 1972. Russell's father Francis was in search for a place where he could both set up both a practice for his day job as dentist but also a race shop for his race cars he used to compete in his professional racing career. The close proximity of the infamous Laguna Seca raceway along with the rural feel of the area appealed to him being a small town farm boy from Wisconsin. After settling down and starting a family he was on to his next passionate endeavor - wine. In 1986 he planted the small 5 acres around the family home and Joyce Winery was born.

Russell, born in 1986 grew up working on the small vineyard his entire childhood. From pulling weeds, hand terracing vineyard rows and pressing grapes in the small micro-winery located on the property a passion was being provoked without him even realizing it at the time. A self taught winemaker Russell has spent his entire adult life pursuing his dream of creating Joyce Winery into legitimate sustainable winery that he can hopefully one day share with his children. Working day jobs along the way in produce and metal fabrication in the Salinas Valley helped pay the rent but his passion for winemaking never subsided.

The next chapter led to Russell and his dad setting up a small production winery in an industrial building in the rural Salinas Valley. Struggling every step of the way the small winery accommodated the production from about 2006 - 2019. Strapped for space Russell and his wife Charlotte began searching for a rural piece of land, vineyard or winery they could purchase in hopes of one day developing it into a family estate. After several failed deals Russell stumbled upon the old Ventana Winery in Soledad, Ca. Familiar with the Arroyo Seco AVA from years of purchasing fruit Russell saw a great potential in this site even though it was quite dilapidated looking from the outside. In 2020 a handshake deal was made with the former Ventana Winery partners and the next chapter for Joyce Winery began.

Russell has spent years sprucing up the old winery along with developing much of the barren land around the winery to make it suitable for a new organic vineyard. He has partnered with the original Ventana Vineyard owners in developing some new plantings of gamay. All of the long-standing contracts to purchase fruit come from neighboring family owned vineyards all within a 10 mile radius of the winery.

joycewineco.com