



Dave Johnston and Orson Hall with Wine Parties by Design, LLC, announce a 6½-day tour of some of the most prestigious and fascinating wineries in Santa Barbara County. You will fly into Los Angeles International Airport (LAX) on the morning of **Saturday, May 18<sup>th</sup>**, and return on **Saturday, May 25<sup>th</sup>**. The tour and flight time total 8 days.

This is not just a wine tour; it's a **Total Wine Experience**. You will spend all 6 ½ days in the Santa Barbara Wine Country with a partial "Day of Relief". Your tour will include diverse experiences and delicious wines, many that are only available locally. You will also visit memorable and varied culinary establishments.

### Santa Barbara County's Wine Appellation

The Santa Barbara County Appellation is the world's most diverse and stunningly beautiful wine growing regions, with its transverse mountain ranges, proximity to the Pacific Ocean, long growing season, and complex soils. There are 200+ wineries and over 20,000 acres of vineyards. The release of the movie *Sideways* in 2005 raised awareness of Pinot Noir and the Santa Ynez Valley. We will taste a diverse array of wines, including Chardonnay, Pinot Noir, Syrah, Cabernet Sauvignon, Sauvignon Blanc plus a sampling of some of their 50 other unique varieties. With names like Lompoc, Wine Ghetto and Happy Canyon, you'll want to learn about the origin of each.



### Our Tour Objectives:

1. Maximize our guest traveler's exposure to the wine region
2. Provide Wine Experiences, not just wine tastings
3. Visit scenic wineries with premium wines
4. Taste the best wines that the wineries have to offer
5. Provide comfortable ground transportation
6. Stay in reasonably-priced lodging with a hot breakfast option
7. Visit quality restaurants
8. Include industry personnel as our dinner guests on one or more occasions
9. Plan a half/whole "Day of Relief".

### Our Travel Guidelines:

1. Retire early the first day (travel day)
2. Stay in one lodging facility
3. No more than 11 guest travelers plus your tour guide(s)
4. Travelers are to be at their respective airport curbs for pick up by the announced deadline
5. Travelers are ready to go at the specified times each morning.



Let's begin with the details of our tour. All times listed are West Coast times (Pacific Daylight Time).

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## **Day 1 - Saturday, May 18<sup>th</sup>: Travel and Tasting**



You fly into **Los Angeles International Airport (LAX)**. We ask that you make your own flight arrangements since some travelers will use Frequent Flyer Miles and others have preferred airlines (**the airline costs are not included in our cost for this tour**).

**11:00 AM: Los Angeles International Airport** – Once you land and step outside the airport, you will instantly feel that relaxed California atmosphere! Our Mercedes Sprinter Van with comfortable seats will be leaving LAX by **11:15 AM** in route to the wine country **so being at the curb in front of your terminal by or before 11:00 AM is essential**. We will stop for lunch on our trip to the wine country. Later that afternoon you will relax, sip wines at Alma Rosa winery, enjoy dinner next door at Industrial Eats and then check into our hotel.

On the trip from LAX to the wine country, we will get to know each other by introducing ourselves and telling a story or two; of course, nothing embarrassing. Our first stop:

### **1:15 - 2:15 PM: Beach House Fish (Ventura) - Lunch**

During the drive to Lunch, we will have snacks to temporarily curb those hunger pains before arriving at this scenic restaurant along the Ventura Pier with great views from every direction. They offer a wide selection of seafood including seasonings, side dishes and are known for their seafood tacos and their popular clam chowder.

We will provide their menu to you prior to the trip so you will be prepared to order once we arrive.



### **4:00 - 5:30 PM: Alma Rosa Winery (Buellton) – Relax with a *tasting of 6-7 Wines***



Alma Rosa's Tasting Room is at the gateway to the Sta. Rita Hills. Many of the local artisans crafted the tasting room. *We will experience a tasting of six Alma Rosa wines to start your wine country tasting experience.*



Richard Sanford, the owner, came to the Santa Ynez Valley over 40 years ago with a desire to find a cool-climate growing area suitable for Pinot Noir. Working in partnership for more than 30 years, Thekla and Richard Sanford's latest venture, Alma Rosa Winery & Vineyards, represents the culmination of a lifetime's experience – an enterprise dedicated to creating high quality wines and setting a benchmark for organic farming, sustainable agriculture methods, and environment-

friendly commerce. Sustainability, the Sanford's believe, "includes how people, community, and the environment are treated, not just vineyards and wine."

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### 5:30 - 7:30 PM: Industrial Eats (Buellton) – Dinner

This restaurant is located next door to the Alma Rosa Tasting Room and is highly recommended by a number of wine industry people in the area. It's a quality-centered dining experience tucked away in a re-purposed warehouse and is tattooed with produce and grocery graffiti on its exterior wall and boasts a craft butcher counter filled with house made treats and extensive indulgences.



Two wood fired ovens churn out thousands of seasonal dishes every year, all sourced from sustainable farms and food pioneers. The restaurant is filled with knick knacks and books lining the walls, collected from years of odd hobbies and cultivated impulse buying.

### 7:45 PM: Hadsten House Inn (Solvang)

We will check into our rooms at the Hadsten House Inn, a boutique hotel in the Danish village of Solvang. Each morning they serve a complimentary hot/cold breakfast buffet. Guestrooms at the Hadsten House Inn are all nonsmoking and feature beds with pillowtop mattresses. The Inn's Haven Spa offers massages, facials, and body treatments although you may not have time for the Spa because we will be filling your day with wine experiences.



Amenities include WiFi in rooms and public areas, coffee/tea in the lobby, an indoor pool, a mini-refrigerator, hair dryer, Cable LED TV with DVD player and coffee/tea maker in your room.

**We will stay at this lodge for all 7 nights in the wine country ... Get a good night's sleep; we have a full day on Sunday!**

## Day 2 - Sunday, May 19<sup>th</sup>: Lompoc & Sta. Rita Hills AVAs



A day of unique wine experiences capped off with dinner at a quaint restaurant in Solvang. We will visit two venues in Lompoc's (pronounced laum-poke') Wine Ghetto and a beautiful, prestigious winery in Sta. Rita Hills.

**8:00 – 8:45 AM: Hadsten House Inn – Breakfast  Hot / Cold Buffet**

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**9:00 – 10:00 AM: Sta. Rita Hills AVA – Sightseeing**

Richard Sanford, Bryan Babcock, and Rick Longoria were instrumental in establishing Sta. Rita Hills as an AVA in 2001 due in part to the region’s microclimate, the Pacific Ocean’s cooling influence through fog, wind and moderating summer heat. With over 21,000 acres in the total area, the Sta. Rita Hills AVA is home to over 200 wineries, totaling 3,000 acres planted to Pinot Noir, and Chardonnay. There are 50+ cool climate wine grape varieties grown in the region.



