



Dave Johnston and Orson Hall with Wine Parties by Design, LLC, are announcing a 5½-day tour of some of the most prestigious wineries in Napa Valley and Sonoma County. You will fly into San Francisco International Airport on the morning of Saturday, **October 22<sup>nd</sup>**, and return on **Friday, October 28<sup>th</sup>**. The tour and flight time total 7 days.

You will spend 2 ½ days in Napa Valley, 1 day visiting the Sonoma Coast including the Redwoods and then the final 2 days of your wine country experience in Sonoma County. You will visit some the best wine venues that the wine country has to offer with diverse experiences and delicious wines. You will also visit culinary venues that will long be remembered.

**Our Tour Objectives:**

1. Maximize our guest traveler’s exposure to preferred wine regions(s)
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 the best restaurants in the area
8. Include industry personnel as dinner guests
9. Plan a half/whole “Day of Relief”.

**Our Travel Guidelines:**

1. Retire early the first day (travel day)
2. Stay in one, at the most two lodging facilities
3. No more than 10 guest travelers
4. Travelers to be at the airport curb for pick up by or before the announced deadline
5. Travelers are ready to go at the various specified times each morning.

Let’s begin with the details of our tour. The times listed are for the West Coast (Pacific) time zone.

**Day One - Saturday, October 22<sup>nd</sup>: Travel and Tasting**

You fly into **San Francisco International Airport (SFO)**. 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 the cost of this tour**).



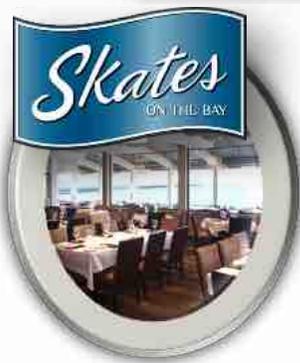
We guarantee that you will instantly feel that relaxed California feeling! Our Sprinter Bus will be leaving SFO by **11:45 AM** en route to Carneros, **so being at the curb in front of your terminal by or before 11:30 AM is essential**. We will stop for a scenic lunch, our first

experience, on our trek to the wine country via the Bay Bridge. Later that afternoon you will relax and enjoy sipping wines in Carneros, then get a feel for downtown Napa with a casual dinner before retiring early. Our first stop:

**1:00 - 2:30 PM: Skates on the Bay, Berkeley - Lunch**

Lunch at this classy restaurant is across the Bay Bridge in Berkeley. Although it’s not located in the heart of the town of Berkeley, it overlooks the Bay with a spectacular view through the large glass windows. We will provide the menu to you prior to the trip so you will be prepared to order once seated.

On the trip from SFO to Napa Valley, we will get to know each other by introducing ourselves and telling a story or two, of course, nothin’   embarrassing.





**3:15 - 4:45 PM: Saintsbury, Carneros - Tasting Experience**

Saintsbury Winery is absolutely gorgeous and a very authentic, detailed look at a historic Napa Winery. We will be exploring the wines from Saintsbury's select vineyards in Carneros, Anderson Valley, and Sonoma Coast. Our tasting experience will take place either in their Chardonnay cellar or crush pad, depending on weather. We will have a semi-private seated tasting of six wines, led by one of their staff members with the primary focus on Pinot Noir (4) and Chardonnay (2) wines.



**Saintsbury Winery** was founded by Richard Ward and David Graves in 1981. They met during Enology at UC Davis class together. Pinot of different styled more recently, a cool weather Syrah sourced from neighboring Sonoma named after a professor in England who was famous for writing his "Notes on a Cellar" book and some of his quotes appear on the



Pinot Noir is really their specialty and they produce a number of different styled more recently, a cool weather Syrah sourced from neighboring Sonoma named after a professor in England who was famous for writing his "Notes on a Cellar" book and some of his quotes appear on the wine bottles.

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**5:15 - 6:00 PM: The Oxbow Market - Browse**

You will have an opportunity to browse the Oxbow Public Market, located in the Oxbow District of Napa. It has become the local gathering place for great food and wine in downtown Napa and throughout the Napa Valley. It features a diverse mixture of local food vendors, artisan cafes and an organic produce outlet for local farms. Oxbow Public Market and its artisans and purveyors passionately support the concept of sustainable agriculture and local harvest, promoting a healthy environment, and social and economic equity.



