**Vance Rose Bio**

As a senior in high school in Austin, Texas, Vance drank a bit of wine (legally at the time), but with one bottle of great 1959 red Burgundy, all that changed. It took one memorable wine to stimulate him into reading all the books he could find on wine, hanging out at the one wine bar in town and into becoming a life-long wino. This love of wine fermented during college into working in the retail wine business which led to opening a retail wine shop, running a wholesale wine company, working for wineries, starting wine brands and wineries and into winemaking. In the early 1980’s Vance combined his passion for wine with learning to cook. Since that time Vance has become a highly regarded chef and today does underground and pop-up dinners through Du Jour Dining producing his signature nine-course seven-wine internationally inspired locally driven modern cuisine dining experiences.

Vance has worked with the Fetzer family, Rosemount Estate of Australia, started Donum Estate in Carneros and started Ehlers Estate north of St. Helena.

Today, after 34 years in the wine business, Vance is a partner in, and winemaker for, Grieve Family Winery, Double Eagle, Rubia Wine Cellars and ROVA wines from Napa as well as owning and making 59r “Goldrock Ridge” Sonoma Coast Pinot Noir and Pinot Noir Rose and a consulting winemaker for other brands including Route Stock. Vance has made wines in France, Spain, Australia and throughout most of California. He lives with his wife Kelly near the plaza in the town of Sonoma.