The Chumash Indians were the first settlers in Lompoc valley. The establishment of La Purisima Mission in 1787 – a Mission we will visit - marked the earliest European settlement in the Valley. The City of Lompoc was incorporated in 1888 with the completion of the coastal railroad providing impetus for growth in the Valley. The flower seed industry flourished and so dominated agricultural production that the area was dubbed the "Valley of Flowers." Then came the mining industry, and Vandenberg Air Force Base (1958), the first Air Force missile base. By focusing on the natural beauty of the Valley, its flower industry and a successful downtown mural program, the City of Lompoc has built an excellent tourism industry. Today, the City of Lompoc is dubbed "The City of Arts and Flowers." It's also home to Lompoc’s *Wine Ghetto*, our first two wine tasting experiences.

**10:00 – 11:30 AM: Fiddlehead Cellars (Lompoc) – Tour & Tasting**

Kathy Joseph established Fiddlehead Cellars in 1989 to capture the pure essence of two distinguished grape varietals – Sauvignon Blanc and Pinot Noir. Her intent was to incorporate European beauty into these domestically grown varietals by working with grapes grown in the right place and wines managed with respect in the cellar. Today, Kathy is recognized as a pioneer among women winemakers and takes great pride in connecting a broad range of contributing forces to create eloquence in her wines.



The name of her winery was born when Kathy was gardening in her fern bed and recalled the simple botanical term that describes the coiled frond of an emerging fern leaf....a “fiddlehead”. Her estate vineyard is named *Fiddlestix* where Kathy resides in a small house on the property.

*Alex Neal, Marketing and Hospitality Manager, will take us on a tour of their cellar, tasting 4-6 barrel wines and then lead up to the tasting room for a tasting of 4 current release wines. We will learn more about the history of Fiddlehead and have an opportunity to see their cellar and production area.*

*Alex Neal, Marketing and Hospitality Manager, will take us on a tour of their cellar, tasting 4-6 barrel wines and then lead up to the tasting room for a tasting of 4 current release wines. We will learn more about the history of Fiddlehead and have an opportunity to see their cellar and production area.*

**11:45 AM – 1:00 PM: Scratch Kitchen (Lompoc) –Brunch with Complimentary Mimosa**



This restaurant focuses on creating quality farm-to-table meals from scratch and creating a place where we will experience the best of the local fare. With a wealth of local and seasonal produce, high quality Santa Barbara County wines and Sta. Rita Hills Pinot Noir, and some of the best cooking and serving talent the area has to offer, Scratch Kitchen aims to highlight all the best culinary elements of the Lompoc and Santa Ynez Valleys.



*We will sit at a high-top table sipping on a complimentary mimosa while devouring their scrumptious Sunday Buffet with their farm-to-table specialties.*



**1:15- 2:45 PM: A Taste of Sta. Rita Hills (Lompoc) – Wine Tasting**

Antonio and Jeni Moretti moved to the Sta. Rita Hills in 2008, with 60 years of experience in the wine business between them. They realized that there were many wineries that are open by appointment only, or don't have a tasting room at all, that deserved more active representation. The Taste of Sta. Rita Hills was born as a way to expose these special wines to a wider audience.

Now with 10 years of studying, tasting and researching Sta. Rita Hills wines, they love to share their knowledge and passion with others. Their inside-track to the hard-to-find producers makes them the go-to experts for Pinot Noir and Chardonnays from the region.

*We will taste six different and highly rated wines from the region with a plate of charcuterie. The owners will explain the history of the region and the wines that they represent.*



**3:00 – 4:30 PM: Foley Estate Vineyard & Winery (Sta. Rita Hills) – Tasting**

Located in the Sta. Rita Hills, this is one of Orson's favorite wineries.



Foley's beautiful Rancho Santa Rosa property is home to a 3,500 square-foot tasting room and event center. The property was founded by Bill Foley in the late 1990's. The winery's success can be attributed to strict winemaking protocols and two extraordinary estate vineyards. They have a total of 500 acres under vine, with an emphasis on Chardonnay and Pinot Noir.

William Foley owns 27 labels and farms 3,000 acres of vineyards worldwide in Napa Valley, Sonoma County, Lake County, California Central Coast, the Pacific Northwest and New Zealand. Popular brands include Roth, Chalk Hill, Four Graces and Firestone. In addition to being a passionate, adventurous vintner, Mr. Foley is the Chairman, CEO and Governor of the National Hockey League's 31st franchise, the Vegas Golden Knights. He helped usher not only hockey but major professional sports to the Las Vegas Valley in 2016.

*Wine & Cheese Dynamics: We will experience a tasting of five wines paired with 4 cheeses. Linda Van Hook will also provide a mini tour of the production facility.*

**5:00 - 5:45 PM: Hadsten House Inn – Freshen up before dinner**

**6:00 - 8:00 PM: CECCO Ristorante (Solvang) - Dinner**

California native and Solvang resident, Chef David Cecchini combines fresh ingredients with diverse influences and years of experience to offer rustic Italian Cuisine in the heart of Santa Barbara Wine Country. CECCO is located in downtown Solvang, close to our hotel.

The food is Italian in spirit, using local and seasonal ingredients. The menu features Neapolitan inspired, thin crust pizzas baked in an Italian wood burning brick oven with two daily-changing special pies and a "piatto del giorno" from the oven. CECCO's menu is country casual and friendly, featuring hand made fresh pasta, salami, salads, grilled meats and seafood. Local wines served by the bottle, glass and quartino are some of CECCO's other tasteful offerings.



CECCO offers four very unique dining areas within its soft faux painted walls. There is the casual elegance with courtyard views is also available for a "European" experience.



**8:15 PM: Hadsten House Inn (Solvang)**

Sleep well...we have another big day on Monday!

**Day 3 - Monday, May 20<sup>th</sup>: Sta. Rita Hills AVA**



It was the movie *Sideways* that supercharged wine and tourism in Santa Barbara County back in 2005, boosting Pinot Noir sales, creating an obsession with the grape. But the history of the area's pinot runs a lot deeper than Hollywood, and it all started in the Sta. Rita Hills ... This AVA has gotten worldwide attention for being a cool climate appellation that grows really world-class wine. Outside of burgundy, this area is arguably the best place in the world to grow Chardonnay.

We will visit three unique wineries today with delicious varietals in one of our favorite AVAs and complete our day dining in Solvang.

**7:00 – 8:30 AM: Hadsten House Inn (Solvang) – Breakfast  / Cold Buffet**

**9:00 – 10:20 AM: City of Solvang: Guided Walking Tour**

Three Danish immigrants founded the Danish Village of Solvang, aka "Little Denmark", in 1911. They raised money and bought a large tract of land on the West Coast and subdivided it into plots for farms, homes, and a town for Danish immigrants. The new colony was named "Solvang" (meaning sunny field) and glowing advertisements were placed in Danish-language newspapers. Early buyers, almost all Danish, came from California, the Midwest, and Denmark. Many Danish Americans consider Solvang their cultural home and visit regularly. Today Solvang is a charming town of approximately 5,400 residents and has kept its small-town atmosphere. Solvang offers more than 150 one-of-a-kind shops where you can discover trendy styles and excellent service. A sample of the attractions:



**Elverhøj Museum of History & Art:** exhibits of Scandinavian ancestors of long ago including the Vikings Display. **Hans Christian Andersen Museum:** learn about Hans Christian Andersen and his work. **Wildling Museum (Of Art and Nature):** a unique perspective on the importance of preserving our natural heritage. **Zfolio:** this art gallery representing over 100 American and international artists.