The  
the  
River

Oxbow Preserve and Oxbow Commons.



Market is situated along Napa River and Napa Trail, adjacent to the

**6:00 - 7:30 PM: Kitchen Door Dinner**

Beyond the red double doors, Humphries has created an airy space where comfort food - handmade, seasonal, drawing from international cultures. Options include Armenian-style flatbread, Korean-style shortbreads and purple barley risotto. It's a casual, family-style diner experience with reasonably priced dishes.

**(Oxbow Market) -**

Chef Todd where diners share locally sourced and

Seating inside is at large communal tables and booths. A bottle of wine is on us! **Please note:** feel free at any time during the trip to order your own wine at lunch or dinner although it is not included in the tour price.

**7:45 - 8:15 PM: Hawthorn Inn & Suites, City of Napa**



We will check into our rooms at the Hawthorn Inn & Suites by Wyndham. This Inn is located in the city of Napa, less than two miles from the Oxbow Market.

Each morning they serve a complimentary hot/cold breakfast buffet. They also have an indoor pool and hot tub plus free Wi-Fi Internet access, fitness center, in-room refrigerators, microwaves and wet bar. This is a non-smoking hotel. Get a goodnight's sleep; we have a full day on Sunday!

**We will stay at this lodge for the next 3 nights.**

## **Day Two - Sunday, October 23<sup>rd</sup>: Napa Valley**

A day of unique wine experiences capped off with dinner at a quaint restaurant and we will be joined by a wine industry personality. We will visit many corners of Napa Valley ...

**7:30 – 8:00 AM: Hawthorn Inn - Continental  / Cold Breakfast**

**8:30 – 10:00 AM: Calistoga & Napa Valley – Van Tour**

The charming town of Calistoga is nestled at the base of the Palisades Mountains and Mount Saint Helena, and at the very north end of the Napa Valley. It is a small town treasure in an otherwise vast and often crowded wine country. You will see some familiar Napa Valley wineries before our first experience of the day.

**10:30 AM – 12:45 PM: Conn Creek Winery - Barrel Blending Experience<sup>®</sup>**

With their estate gardens and the Vaca Mountain Range providing picturesque setting, The Barrel Blending Experience<sup>®</sup> provides a rare opportunity to learn about, taste, and blend wines from the many distinctive regions that make up Napa Valley, one of the most famous and diverse wine growing regions in the world. You play winemaker for a day and take home the fruit of your labors ... literally. It's a tasting tour of Napa Valley Cabernet Sauvignon from Carneros to Calistoga. Included in the experience:



- A Napa Valley AVA overview

led by a wine educator

- A guided walk-around barrel tasting
- Instructions on blending techniques and strategies
- A bottle of your custom blend
- A tasting of Conn Creek's Current Releases



Conn Creek Winery was the winner of the International "Best Wine Tourism" award. ,

**1:15 PM – 2:15 PM: Soda Canyon - Lunch**



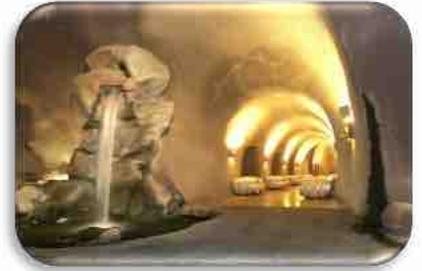
Popular Soda Canyon is our stopover for lunch, a full service delicatessen with an Espresso bar. There is outdoor seating with shaded and sunny picnic areas by a creek-side vineyard.

We will have menus for you to select your lunch items (prior to our arrival) to save precious time and meet our schedule.

**3:00- 4:15 PM: Jarvis Estate: Tasting Tour**



Our visit to Jarvis Estate is a journey, like no other. It's the country's first winery built entirely underground and provides a glimpse into the meticulous steps that go into producing Jarvis wines. Touring the 45,000 square foot cave is a unique experience that includes a visit to the Cuve Gallery, a collection of one dozen massive oak vessels assembled in the cave by French coopers. The underground waterfall near the end of the tour ensures steady cave temperatures and humidity.



The tour concludes with a seated experience in their Tasting Chamber with glass doors, next to the cave's stream, sampling six Jarvis Estate and Reserve Collection wines.

