

April 11 – 18, 2023



Kristin Howlett 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) the day before (Monday, April 10) or the on the morning of **Tuesday, April 11, and return on Tuesday, April 18 by or before 2 PM**. 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. Your tour will include diverse experiences and delicious wines, many are only available locally. You will also visit memorable and varied culinary establishments.

### **Santa Barbara County's Wine Appellation**

Santa Barbara wine country, with over 280 wineries, is quite literally "Sideways." What this top wine movie's title hints at is the unique geography of Santa Barbara wine country. However, much of the magic that makes Santa Barbara a world-class winemaking region is Mother Nature's handiwork. The Santa Ynez Mountains is the longest transverse valley (East to West) found on the western Pacific coast—from Alaska to Chile. This creates climate conditions perfect for world-class cool climate wines. The 30-mile drive from the western stretches of Lompoc to the eastern pockets of Los Olivos paints the picture: the air temperature will often climb one degree for every mile you travel. These very special weather conditions, combined with an unbeatable variety of soils, have defined Santa Barbara wine country in exciting ways. For one, diversity is the calling card here.

Unlike other regions that are known for the handful of grapes they grow well; all varieties thrive in Santa Barbara County: Burgundian grapes like pinot noir and chardonnay in the Sta. Rita Hills and Santa Maria Valley; Rhone grapes like Syrah and Grenache in Ballard Canyon; and Bordeaux heavyweights like Cabernet Sauvignon and Merlot in Happy Canyon.

"One of the coolest grape growing regions in California". Thirsty yet?

### **Our Tour Objectives:**

1. Maximize our guest WTC'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 more than one occasion
9. Plan a half/whole "Day of Relief".



### **Our Travel Guidelines:**

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

**Bring a coat and a raincoat in case we experience cool weather or rain.**

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## Summary of Our Tour

### **Day 1 LAX to Santa Barbara Wine Country, Buellton, Solvang April 11 Tuesday Plan A**

1. Pick up clients at the Sonesta Los Angeles Airport LAX
2. Tasting and lunch in the city of Santa Barbara at Pali Wine Co.
3. Dinner: Industrial Eats (with Ken Brown wines)
4. Lodging (for entire tour): Wine Valley Inn & Cottages

### **Day 2 Sta. Rita Hills/Santa Ynez April 12 Wednesday**

1. Dierberg (Winery tour)
2. Lunch: (on Dierberg property)
3. Foley Estate Vineyard & Winery
4. Dinner: Hitching Post II with industry guest, Nate Axline (Liquid Farm)

### **Day 3 Santa Ynez/Los Olivos April 13 Thursday**

1. Cailloux Cheese Shop (Wine & Cheese Pairing)
2. Taste of Sta. Rita Hills (Private tasting)
3. Lunch: Los Olivos Park provided by Panino Los Olivos (deli)
4. Story of Soil (Guided Tasting)
5. Free evening

### **Day 4 Santa Maria /Santa Ynez April 14 Friday**

1. Presqu'ile Winery (Tour & Tasting)
2. Picnic Lunch: Presqu'ile Winery
3. Olive Oil Source (Tour and Tasting)
4. Section Wines Winery (Private winery dinner)

### **Day 5 Lompoc (Day of Relief) April 15 Saturday**

1. Town of Solvang (tour)
2. Lunch: Ramen Kotori Restaurant
3. Free afternoon (Solvang, Los Olivos, other area)
4. Free evening

### **Day 6 Foxen Canyon Wine Trail April 16 Sunday**

1. Sanford Winery Tasting and Tour)
2. Roblar winery (Private lunch & Tour)
3. Fess Parker Winery (Barrel Room tasting)
4. Dinner: Nella Restaurant w/ Wes Hagen with Miller Family Wines)

### **Day 7 Sta. Rita Hills/Santa Ynez April 17 Monday**

1. Fiddlehead Cellars (Tour and Tasting)
2. Lunch: at Fiddlehead provided by Capulin Eats & Provisions
3. La Purisima Mission State Historic Park (Guided Tour)
4. Rideau Vineyard (Tour & Tasting)
5. Dinner: SY Kitchen

### **Day 8 Return to LAX April 18 Tuesday**

1. Return to LAX or LA hotel by 2:00 PM

### **Policies and Waivers**

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

## **Day 1 - Tuesday, April 11<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 clients will use Frequent Flyer Miles and others have preferred airlines (**the airline costs are not included in our cost for this tour**).

Once you land and step outside the airport, you will instantly feel that relaxed California atmosphere!