*We will walk to the Visitor's Center from our hotel. Kristen with the Chamber of Commerce will lead us on an hour-long walking tour of the town and then you can browse the area on your own if we have time remaining.*



**11:00 AM – 12:15 PM: Dierberg Star Lane Vineyards (Sta. Rita Hills) – Tour & Private Tasting Experience**

In 1940, Elmer Rhoden, who owned 600 movie theaters, bought the property, and named it Star Lane Ranch. One of Roy Roger's "Trigger" came from Star Lane Ranch. Rhoden often rode with friends such as Ronald Reagan and Edgar Bergen throughout the property as part of a group called "Los Rancheros."

In 1996, Jim and Mary Dierberg purchased the ranch and planted Star Lane Vineyard with Bordeaux varietals. The family subsequently added two cool climate vineyards in three distinct AVAs of Santa Barbara County's winegrowing region.



Bankers by profession, Jim and Mary are no newcomers to wine. Since 1974, they've owned the Hermannhof Winery in Missouri, one of the country's most significant wine-growing regions prior to Prohibition.

Tyler Thomas, their Winemaker and Operations Manager, received a master's degree in Viticulture and Enology at U.C. Davis.

*We will experience a private wine tasting in their lovely Star Lane Vineyards' tasting room of no less than 6 wines plus a "splash" or two of a few different wines with an added cheese plate. You can expect to taste Bordeaux, Burgundy and Syrah style wines. Star Lane's Tasting Room Manger, Chris King, will lead our tasting session.*

**12:15 – 1:15 PM: Dierberg Star Lane Vineyards (Sta. Rita Hills) – Lunch on the Patio**

*Chris graciously volunteered to pick up our lunch orders at Central Coast Specialty Foods in Lompoc on his drive to the tasting room. Chris will join us on their patio for lunch. You will select your lunch items prior to the tour.*



**1:30 – 2:45 PM: Melville Winery (Sta. Rita Hills) – Reserve Tasting**

Melville produces exceptional cold-climate Pinot Noir, Chardonnay, and Syrah

grown exclusively in their estate vineyards throughout the Sta. Rita Hills appellation. Founded in 1989, Melville is a family-owned and operated estate winery with its roots in Sonoma County's Knights Valley, where Ron Melville grew high quality and greatly sought-after grapes.



In 1996, Ron's desire to grow cold-climate wines brought Melville Vineyards to the Sta. Rita Hills. Today, Ron and his son, Chad Melville, uphold Melville's tradition as one of the most highly regarded estates in California.

*We will experience a private reserve tasting inside or out, weather permitting. You will taste six excellent reserve wines produced by the Melville family.*



**3:00 – 5:00 PM: Pence Vineyard & Winery (Sta. Rita Hills) – Estate Tour and Private Tasting at the Pond House**



For most of his adult life, Blair Pence have been obsessed with Pinot Noir and Chardonnay. For many years, he travelled to France, and more specifically to Burgundy, trying to understand the making of what he believed to be the world's greatest wines. Pence's team produces Burgundian-inspired wines made in the New World, as well as unique, cool climate Syrahs that are expressive of the great wines from Northern Rhone.

The winery is known for their stunning wines, a beautiful winery with endless hills of rolling vineyards, as well as horses and other farm life. There are equestrian facilities and hiking trails on the property.

One of the showpieces of the Pence Ranch is the beautifully landscaped and tranquil pond area. Sculpted from a natural canyon, this oasis sustains itself through bio-filtration pools that maintain its clear waters year-round. The octagon-shaped Pond House was crafted by Quakers and is the perfect pastoral setting to enjoy their property and wines.



*You will be immersed into the sanctuary of their ranch and vineyards with The Pond House Private Tasting led by a member of their Hospitality Team. On our drive to the Pond House, our guide will provide a running narrative of the estate. The tasting will feature their main estate wines along with selections from their small production Penny Label Collection. A charcuterie or cheese plate will be included.*

**6:00 – 8:30 PM: The Lansdy Hotel's Mad & Vin Restaurant (Solvang) – Dinner**

The Landsby's signature restaurant, Mad & Vin, is modern and very different from the typical Solvang fare. With highly-rated service, it specializes in wine-country inspired cuisine crafted by their chef, Beto Huizar. Each dish is made with fresh, seasonal ingredients from California's central coast. *We will dine in either their welcoming dining room or alfresco on the outdoor patio. We might even be there for their regionally popular 4 – 6 PM Happy Hour* 🍷 *(just what you need, more wine!)*



Their Ice cream is famous around town. In addition to being delicious, it's made from scratch by a local creamery, McConnell's Ice Cream (Est. 1949). The tour would not be complete without a scoop of their ice cream. 🍦

We may walk to and from the restaurant from our Inn if the weather is favorable.

**8:40 PM: Hadsten House Inn (Solvang)**

Be ready for Day 4. It will be another day of wine and culinary experiences.



## **Day 4 - Tuesday, May 21<sup>th</sup>: Santa Maria Valley AVA & Santa Ynez**



Another day of unique wine experiences capped off with dinner with a special Industry guest. We will visit the east and west sides of the Santa Maria and Santa Ynez AVAs during today's wine country experiences. Santa Maria Valley is the northern gateway to Santa Barbara County's wine country.

**7:00 – 8:30 AM: Hadsten House Inn (Solvang) – Breakfast  / Cold Buffet**

**9:00 – 10:45 AM: Drive to Riverbench Vineyard & Winery (Santa Ynez) – Backroads Sightseeing**

We'll take some backroads in our trip to Riverbench, giving you an idea of the area and landscape. We will drive through Ballard Canyon during our drive to Cambria Estate Winery.



Situated near the ocean, the Santa Maria Valley appellation runs east to west. It's unique soil and maritime influence in the region is renowned for its cool climate and ideal growing conditions. Pacific Ocean air funnels in to cool the vineyards, allowing the grapes to evenly ripen and reach their full potential. This unique climate and the region's well-drained soils creates a demand for sought-after grapes, primarily Pinot Noir and Chardonnay but Syrah is gaining ground as it consistently produces outstanding wines.

**11:00 AM – 12:15 PM: Riverbench (Santa Ynez) – Tour & Tasting**

Although the reputable 'Riverbench' name has been known in Santa Maria Valley since the 1970's (known for its vineyard site and high-demand fruit), the development of Riverbench Winery didn't come about until just recently. Originally planted in 1973 to Chardonnay and Pinot Noir, the Riverbench Vineyard has been a fruit source for many of the most renowned wineries in Santa Barbara County for over 30 years. The rocky, gravelly soil of the old riverbed proved ideal for the Burgundian grape varietals and Riverbench became a prominent source in the county as the vineyard consistently turned out excellent fruit.