*It's recommended that guests wear footwear that is appropriate for walking throughout the cave facility.*

#### 4:40 – 6:00 PM: Falcor Winery - Private Tasting

Don't let the location fool you. This winery is in an industrial area, but they have turned it into a charming VIP tasting room where you can view the production area. Laurie Rich, high-energy with a good southern accent, is one of the owners and a **former resident of Atlanta**. She will personally lead our private tasting of 5 award-winning wines accompanied by a cheese plate. Wines will include a Chardonnay, a Bordeaux blend, and 3 Cabernet Sauvignons – all different vintages from 2007 to 2014. It's rumored that their Bordeaux blends are awesome as are their individual varietals, both white and red.



By 2004, Falcor was producing eight different varietals. Focusing on high quality, small lot productions, they produce around 14 diverse, award-winning varietals.

Their 1999 Napa Valley Chardonnay became one of the nation's top scoring Chardonnays, scoring 93 points in Wine Spectator.

#### 7:00 - 9:00 PM: Cindy's Backstreet Kitchen - Dinner

Located in charming downtown St. Helena, Cindy's Backstreet Kitchen combines the sophistication of a supper club with the flair of a speakeasy. Created by Cindy Pawlcyn, the James Beard Award-winning cookbook author, chef-owner of Mustards Grill and co-creator of many renowned Bay Area restaurants, Cindy's Backstreet Kitchen features a menu where the food is cooked from scratch with authentic, highest quality ingredients.



The site of Cindy's Backstreet Kitchen is steeped in wine country history. The historic 1800s building was once a 1920s bordello, a cooperage that supplied barrels and casks for local growers, and in its last called Miramonte, which hosted Association meeting.

incarnation, a restaurant the first Napa Valley Vintner's

We will enter the restaurant through the brick patio, which features several tables for alfresco dining, shaded by a 100-year-old fig tree and warmed by the kitchen's wood-burning oven. We will have dinner in their private dining room, the White Room, joined the owners of William Cole Vineyards, William and Jane Ballentine. Orson **loves** their Cabernet Sauvignon Wines. 😊



**9:30 PM: Hawthorn Inn & Suites, City of Napa**

Sleep well...we have another full day Monday on Spring Mountain!

**Day Three - Monday, October 24<sup>th</sup>: Spring Mountain District**

You will visit three unique wineries today with delicious varietals and beautiful views of the valley and vineyards. One has a famous Victorian house pictured in a television series from the 80's while another was rated the top winery by our travelers on our last tour.

**8:00 – 9:00 AM: Hawthorn Inn – Continental  / Cold Breakfast**

**9:15 AM: Travel to the Spring Mountain District**



**10:00 AM - Noon: Spring Mountain Vineyard - Tour and Seated Victorian House Tasting**

The new Spring Mountain Vineyard was once three separate properties, each with its own vineyard and winery: Spring Mountain Vineyards (Miravalle), Chateau Chevalier (Chevalier), and Draper Vineyards (La Perla).



Adjoining to the north of the Beringer vineyard was a Frenchman, Fortune Chevalier, whose stone winery, Chateau Chevalier, was making wine in 1891. And finally, next door to Chevalier was Tiburcio Parrott who grew olives, citrus and grapes. Parrott built a grand home on the estate and named it Miravalle. On the first landing of his wide staircase he put the famous Parrot window, which later in the 1980s, Lorimar, in its TV production of **Falcon Crest**, insisted on calling a falcon. It is now referred to as the *Victorian House*.



Valli Ferrell, Public Relations Director and our guest at this evening's dinner, will provide you with a tour of the property and caves before Lindsay McArdle provides you with a seated tasting in the Victorian House. The travelers on our last tour rated Spring Mountain

Vineyards as one of their top three experiences.

**12:15 – 12:50 PM: Old Summit Winery Picnic - Lunch**

You will select our lunch items prior to the tour and the driver will pick up our orders at Sunshine Food in St. Helena during your experience at Spring Mountain Vineyards. The driver will pick you up at Spring Mountain and take you to Pride Mountain's Old Summit Winery Picnic area.



It's a relaxing vineyard environment with picnic tables and a swing.