A group of local families who owned Union Asphalt purchased the Riverbench Vineyard site in 2004, hired Jim Stollberg as the Vineyard Manager. Riverbench was born and in 2006, produced 2,500 cases (an even split between Chardonnay and Pinot Noir). In 2011, Clarissa Nagy (left in picture above) took on the Head Winemaker role at Riverbench, bringing with her years of winemaking experience at top Central Coast wineries. Riverbench was named 'One of the Top Wineries in the World' by the *Professional Wine Buyer's Competition*.

*We will experience a vineyard tour and tasting of one sparkling, 2 pinot noir and 2 chardonnay wines.*



**12:30- 3:00 PM: Presqu'ile Winery (Santa Maria) – “Coastal Tour” (walking food and wine pairing)**



Presqu'ile (pronounced press-KEEL') is a small, family-run winery dedicated to making exceptional cool-climate Pinot Noir, Chardonnay and Sauvignon Blanc. Presqu'ile's wines, especially their Pinot Noirs, capture the essence of their vineyards and vintage, and have earned acclaim for their elegance and balance. The architecture is beautiful, and the tasting room is very elegant; some visitors have said that it's the most beautiful tasting room in Santa Maria. Once you turn onto the property, you see acres of vineyards on both sides. Their comfortable and relaxing patio overlooks the Santa Maria Valley.



*Spotlighting eight limited-production wines paired with delicious, seasonally inspired food created by their chef, the Coastline Tour provides a dazzling sensory experience. You will enjoy delectable culinary creations throughout the tour, which includes stops in their tasting room, white and red wine levels, and their stunning wine cave. The tour concludes in their dining room, where you'll savor a three-vintage vertical of their acclaimed Presqu'ile Vineyard Pinot Noir. The tour includes an overview of the Presqu'ile story.*

**3:30 – 5:15 PM: Cambria Estate Winery (Santa Ynez) – Tasting of their regular & reserve wines**

Long before the Santa Maria Valley benchland was recognized as a great winegrowing region, the native Chumash Indians knew it as "tepuztli," meaning copper coin. Later, Spanish settlers translated the word as Tepusquet. As part of an 1837 Mexican land grant, "Rancho Tepusquet" was home to cattle and row crops throughout the 1800s. Proprietor Barbara Banke acquired a large portion of the original Tepusquet Vineyard (planted between 1970 and 1971) in 1986 to serve as the site for Cambria winery.



For 30 years, the Jackson family has sustainably farmed and tended their Santa Maria estate. Barbara Banke and Jess Jackson's daughters, Katie Jackson and Julia Jackson, grew up among these vines and now they continue the family business. Together with Barbara's knowledge of the industry and business sense, Katie's passion for sustainability and the land, and Julia's dedication to empowering communities, the women of Cambria shape who they are today.

All Cambria wines are single vineyard expressions, sustainably farmed, and Estate grown. The Winery is known for site-specific Chardonnay and Pinot Noir – from Katherine's and Julia's Vineyards.

*Jessica Hartin, the Tasting Room Manager, will lead our tasting of a broad array of their regular and signature estate wines and demonstrate the taste differences between three of their Pinot Noir Clones. We will purchase a bottle of each pre-selected wine that are ours once the tasting is over (that is, if there is any wine left).*

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**7:00 - 9:00 PM: Pico at the Los Alamos General Store (Los Alamos) – Dinner with Industry Guests**

Pico was founded in 2016 by winemaker Will Henry, restaurateur Kali Kopley, and Chef Drew Terp as a destination for eclectic California cuisine, with influences from Europe, Asia, and the American South.

Their mission is to create innovative food from local ingredients, carefully sourced from farmers who are committed to sustainable, organic, and humane practices.



They select wines to pair with their food with a bias towards small, hand-crafted wines that express a sense of place. They have a large selection of small-production wines from winegrowers and vintners who are committed to their craft. With over 800 wines on their list and the walls of their retail shop, there is something to please every palate. And ... I might add, you will not find McWine on their wine list.

They source whole vegetables, grains and fruits from local farmers on a daily basis. Their charcuterie is smoked and cured in house, and everything - even the ketchup – is made in-house.

We are very fortunate to have a Santa Barbara Wine Country icon, Wes Hagen (WSET 2, SWE, AWS) and his wife, Chanda, join us for dinner. He will bring four core bottles of his J.Wilkes wine, most likely Pinot Blanc, Chardonnay, Pinot Noir and a Cabernet. He will discuss the wine and the region. He also has the title, “Raconteur” ... Do you like stories? He has a bunch. Check out Wes on YouTube.



**9:30 PM: Hadsten House Inn (Solvang)**

Tomorrow is our partial *Day of Relief* with a morning on the beach to take in the ocean air.

**Day 5 - Wednesday, May 22<sup>nd</sup>, “Day of Relief” (Lompoc & Sta. Rita Hills)**



Today we will attempt to take a morning “breather” from wine tasting to visit the ocean with a tour of a historic Mission. Then we fall off the wagon and visit two beautiful wineries in the Sta. Rita Hills. Dinner will be a real treat!

**Note:** wear comfortable footwear for the beach and the mission tour.

**7:00 – 8:30 AM: Hadsten House Inn (Solvang) – Breakfast  / Cold Buffet**

**Note 2:** We recommend that you eat a light breakfast since we will be having lunch at 11 AM.



**9:00 AM: Leave for the Coast**

**10:00 – 11:00 AM: Jalama Beach County Park (Lompoc) – Beach Time**

Enjoy the ocean air and take a walk on the beach for an hour. This beach is not a dream; it's a gift with miles of sandy beach, waves breaking on the shore, and little sign of civilization. Camping might be considered the most popular activity at Jalama Beach but there are many other things to do such as surfing, windsurfing, fishing, bird watching or just enjoying some time chillin' at the beach. All plants, animals and archaeological resources are protected by law and cannot be collected or disturbed. Migrating California Grey whales can be seen from February through April and again from September through November.



A portion of the park near Jalama Creek was a Chumash Indian settlement for centuries until the villagers were taken to La Purisima Mission during the rule of the Spanish in California. As the surrounding area became more populated, local residents began to use Jalama for leisurely outings. In 1943 the Atlantic Richfield Company (ARCO) donated 23.5 acres to the County of Santa Barbara.

**11:00 AM - 12:00 PM: Jalama Beach Grill Café (Lompoc) - Lunch**

This is home to the famous "Jalama Burger". The burger has a well-earned reputation of being wonderful, more than just delicious. There are at least six different kinds of burgers as well as chicken to choose from, each with a secret sauce. They also have sandwiches and wraps as well. This beach café has as a nice atmosphere, a good menu, and attentive and personable staff.



*There is no pre-ordering. We will order from the menu at 11 AM so our orders will be ready in 10 - 15 minutes. Enjoy the ocean view from their picnic tables.*

**1:00 – 2:30 PM: La Purisima Mission State Historic Park (Lompoc) – Guided Mission Tour**

Founded in 1787, the La Purisima Mission land holdings once covered nearly 470 square miles. Bordered by the Santa Maria River in the North and the Gaviota coastline in the South, the land was home to the Chumash Indians and Spanish settlers. The story of the Indians and the settlers is interesting but sad. The mission was best known for its hides and blankets, and at its peak inhabitants herded as many as 24,000 cattle and sheep.

Today, history lives at La Purisima. The most extensively restored mission in the state, La Purisima hosts over 200,000 visitors each year for recreation and a chance to explore California's heritage. The nearly 2,000-acre park is home to 25 miles of hiking trails, a modern Visitor Center and Exhibit Hall, and livestock.



*We will take a guided tour through the mission, our guide leading us through the historic buildings bringing the history to life with the stories of mission life and the people who once lived here. It's a re-creation of life here during the 1820's, when the residents engaged in weaving, pottery, candle making, blacksmithing, livestock production, and leatherwork. The tour covers approximately 1 mile thru rustic terrain, stairs and doorways.*



**A short History of the County’s wine industry before we visit the next two wineries:**

Early studies found that Santa Barbara County was cooler than most wine regions of Northern California and that it had an excellent balance of geology, climate, soil and water, giving it great potential as a viticultural area. Those first modern vineyards were planted in Cabernet Sauvignon, Sylvaner, Riesling, Chardonnay, and Sauvignon Blanc on their own rootstock in the Tepusquet area of the Santa Maria Valley in the early 1960s by Uriel Nielsen and Bill De Mattei. Brother Timothy of Christian Brothers in Napa Valley had encouraged their venture from the start, and when the grapes were ready for harvest in 1968, he offered them a five-year contract paying \$325 per ton. Rancho Sisquoc, also in the Santa Maria Valley, and the Bettencourts of Santa Ynez were the next to take the plunge.

News of grape growing success spread quickly. Shortly thereafter, vineyards were planted in several parts of the Santa Maria and Santa Ynez Valleys. Other winegrowers who pioneered the region include Louis Lucas, Bob Woods, Dale Hampton, and the Miller Family in the Santa Maria Valley, and the Davidge Family, Richard Sanford and Michael Benedict, the Firestone Family, as well as Bill Mosby and Eric Brander in the Santa Ynez Valley .....

**3:00 – 4:15 PM: Sanford Winery & Vineyards (Sta. Rita Hills) – Private Tour Tasting**

This is where it all started in this AVA. In 1971, the first pioneering vineyards in Santa Barbara were planted at Sanford Winery. This renowned cool climate AVA was not only launched by the planting of the Sanford & Benedict Vineyard, but also expanded to neighbors’ plantings through cuttings from this vineyard. Sanford specializes in Pinot Noir, Chardonnay and Sauvignon Blanc. The vineyards and winery were originally developed by Richard Stanford who now owns Alma Rosa.



Today the estate is owned, farmed and cared for by the Terlato family. The third and fourth Terlato generations are involved in the business and caring for their vineyards.

As mentioned above, Sanford Winery has the Sta. Rita Hills oldest vines and Santa Barbara County's oldest Pinot Noir vine, planted in 1972. The winery is "Certified Sustainable" through

the Wine Institute, meaning that the entire operation is sustainably managed and farmed, with a focus on healthy vines and a healthy ecosystem, not just short-term returns.

*We will experience a simultaneous tour and tasting with a premium selection of five their estate-grown wines (with an extra “special” wine at the end).*

**4:30 - 5:15 PM: Lafond Winery and Vineyards (Sta. Rita Hills) – Seated Tasting**

In 1962, Pierre Lafond reestablished Santa Barbara County's winemaking tradition by founding Santa Barbara Winery. It would be more than ten years before a second winery opens. The winery was the first since prohibition and has played a pioneering role in the development of the Santa Ynez Valley as a world-class wine growing region.

When Pierre opened his first winery, the other closest winery was in Paso Robles, and there were only three or four commercial wineries there at the time. Grapes, mostly zinfandel, were trucked in from San Luis Obispo. Toward the end of the decade, a wine boom began in the country; there was so much demand they couldn't get fruit, so they started growing grapes in 1972. Bruce McGuire, winemaker, suggested growing and producing pinot noir wine (not a household item at the time). Today, Pinot Noir continues to be the winery’s primary focus. McGuire has mentored some of the region’s biggest players.



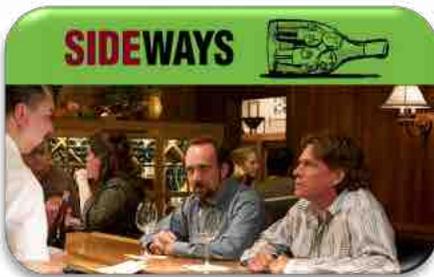


Pierre and his wife, Wendy Foster, also own a number of bistros around the City of Santa Barbara as well as clothing stores.

We will be provided with a souvenir wine glass for a seated tasting of six wines, 2 each of Chardonnay, Pinot Noir and Syrah.

**6:00- 8:00 PM: Hitching Post II (Buellton) – Dinner**

Joining us for dinner will be **Nate and Rachelle Axline**. Nate is with Liquid Farm, a small producer with a tasting room in Los Olivos. Formerly the Tasting Room Manager for Cambria Wines, he is a native of the area and might just have some good stories to tell. He will bring a bottle or two of Liquid Farm’s wines for our group to taste.



The Buellton Hitching Post II, of the movie *Sideways* fame, was established in 1986, but the restaurant’s roots started at the Casmalia Hitching Post in 1952. It was there, at now their sister restaurant, that Frank & Natalie Ostini brought "Santa Maria Style BBQ". Hitching Post II honors that tradition while also embraces contemporary cooking styles. By combining the old and new, they have created a cuisine that is uniquely their own.

The Los Angeles Times has said that they make the "best" French

Fries in Southern California!

Frank Ostini, the owner, grills all kinds of things over red oak at his dining room glassed-in pit: beef steaks, beef chops, quail, duck, pork, shrimp, lobster and artichokes. "We wood-smoke red peppers and tomatoes and mix them with mayonnaise for our grilled artichokes," he says. "We’ve wood-smoked hops for beer."

They also are one of a very few restaurants creating their own wines for the market: Hartley Ostini Hitching Post Wines. Dave and Orson have enjoyed their Pinot Noir wines and their cuisine.



**8:15 PM: Hadsten House Inn (Solvang)**

We will have another full day of wine and culinary experiences tomorrow.

**Day 6 - Thursday, May 23<sup>rd</sup>, Foxen Canyon**



We’re back to all full day of wine experiences with visits to some wonderful wineries along the Foxen Canyon Wine Trail that features over a dozen wineries along a scenic and winding roadway stretching from Los Olivos to Santa Maria. Along the Trail, we will enjoy a diverse selection of award-winning



Rhône, Bordeaux and Burgundy varietal wines from cool and warm climate vineyards. We will not only have a great experience at the first winery, we will also stay for lunch. Dinner will be at a beautiful historic Inn.