**1:00 – 2:30 PM: Pride Mountain Vineyards – Progressive Tasting with a Cave Walk**



This winery is a 235-acre estate with a wooden-beamed, modest-sized winery that blends smoothly into its mountainous surroundings and California heritage. They have over 23,000 square feet of subterranean storage that winds naturally under the hillside, opening out onto a terrace overlooking the vineyards and the scenic northern Napa Valley.



Pride's staff will provide you with a beautiful private room for your tasting experience, led by a member of their wine education team providing an in-depth discussion about the winery and wines. You will have the opportunity to taste their currently available white wines prior to taking a cave tour where you will taste their red wines

during this unique tour. Pride Mountain Vineyards was **rated the number one experience** by the travelers on our last tour.

### 2:45 – 3:30 PM: Tour of Spring Mountain District

Spring Mountain District has some beautiful views of Napa Valley. We will stop at various places for you to take in the scenery and relax before our final experience of the day.

### 4:00 – 5:15 PM: Keenan Winery - Flight of Current Releases with Paired Artesian Cheeses



Robert Keenan purchased 180 acres in the Spring Mountain District in 1974 located on the eastern slope of the Mayacamas mountain range. He built a new winery using the existing stonewalls from the old Conradi winery building, and celebrated Keenan Winery's first harvest there in 1977. The Napa Valley Vintners have recognized Keenan as a "green" winery, which they announce on our back labels: Solar Powered and Sustainably Farmed. 90% of their wines are reds and they have some real standouts. Keenan has a



reputation for producing superb wines, matched also by their customer service.

We will have a seated tasting with 5-6 of their latest released wines paired with artesian cheeses.

### 6:00 – 8:30 PM: Press Restaurant - Dinner

Our previous tour groups rated Press as their favorite restaurant. It has a comfortable vineyard setting including indoor and outdoor seating with large fireplaces, and a hand-crafted walnut bar framed by twin wine towers showing their extensive Napa Valley-only wine collection. Every day their chef selects the finest seasonal produce and highest quality cuts of meat, seafood and poultry available. What cannot be culled from their two private gardens is sourced from local farmers, markets, and neighboring purveyors. We will have our own custom menu for this dinner and dine in their garden.



Joining us as our guests for dinner are **Tom and Valli Ferrell**. Tom is a wine industry veteran, a well-known winemaker at Inglenook, past President of Franciscan, Sterling Vineyards and Spring Mountain Vineyards (twice). He is currently the Executive Director of the Spring Mountain District Association.





Valli, who you met earlier in the day, has been part of the Spring Mountain Vineyard staff since 1992 and has contributed to the sales and marketing efforts of several wineries, including Inglenook, Geyser Peak, William Hill and Stag's Leap Wine Cellars. She is the author of *Dining In Napa Valley*, a cookbook celebrating Napa Valley's best restaurants. Valli is currently Director of Public Relations for Spring Mountain Vineyard.

**9:00 PM: Hawthorn Inn & Suites, City of Napa**



## **Day Four - Tuesday, October 25<sup>th</sup>, "Day of Relief"**

Today we will attempt to take a breather from wine tasting to visit one of the better cheese producers, take in some of Sonoma sites and take in the beautiful California coast. We will leave early, saying good-bye to the Hawthorn Inn, and move into our new accommodations in Sonoma County at the end of the day.

**7:00 – 7:45 AM: Hawthorn Inn - Continental  / Cold Breakfast**

**7:30 AM – 8:00 AM: Check out & Load baggage onto our Sprinter Van**

**8:00 AM: Leave for the Sonoma Coast**

### **10:00 AM – Noon: Point Reyes Farmstead Cheese Company – Tour & Cheese Tasting**

We will experience a complete farm tour, learn the history of the farm, meet the herd, learn about sustainable farming and see the milking barn. We will then have a seated, focused cheese tasting with a Point Reyes Farmstead Representative.



In 1904, Great Grandfather Tobias Giacomini left Northern Italy and landed in Northern California with a dream of raising chickens and cows. Over 100 years later, the family members are still passionate farmers. Point Reyes Cheese Company produces handcrafted cheese on the dairy overlooking Tomales Bay. The family commitment is to produce superior quality, farmstead dairy products.



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Bay. The family commitment is to produce superior quality, farmstead dairy products.