**8:00 – 9:30 AM: Hadsten House Inn (Solvang)– Breakfast  / Cold Buffet**

**10:30 AM – 11:30 PM: Andrew Murray Vineyards (Santa Ynez) – “Grape to Glass”**

Introduced to Rhône Valley varieties during lengthy family travels in France, Andrew Murray attended our alma mater, UC Davis, graduating with a degree in enology and viticulture. He pursued his new mistress, Syrah, with an extended internship in Australia. In the words of Robert Parker, Jr., “...Andrew Murray’s offerings are a breath of fresh air given their exceptionally high quality and realistic prices.” Andrew’s passion and dedication to his craft have culminated in what The Wine Advocate calls, “...one of the shining stars in the Santa Barbara firmament.” Their beautiful estate winery and vineyards offer views of the Figueroa Mountain range.



*We will experience a privately hosted Grape to Glass guided tour through the pioneering history of Andrew Murray Vineyards, the Curtis Estate and the production of wine from vine to glass. The tour will begin in their remodeled tasting room and continue with a walk through their vineyard focusing on their Rhone varietals and a discussion of their unique terroir. The wine making process is then showcased from the crush pad to the tank room and finishing in the barrel cellar. We will also have a tasting of their current wine releases with a cheese plate ... and maybe more.*



**11:30 AM – 12:30 PM: Andrew Murray Vineyards – Lunch**

*We will stay at Andrew Murray for a relaxed box lunch on their scenic, extensive grassy picnic grounds under the shade of ancient oaks ...washed down with a couple of bottles of Andrew’s wines.*

**1:00 – 2:15 PM: Foxen Vineyards & Winery (Santa Ynez) – Flight of Six Pinot Noirs**

Bill Wathen and Dick Doré have been making wine together since 1985, when they founded Foxen Winery & Vineyard at the historic Rancho Tinaquaic in Northern Santa Barbara County. Since that time their dedication has remained the same: the creation of small production, sustainably farmed, vineyard-focused wines using a straightforward and minimalist approach to winemaking. 2014 marked the 30th harvest for the Foxen Boys.



The winery is named in memory of William Benjamin Foxen, and English sea captain and Dick’s great-great grandfather. In 2009 they completed their new solar-powered winery and tasting room, and their original beloved historic "Shack" was renamed Foxen 7200, focusing on Bordeaux and Italian-style wines. We will be visiting their main tasting location.

*Showcasing their Burgundy and Rhône-style wines, we will experience a tasting of six of their highly-acclaimed Pinot Noir wines.*



**2:30 – 4:00 PM: Zaca Mesa Winery & Vineyards (Santa Maria) – Private Reserve Tasting**

*We will experience a private tasting of 3 red and 3 white quality wines.*

Purchased in 1972 by John Cushman and five friends, the first vines were planted a year later in 1973. Only the third winery in Santa Barbara County at that time, Zaca Mesa became a Santa Barbara County “vineyard wildcatter”- experimenting with many varietals to see what would work. Syrah was planted in 1978 that became the renowned Black Bear Block, the oldest and most impressive Syrah block in the Central Coast.

As a vineyard and winery pioneer in the Santa Barbara County, Zaca Mesa also became the training ground for many great winemakers. **Ken Brown** was Zaca Mesa’s first winemaker who later started Byron in Santa Maria Valley. The number of winemakers that got their start at Zaca Mesa helped create what is now known as Zaca University. The first Central Coast wine (one of only two to this day) to achieve a Wine Spectator Top Ten was the 1993 Zaca Mesa Syrah, which came in at #6. This wine was also the wine of choice served at the White House on February 1, 1996 for the French President Jacques Chirac official State Dinner.



Since 1997, the vineyard and winemaking practices have focused on growing the best Syrah, Viognier, and other Rhône varieties. Still family owned and deeply rooted in Central Coast winemaking tradition, Zaca Mesa is a place where you can enjoy quality made wine in a rustic setting among the mountains and scattered oaks.

**6:00 – 8:00 PM: Ballard Inn, The Gathering Table Restaurant (Ballard Canyon) - Dinner**

We will tour the region as we travel to the town of Ballard for dinner.

Comfortably elegant accommodations, attentive staff, and award-winning cuisine make The Ballard Inn & Restaurant one of the most sought-after small luxury inns in the Santa Barbara Wine Country.



Voted one of America’s Top Ten Most Romantic Inns, the Inn is located in the township of Ballard surrounded by the picturesque vineyards and orchards of the Santa Ynez Valley.

This award-winning restaurant with Chef Budi Kazali's inspired French Asian food offers the ultimate in California wine country cuisine. Orson will provide a

couple of bottles of wine to pair with dinner.

**8:15 PM: Hadsten House Inn (Solvang)**

Rest well in preparation for our 6<sup>th</sup> and final full day in the Santa Barbara Wine Country. We think you will enjoy the unique experiences that are planned for Friday.



## **Day 7 – Friday, May 24<sup>th</sup>, Santa Ynez Valley and Los Olivos AVAs**



The last of our experiences will be with three wineries that Dave and Orson have personally experienced. This sixth and final day is filled with more wine experiences and unique wineries, capped off with dinner at a very popular restaurant. We will begin with a walking tour of Los Olivos (maybe guided) and then visit two tasting rooms in Los Olivos followed by two excellent wineries, each with their own unique winemaking style. We will enjoy lunch on the grounds of one of the wineries.

### **7:00 – 8:15 AM: Hadsten House Inn (Solvang) – Breakfast / Cold Buffet**

Have a hardy breakfast. We will visit three wineries before lunch.

### **9:00 – 9:55 AM: Los Olivos – Walking Tour**

*We know you would love to go shopping but the stores don't open until 11 AM. The President or a member of the Chamber of Commerce has graciously offered to provide us with a walking tour of the town.*

Los Olivos is one of five communities (with Ballard, Buellton, Solvang, and Santa Ynez) that make up the Santa Ynez Valley. The town is renowned for its wineries and tasting rooms – 25 and counting (we could spend an entire tour in just Los Olivos without visiting all the tasting rooms). There are a number of large thoroughbred horse ranches in the area.

Around 1880, Alden March Boyd built the first house in the area, situated on prime farmland that he paid \$8,000 for 157 acres. He

planted five thousand olive trees and called it Rancho De Los Olivos. The southern terminus of the railroad was in front of Mattei's Tavern, where a stagecoach line operated. Live auctions were held in 1887, creating the quaint village of Los Olivos.

The tavern is still in operation, and is one of the highlights of the area, with a well-respected restaurant and historic charm. Presently Victorian architecture can be found sprinkled throughout this little western village. Many of the downtown buildings and residences



date back over one-hundred years.

Various celebrities have called this area home, including Cheryl Ladd, Noah Wyle, David Crosby, Bo Derek, Kelly Le Brock, Steven Seagal, John Forsythe, Ray Stark, Robert Cray, and David Hasselhoff. Singer Michael Jackson's property Neverland Ranch is located about 5 miles north.





**10:00 AM – 10:45 PM: Story of Soil Winery (Los Olivos) – Tasting of 5 – 6 wines with the Winemaker**

It was her first harvest - interning in 2009 - when her heart first fell in love. She was picking Pinot Noir at the Santa Maria Gold Coast Vineyard before the sun came up. While working as an apprentice for three and a half years (2010-2013) at Sanguis, Jessica Gasca saved enough money to buy her own fruit in 2012, making her first vintage and beginning her winemaking adventure.



Today, she buys her fruit from some of the better regional vineyards to produce varietal wines “that will show a sense of place and style”.

*Jessica Gasca, owner and winemaker, will lead a private tasting of 5 wines (maybe 6) before the tasting room opens.*

**11:00 AM – 12:00 PM: Carhartt Vineyard (Los Olivos) – Tasting of 5 wines**

As we stroll from Story of Soil to our next destination, we’ll come upon a very small building – one much too small to hold even a handful of people, let alone be one of the more popular tasting rooms in the area – that’s the Carhartt’s tasting room. Do not be deceived by the diminutive size of its exterior, Carhartt's tasting room boasts a large space out back. There's a good chance that one of the winemakers, either Brooke or Mike (or their son), will be the person pouring for you.



Carhartt Vineyard is a family-owned and operated business since the early 1950s. They pride themselves in selling 100 percent of their wine direct-to-consumer. They have also developed the first wine augmented reality experience in the Santa Ynez Valley, the "Carhartt Vineyard AR" app, that serves to expand the guest experience. Ask them about this during our tasting experience. Orson has three all-time favorite Syrahs and Carhartt produces one of them.

*We will taste 5 of their wines as we chill in their backyard patio.*

**12:15 – 1:45 PM: Sunstone Vineyards & Winery (Santa Ynez) – Private Tasting and Tour**

We will feel like we are transported to the Provençal French countryside as we arrive. Named after the vineyard estate’s exposed, sun-dappled shale and stones, Sunstone is a tranquil retreat with a lavender and rosemary-filled courtyard and stone barrel-aging caves.

The Rice Family moved from Santa Barbara in 1989 and became stewards to one of the first organic vineyard estates in Santa Barbara County. “Our goal was to create a place where wine and food could be enjoyed in a picturesque atmosphere.” The site of the winery tasting room was originally a horse barn. Sunstone’s 28-acre vineyard was planted in 1990 to Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, Mourvèdre and Viognier, and is completely farmed in an organic, bio-sustainable manner. Sunstone opened in 1994 and is considered by many to be one of the most attractive tasting rooms in the Santa Ynez Valley.



It is believed that Sunstone is now the oldest, continuously organically grown vineyard in Santa Barbara County. Ask Orson to tell you the story of Dave & Orson’s 2012 tasting experience at Sunstone.



*We will experience a Private Tasting with a dedicated Sunstone host, 6 elevated wines including Library wines, a semi-private area of the winery, and personalized tasting menus. Their host will take you through the history of Sunstone and their custom selected wines with a bread and oil service.*

*We will then take their estate/production tour that will take you through their pristine vineyard and into their on-site production facility. While there you will learn about all the passion that goes into making their delicious wine. To wrap up the tour, you will be provided with a scenic view of their beautiful Villa.*



**1:45 – 2:45 PM: Sunstone Vineyards & Winery - Lunch**

*We will have lunch at one of their picnic tables on the lawn. The food will be catered by Lucky Hen Lardner. We will decide on the food selections prior to the tour. Dietary restrictions can be accommodated.*

**3:00 – 4:45 PM: Gainey Vineyards (Santa Ynez) – Barrels to Bottles Signature Cellar Tasting**

*This tasting will be held inside Gainey’s Wine Cellar. It’s an in-depth experience that will take your knowledge of wine to another level while enjoying a gourmet cheese/charcuterie platter. You will experience a comparative tasting of 4 chardonnay, 4 pinot noir current release limited selection wines tasted alongside wines directly from the barrel.*



This is one of Dave and Orson’s wine country favorites. We are impressed with their wines as well as those produced by their sister winery, Evan’s Ranch.

The Gainey family purchased land in 1962 for agricultural farming purposes that sustained the family for generations. Eventually, 50 vineyards were planted on the land for the purposes of producing a Gainey family wine. In 1984, the Spanish-style winery – designed to

produce small quantities of high-quality wine – released Sauvignon Blanc, Chardonnay, Riesling, Pinot Noir, Merlot and Cabernet Sauvignon wines.

In 1996, 60 acres in Sta. Rita Hills were acquired and planted with Chardonnay, Pinot Noir and Syrah vines and called Evan’s Ranch. Another 50-acre parcel was acquired for vineyards and named Rancho Esperanza.

**4:45 – 5:15 PM: Santa Ynez Valley – Sightsee**

The Santa Ynez Valley is located between the Santa Ynez Mountains to the south and the San Rafael Mountains to the north. The Valley is separated from the Los Alamos Valley to the northwest by the Purisima Hills, and from the Santa Maria Valley by the Solomon Hills. The Sta. Rita Hills separate the Santa Ynez Valley from the Sta. Rita and Lompoc Valleys to the west. The Santa Ynez River flows through the valley from east to west. The valley has a population of over 20,000 residents living in the communities of Solvang, Los Olivos, Santa Ynez, Buellton and Ballard. Chardonnay is the most planted grape varietal in the cooler, western portion of the valley, and Rhône varietals are more successful in the east.

*We will take a leisurely drive through the Valley on our drive to dinner. We hope that you will enjoy the seasonal landscape that features beautiful vineyards and green-carpeted hills.*



**5:30 – 8:00 PM: SY Kitchen (Santa Ynez) - Dinner**

Opened in April 2013, S.Y. Kitchen offers fresh, modern Italian dishes in any of the three rooms of their Italian-inspired California farmhouse. We will be served either in the Front Room, on the Porch - "The Courtyard" - with cushioned banquet seating or in their cozy Dining Room. It's an inviting farmhouse in the heart of Santa Ynez, serving Chefs Luca and Francesco Crestanellis' modern Italian dishes showcasing local ingredients and wines.



S.Y. Kitchen is known for their ambiance, great service, and

delicious fresh food. This is one of the most popular restaurants in the area.

*Andrew Turner, Clos Pepe Winery, will join us for this dinner and will bring a couple of bottles of Clos Pepe wines. He has a wealth of information on Santa Barbara's wine country. Orson will also provide a bottle of wine or two for our last dinner.*



**8:15 PM: Hadsten House Inn (Solvang)**

**Day 8 - Saturday, May 25<sup>th</sup>, Return to Los Angeles Int'l Airport** 🙄

**7:30 – 8:15 AM: Hadsten House Inn (Solvang) – Breakfast  / Cold Buffet**

**8:15 - 8:30 AM Pack up the Vehicle**

We ask that all travelers be ready by 8:15 AM to load their suitcases, etc. onto our vehicle so we can depart on time.