### **12:30 - 1:30 PM: Station House Café - Lunch**



The Station House Café is a highly recommended favorite in this scenic, ocean town. It has been a West Marin destination for locals and travelers alike since 1974. The restaurant's location is deceptive and unassuming on the outside with wonderful ambiance on the inside and a nice sundeck at the back. We will dine in their popular outdoor dining area (weather permitting).

They have their own garden and buy their cheeses from local creameries such as Cowgirl Creamery and Point Reyes Farmstead Creamery. Most of their wines

are locally sourced as well. They are well known for their traditional American dishes, pizzas and oyster plates.



They serve breakfast, lunch, and dinner. The atmosphere and menu items are top quality according to a number of reviews. They have a wine menu for those who can't wait for dinner or the resumption of our wine experiences on Wednesday. ☺

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### **1:30 – 3:40 PM: Scenic Coastal Drive - Bodega Bay & Jenner By-the-Sea**



We will experience a beautiful drive up the coast of Northern California on popular Highway 1 that follows the seaside cliffs for much of the drive.

We will stop in Bodega Bay, a small coastal town with a population of a thousand, on the eastern side of Bodega Harbor. This town is the site of the first Russian structures built in California in the early eighteenth century that eventually led up to the establishment of the community of Fort Ross.

The location scenes in the Alfred Hitchcock-directed film, *The Birds* (1963), were filmed in Bodega Bay. The town markets

itself with the film in many ways, including its *Birds*-themed Visitors' Center. The location was also featured in the cult horror movie *Puppet Master* (1989). It is also the home of the local commercial fishing fleet.



The coastal town of Jenner (AKA Jenner By-the-Sea) is our northern-most coastal point before we head inland. Jenner is a short drive from the spectacular cliffs and accessible beaches including Goat Rock State Park. Its main attraction is being where the Russian River empties into the Pacific Ocean. This is the intersection of the river and coast ecosystems. The air is always incredibly fresh in Jenner, especially when you walk down by the river. Its invigorating Goat Rock Beach features the dunes, rock formations, pounding surf and a picturesque hiking trail.

### 3:40 – 5:30 PM: Scenic Drive along the Russian River, visit to the Armstrong Redwoods



The Russian River area is known worldwide for producing quality Pinot Noir and Chardonnay grapes. We will travel this winding road to the town of Guerneville.

**Guerneville's Armstrong Redwoods** State Natural Reserve is 805 acres of incredible Redwood trees. If you have never experienced the aroma of redwood trees, you are in for a new and wonderful experience. Growing up in California, the Redwood fragrance is one of my most vivid and beloved California memories. This is one of the few places in the world where you will find old growth Redwood trees. The Reserve includes a visitor center, large outdoor amphitheater and self-guided nature trails.

### 6:00- 8:00 PM: Canneti Roadhouse Italiana - Dinner

Canneti Roadhouse Italiana officially opened its doors in the first quarter of 2013. Months of renovations led to sandblasted brick walls, an open kitchen, refinished wood counters, and outdoor garden dining.



Francesco Torre, the owner, is proud of his quaint restaurant that features custom-built tables and chairs by Jordy Morgan, vintage Healdsburg machine shop parts, a hand forged grill-roisserie and fire pit, as well as a large charcoal drawing by his father. Great attention to detail, and numerous personal touches can be found throughout the restaurant.



This restaurant is highly rated on Trip Advisor for its Italian food and selection of Californian and Tuscan wines.

### 8:30 PM: Fairfield Inn in Sebastopol: check in and overnight



The Fairfield Inn will be our residence for the remainder of the trip. The hotel provides complimentary wireless Internet access for each room, an outdoor pool and a 24-hour fitness center plus a daily complimentary hot/cold buffet breakfast.



## **Day Five - Wednesday, October 26<sup>th</sup>, Sonoma County**

We're back to our wine experiences at some of Sonoma's delightful venues for the final two days. The most common varietals planted in Sonoma County are Chardonnay, Cabernet Sauvignon, and Pinot Noir, though the area is also known for its Merlot and Zinfandel. The AVAs within Sonoma are very diverse.

Today's agenda is filled with unique and quality wineries. We will visit three that have been selected by us from the 200+ wineries in Sonoma County - ones we feel that you will love... so let's get started.