**8:30 AM – 12:00 PM: Return to Los Angeles International Airport**

**Note 3: Please book return flights to Atlanta no earlier than 2:30 PM.**





### **Wine Tour Participant (WTP) Minimum / Maximum**

A minimum number of WTPs is **9** must be attained before the trip is confirmed, **not counting the tour guides (2)**. WPBD will refund your money if the minimum number of WTPs is not attained. **The maximum number of WTPs is 10.**

### **What's Included in the Price:**

- All Local Transportation at our destination
- Accommodations for Seven (7) Nights (single or double occupancy as specified by traveler)
- All meals (breakfast, lunch and dinner)
- All Tastings and Tour fees
- Visits by wine Industry personnel at selected dinners
- Tour Guides/Driver fee
- Unlimited water

### **What's not Included:**

- Airfare
- Travel and Baggage Insurance
- All items of a strictly personal nature
- Alcoholic beverages at lunches (unless announced by your tour leaders; dinners include wine)
- Personal wine purchases
- Extra room charges such as movies and room service.

### **Terms & Conditions**

In the event any tasting, tour, meal or experience listed in this itinerary should change due to matters beyond our control, *Wine Parties by Design* (WPBD) organizers reserve the right to substitute a similar event of equal quality.

### **Airport Transportation**

Each WTP will arrange for their respective flights to/from Los Angeles International Airport (LAX). **Each WTP must be ready at curbside on or before 11:00 AM on Saturday, May 18<sup>th</sup>**, to take advantage of WPBD travel arrangements from Los Angeles International Airport (LAX) to Buellton or Solvang, CA; otherwise the WTP will need to arrange for his/her own transportation to the appropriate location as designed in this document.

### **Ground Transportation during the Wine Tour**

Our schedule is very tight but manageable. For each event, there is one scheduled arrival time and one departure time on this wine tour. It is the responsibility of the WTP to be ready at the point of departure at the designated times. Private transportation can be arranged by the individual themselves but without a reduction in cost. Please be advised that if you are arriving and/or departing on the designated dates of this wine tour, a late arrival or early departure will necessitate scheduling your own transportation. Neither WPBD nor its providers are responsible for late arrivals due to flight delays or for any other reason.

You must also be ready to leave by 8:30 AM, Friday morning (May 25<sup>th</sup>), for WPBD transportation to the airport.

### **Accommodations**

All Wine Tour Participants will be housed in the same named accommodations to facilitate our schedule. We will be housed in the Hadsten House Inn in Solvang, CA, for all seven (7) nights.

### **Certification of Health**

The Wine Tour Participant certifies that by making payment, he or she does not have any condition or disability that would create a hazard or hardship for other travelers participating in the program and that



the Wine Tour Participant understands that health care standards, facilities and services in California may be different for treatment of certain health conditions. WPBD makes no representations or warranties and disclaims any made regarding special accommodations or handicap accessibility on any program. WPBD reserves the right to decline accepting or retaining any traveler whose health or actions in WPBD's sole judgment impedes the operation of a trip or the welfare or enjoyment of fellow Wine Tour Participants.

WPBD cannot make special arrangements for, or accommodate, any dietary needs, allergies, health conditions, or restrictions unless noted. It is the sole responsibility of the Wine Tour Participant to take care of their own special needs on this trip.

### **Responsibility**

WPBD does not own or operate any of the suppliers of services or accommodations for your trip. As a result, it is not responsible for any negligent or willful act or failure to act of any such supplier or of any third party over whom WPBD has no control. WPBD and its representatives act only in the capacity of an agent of all air/land transportation, sightseeing, tour operators and hotels that provide services included in this specified tour. The individual tour participant agrees that WPBD and its representatives shall not be liable for any injury, damage, loss, accident, delay, or irregularity, liability or expense to person or property due to any act of default of hotel, air/land transportation carrier, restaurant supplier, winery or other contractor rendering or providing services. WPBD and its representatives shall not be responsible for any expense or liability resulting from labor disputes, war, acts of terrorism, government restraints, weather conditions, sickness, pilferage or any other cause beyond their control. WPBD and its representatives reserve the right to accept, or to retain or refuse any person as a participant of any tour or to cancel any program of a tour if circumstances so demand. WPBD and its representatives reserve the right to cancel any tour prior to departure for any reason (including insufficient number of participants) or to change itineraries and/or substitute services or hotels of equal quality without prior notification.



**Participant Agreement Release and Acknowledgement of Risk**  
*Waiver and Release of Liability*

In consideration of Wine Parties by Design (WPBD) furnishing services to enable me to participate in one of its programs, I agree as follows:

I fully understand and acknowledge that culinary and travel activities have: (a) inherent risks, dangers and hazards and such exists in my participation in WPBD sponsored activities; (b) my participation in such activities may result in injury or illness; (c) these risks and dangers may be caused by the negligence of the owners, employees, officers or agents of WPBD, the negligence of the participants, the negligence of others, accidents, breaches of contract, the forces of nature or other causes; and (d) by my participation in these activities, I hereby assume all risks and dangers and all responsibility for any losses and/or damages, whether caused in whole or in part by the negligence or other conduct of the owners, agents, officers of WPBD, or by any other person.

I, on behalf of myself, my personal representatives and my heirs hereby voluntarily agree to release, waive, discharge, hold harmless, defend and indemnify WPBD and its agents, and officers from any and all claims, actions or losses for bodily injury, property damage, wrongful death, loss of services or otherwise which may arise out of my participation in WPBD's activities. Wine Tour Participants further agree that they will indemnify and hold WPBD harmless in respect of any claims arising in connection with the trip made by:

- a) Third parties, which arise from the misconduct of the Wine Tour Participants
- b) The Wine Tour Participants' family members, dependents of heirs
- c) Third parties, which the traveler, their estate, their family member, dependents of heirs have sued, if damages are recovered from such third parties, to the extent the third party obtains any indemnification from WPBD.

I understand that WPBD reserves the right to take photographic or film records of any of its programs, and hereby agree that WPBD may use any such photographic or film records for promotional and/or commercial purposes without any remuneration to the Wine Tour Participant (aka WTP). The venues of any dispute between the parties that may arise out of this agreement or otherwise shall be the Circuit Court of the state of Georgia.

I, the undersigned, have read, and agree to the Terms and Conditions, as listed on pages fifteen (15) and sixteen (16) of this brochure.

\_\_\_\_\_  
Name of Emergency Contact

\_\_\_\_\_  
Contact's Phone Number

\_\_\_\_\_  
Your Printed Name

\_\_\_\_\_  
Your Signature

\_\_\_\_\_  
Date

**EACH WINE TOUR PARTICIPANT must provide a signed Terms and Conditions page. This signature portion must be emailed to [orson@winepartiesbydesign.com](mailto:orson@winepartiesbydesign.com) by May 1, 2019.**