**7:00 – 7:45 AM: Fairfield Inn: Continental  / cold breakfast**

**8:00 – 9:30 AM: Tour of Sonoma County - Alexander Valley and Healdsburg**

Sonoma County is home to 425 wineries, miles of rugged Pacific coastline, and towering redwood forests. It represents the best of Northern California — premium wine, farm-to-table dining, unique resorts and spas, and over 50 state and regional parks.



Sonoma County has a number of AVAs including Alexander Valley, Chalk Hill, Dry Creek Valley, and Russian River Valley. Enjoy this experience as we provide you with a tour of one of the most diverse, scenic and unique wine regions of California.

**10:00 – 12:00 AM: Ferrari-Carano Winery - Seated Tasting with Cheese Plate**

Inside and out, this is one of the most beautiful wineries around. The wines, especially downstairs where we will have our tasting, are outstanding. The upscale feel of the place might lead one to believe the tasting would be snobby or stuffy but it's not. The people running the place are personable and very gracious. The grounds, flowers, gardens make you feel like you are in Italy. There are many great stories about the grounds and winery that will be related during our private tasting.



Located in Dry Creek Valley, the Estate Winery was built in 1981 and focuses on producing Ferrari-Carano's stellar white wines. They also produce delicious red wines. The estate vineyards are located Dry Creek, Alexander and Russian River Valleys.

**12:15 – 2:30 PM: Francis Ford Coppola Rustic Restaurant & Museum, Geyserville – Lunch & Self-Guided Tour of their Movie Museum**

Francis Ford Coppola shares his personal pantheon of recipes at *RUSTIC*, *Francis's Favorites*, the winery's full-service restaurant. Set in a Sonoma County-casual atmosphere, *RUSTIC*'s menu embraces international as well as traditional Italian dishes, with an emphasis on family-style cooking that features fresh, seasonal ingredients sourced from the property's organic herb and produce garden. Authentic, Neapolitan-style pizzas are also a specialty.



A focal point of the dining room at *RUSTIC* is their authentic Argentine grill providing a true South American experience of wood-grilled meats ... hungry yet? They offer service at both the dining room and an outdoor



terrace overlooking the picturesque Alexander Valley.

After lunch, you can stroll through the **Movie Museum** with Hollywood props, costumes and memorabilia from the owner's iconic movies. It's the world's only winery with a pile of skulls, a bamboo prisoner cage and the armor of Vlad the Impaler. *Apocalypse Now* gets its own wall. The movie exhibits are spread over two floors, intermixed with gift shop offerings, tasting areas, and the restaurant. The experience is so visually compelling and seamless, you might get the eerie sensation that you are an actor in a movie, in which you visit a winery, enjoy a fine meal, and get to admire props from films you *didn't* star in. One display features a row of his Oscars from just one movie ... Exciting!



### **3:00 AM – 4:30 PM: Lambert Bridge Winery - Guided Bordeaux Flight with local handcrafted cheeses**

The travelers on our last tour rated Lambert Bridge Winery as one of their top three winery experiences. It's a charming winery with awesome landscaping ... and wines!

The winery is located in the center of Dry Creek Valley, near an old trestle bridge, its namesake. Established in 1975, Lambert Bridge Winery is one of the oldest post-prohibition wineries in the Valley; its early days coinciding with the famous 1976 Paris Tasting (depicted in the movie: *Bottle Shock*) that helped firmly establish California's status as a fine growing region worldwide.



Lambert Bridge Winery has been owned by the Chambers family since 1993. Surrounded by a soaring grove of redwoods, the tasting room is redwood-lined with vaulted tasting room and a massive stone fireplace. Lambert Bridge has a

reputation as a destination point with lavish gardens celebrating the natural beauty of Dry Creek. The winery produces 13 different wines, all made in limited quantity.

### **5:00 – 6:30 PM: Town of Healdsburg – Sight-Seeing & Shopping**

Healdsburg is one of our favorite towns in the wine country. Envision a town with the best qualities of a turn-of-the-century America. It is surrounded by several of Northern California's finest regional wine appellations, including Alexander Valley, Chalk Hill, Dry Creek Valley, and Russian River Valley. Centrally located to over 100 world-class wineries and tasting rooms, Healdsburg is the ideal place to discover all the best that Sonoma County wine country has to offer.



It's named after an early entrepreneur, Harmon Heald, who in 1857 was the town's architect and promoter. You will have about 90 minutes to stroll around Healdsburg and discover the treasures and treats that make this town special - renowned art and sculpture, organic locally grown produce and artisanal breads, wines and cheeses, intimate bed and breakfasts and wine tasting rooms.

Enjoy a walk through the town and relax in the Town Square ... or ... if you still have a taste for more wines before dinner, visit one of over 30 tasting rooms in town including:



- *Toad Hollow*: Our Atlanta Wine Meetup member, Roger Nunley, is their “Toadographer” - AKA official photographer. Their owner, Frankie Williams, has held a few wine dinners in Atlanta over the past five years.
- *Selby Winery*: Susie Selby, owner, has featured her wines at Atlanta’s High Museum’s Wine Auction.

Others that might be of interest: *Banshee*; *Cartograph*; *Hartford Family*; *Stonestreet*; *Seghesio*; *La Crema*; *Kendal-Jackson* ... we will provide you with a Wine Road Map of the tasting rooms.

### **6:30 – 8:30 PM: Barndiva, Healdsburg - Dinner**

Welcome to *Barndiva*, a unique dining experience on our tour. The “Family” - Jil, Geoffrey, and Lukka – started *Barndiva* out of a simple desire to celebrate the food shed surrounding them and they encourage people to realize the efforts of talented individuals to keep the agricultural heart of Sonoma County humming. The Barn was built from the ground up, opening in 2004. They expanded five years later into the building next door that was originally the home of Healdsburg’s first Opera House at the turn of the century, calling it *Studio Barndiva*, an art gallery and events center.



Enjoy *Barndiva*’s fresh food sourced from local famers. Chuck Barr and Monica Davis, owners of Sable Ridge Winery in Bennett Valley, will join us for dinner and give us a presentation about the wine industry in California.



### **9:00 PM: Return to the Fairfield Inn**

## **Day Six – Thursday, October 27<sup>th</sup>, Sonoma County**

The sixth and final day is filled with more wine experiences, unique wineries, capped off with a wine-pairing dinner at a Walter Hansel’s restaurant. We will visit three wineries, each unique in their winemaking style. We will enjoy a picnic lunch on the grounds of our first winery.

### **8:00 – 8:30 AM: Fairfield Inn: Continental / Cold Breakfast**

### **9:00 AM: Leave for Chateau St. Jean Winery**

### **10:00 AM – 12:00 PM: Chateau St. Jean - Charcuterie, Cheese and Wine Pairing**

This is truly a beautiful winery! We will enter the winery through a main courtyard surrounded by gardens, inspired by the classic estate gardens of the Mediterranean. The estate is located at the foot of Sugarloaf Ridge in the Sonoma Valley near Kenwood, California. They frequently host weddings on the property.



Founded in 1973, Chateau St. Jean has long been recognized as a leader in Vineyard Designated wines. In 1999, Chateau St. Jean was the first Sonoma winery to be awarded the prestigious “Wine of the Year” award from the *Wine Spectator Magazine* for its 1996 Cinq Cépages Cabernet Sauvignon, a Bordeaux-style blend of five varietals. The winery received high acclaim again when it received the “#2 Wine of the Year” from Wine Spectator for its 1999 Cinq Cépages Cabernet Sauvignon.

In a private room setting, we will pair single vineyard and reserve wines with local cheese, charcuterie and accompaniments. Our last tour’s experience at this winery was highly rated.



**12:00 – 12:45 PM: Chateau St. Jean’s Magnolia Grove - Lunch**

Chateau St. Jean’s gardens are filled with spectacular colors with a Mediterranean feel. It’s a popular destination for garden and nature lovers, and their charcuterie is fully stocked with local cheeses, salads and sandwiches. We will enjoy a gourmet boxed lunch (pre-ordered prior to trip) at the picnic tables in their Magnolia Grove. On our last tour, their lunches were rated the best on our tour! ... and the setting was fabulous!



**1:30 – 3:00 PM: Dutton-Goldfield - Single Vineyards Tasting**

We will be treated to a private, seated tasting of their current releases with paired cheeses. Our wine instructor will also educate us on each vineyard’s soil type. Our last tour group purchased over two cases of wine to ship home for personal consumption.



Dutton-Goldfield Winery began in 1998 further uniting longtime colleagues and friends Steve Dutton and Dan Goldfield. Steve’s father began growing grapes in the western reaches of Russian River Valley in the mid-1960s, at a time when most people thought the area was for quality still wine. The grown from its original 35 1,000 acres throughout the River Valley.



Davis with an M.S. in with stints at Robert winemaking in for La Crema Winery

Dan graduated from the University of California at Enology in 1986. He gained knowledge on the job Mondavi Winery and Schramsberg as well as Portugal for two years. He is the former winemaker and Hartford Court.

**3:15 – 4:45 PM: Walter Hansel Winery, Santa Rosa – Vineyard Tasting**

Enjoy a wine experience at Steve Hansel’s “tasting room” which is a table in the middle of the vineyard (no actual tasting room). Steve will pour five selections that include two Pinot Noir wines, two Chardonnays and a Sauvignon Blanc. These are wonderful wines in my opinion. Steve uses new French oak every year. Last time I visited, every wine served was delicious!



Steve is a very humble and successful winery owner. The demand for his wines exceeds supply. He will personally take us on a tour of his vineyards and winery, introduce us to his people and their processes, offer us easy access to his wines and along the way tell us some of his interesting stories.

His objective is to show us the passion that goes into every bottle.

**5:00 – 8:00 PM: Walter Hansel Wine & Bistro, Santa Rosa - Dinner**

Walter Hansel loved wine, planted a vineyard but never aspired to make wine. He loved food so he planted and worked his garden passionately but never intended to cook for others. He served his automobile customers back in an era when “the customer is always right”





was a way of doing business, not a slogan. Steve Hansel's father was Walter Hansel and this Bistro is all about Walter.

Walter Hansel Wine & Bistro is a California version of a classic French bistro. Their chefs are instructed to buy only the best. Just as great grapes are used to produce great wines, the best and freshest ingredients are used to create the finest meal. They buy their ingredients from local producers, as farm-to-table is the freshest. In season, they grow as much as possible in their own gardens.

Walter Hansel Wine and Bistro is fine dining that is fun, in a casual relaxed atmosphere, described by others as having an old-fashioned sense of warmth and hospitality that is rare. In my opinion, everything about Walter Hansel Winery speaks to class.

We will be treated to a wine and food pairing presented by their chef. We hope that you will love your last foodie experience in the wine country.

**8:30 PM: Return to the Fairfield Inn**

## **Day 7 - Friday, October 28<sup>th</sup>, Return to San Francisco Int'l Airport**

**7:30 – 8:15 AM: Fairfield Inn: Continental  / Cold Breakfast**

**8:00 - 8:30 AM Load the Sprinter Vehicle**

We ask that all travelers be ready by 8:15 AM to load up the Sprinter Vehicle so we can depart on time.

**8:30 – 10:30 AM Return trip to San Francisco International Airport**

**Book return flights to Atlanta no earlier than noon.**

We hope that you enjoyed California Napa / Sonoma Wine Experience sponsored by **Wine Parties by Design!**



### What's Included in the Price:

- All Local Transportation at our destination
- Accommodations for Six (6) 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 meals
- Tour Guides/Drivers.

### What's not Included:

- Airfare
- Travel and Baggage Insurance
- All items of a strictly personal nature
- Alcoholic beverages at meals (unless stated that it's included as announced by your sponsors)
- 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.

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

A minimum number of WTPs is **ten (10)** must be attained before the trip is confirmed, **not counting the tour leaders (2)**. WPBD will not charge your credit card/cash your check until the minimum is reached.

- **Airport Transportation**

Each WTP will arrange for their respective flights to/from San Francisco International Airport (SFO). **Each WTP must arrive on or before 11:30 AM on Saturday, October 22<sup>nd</sup>**, to take advantage of WPBD travel arrangements from the San Francisco International Airport (SFO) to Carneros, CA; otherwise the WTP will need to arrange for his/her own transportation to the appropriate location as designed on the schedule of events.

For planning purposes, there will be one Transportation Vehicle leaving at 11:45 AM on October 22<sup>nd</sup>. There is only one scheduled return time, 8:30 AM, from our Sebastopol accommodations to SFO on Friday morning, October 28<sup>th</sup>.

- **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 (28<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 Hawthorn Inn & Suites in Napa, CA, for three (3) nights and the Fairfield Inn & Suites in Sebastopol for the remaining three (3) 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. 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 venue 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 September 1.**