### **Plan A (if all clients fly in the night before)**

#### **10:00 AM: Sonesta Los Angeles Airport Hotel, aka, Crowne Plaza LA International Airport Hotel**

Our Mercedes Sprinter Van with comfortable seats will be leaving LAX by **10:30 AM** in route to the wine country **so it's important that all clients are out front at the hotel at 10 AM**. We will stop for lunch and paired wines on in the city of Santa Barbara. Later that day, enjoy dinner 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:

#### **1:00 PM: Pali Wine Company Tasting Room (City of Santa Barbara) with lunch**

This tasting room is located within the "Funk Zone" section of downtown Santa Barbara, just two blocks off the beach and two blocks off of Hwy 101. They have a beautiful collection of Santa Barbara wines as well as other California wines crafted from premium appellations. They offer two different tasting flights that showcase their two distinct labels.



We will have a tasting that runs concurrently with lunch that will be provided by Lucky Penny.



#### **3:30 PM: Wine Valley Inn & Cottages – check in**

We will be checking into the hotel prior to dinner.

#### **5:15 PM Industrial Eats (Buellton) – Dinner**

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This restaurant is in downtown Buellton and is highly recommended by several wine industry people in the area besides our last tour group. 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.

### 7:15 PM: Wine Valley Inn (Solvang)

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## **Plan B (combination of those flying in the night before and those flying in the morning of)**

### 12:00 PM: Lunch at the Sonesta Hotel

For those who are staying at the hotel, we will have lunch at the hotel restaurant.

### 1:30 PM: Load suitcases and travel to LA International Airport (LAX)

Our Mercedes Sprinter Van has comfortable seats.

**2:00 PM: LAX: Begin picking up clients flying in the morning of. We will be leaving LAX by 2:30 PM in route to the wine country so it's important to be out on the curb at your airline location by 2 PM. Please text your driver when your plane lands.**

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:

### 6:00 PM: Industrial Eats (Buellton) – Dinner

This restaurant is in downtown Buellton and is highly recommended by several wine industry people in the area besides our last tour group. 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: Wine Valley Inn & Cottages – check in

We hope that you will enjoy your stay.

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## **Wine Valley Inn (Solvang)**

Located on an acre of meandering gardens with a Koi Pond, the Wine Valley Inn offers old-world hospitality with a variety of accommodations. The Wine Valley Inn is located in the Danish village of Solvang, within easy walking distance of many wine tasting rooms and within 20 minutes of more than 40 acclaimed wineries & vineyards. It's a spa hotel within a 15-minute drive of Chumash Casino and Los Padres National Forest. It has 63 air-conditioned rooms featuring refrigerators and flat-screen televisions.





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Complimentary wireless Internet and cable programming is available for your entertainment. Private bathrooms with bathtubs or showers feature complimentary toiletries and hair dryers. Conveniences include safes and complimentary newspapers, and housekeeping is provided on request. If you have time, treat yourself with massages and facials. It also has a fitness center and bicycles to rent. A complimentary buffet breakfast is served daily from 7 AM to 10:30 AM.

**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 2!



**Day 2 - Wednesday, April 12<sup>th</sup>: Sta. Rita Hills & Santa Ynez AVAs**



**Santa Ynez Valley Region:** it has with more than 150 wineries, 250 boutique shops and more than 60 California cuisine restaurants. Wine regions are rare. Grapes are fickle. We do not choose where they grow, they choose. People have tried – unsuccessfully – to grow grapes where they want them to be.

Santa Ynez Valley is an overlying AVA which is then broken down into four sub-AVAs (West to East): Sta. Rita Hills, Ballard Canyon, Los Olivos District, and Happy Canyon of Santa Barbara. Alisos Canyon is the newest AVA and is located at the doorstep of Los Alamos.

**Sta. Rita Hills:** 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.



### AM: Wine Valley Inn – Breakfast

#### 11:00 AM: Dierberg Star Lane Vineyards (Santa Ynez) – 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.



The Dierberg family began cultivating Drum Canyon Vineyard in the Sta. Rita Hills appellation of Santa Barbara in 2008. Second generation growers and siblings Ellen Dierberg Milne and Michael Dierberg have focused on a sustainable approach to producing world-class Pinot Noir and Chardonnay from Drum Canyon, making Dierberg one of a select group of California Certified Sustainable vineyards. Winemaker Tyler Thomas apprenticed with Aubert de Villaine of Domaine de la Romanée-Conti fame at the HdV project in Napa and brings a minimalist approach to crafting exceptional Pinot Noir and Chardonnay that fully express this special vineyard site.

*We will experience a 120-minute signature journey begins with a tour of our caves, winemaking facility, and concludes with a flight of single-block, reserve, and library wines hand-selected by Tyler Thomas from the comfort of their Blending Room, led by Star Lane's Tasting Room Manger, Al Gandall.*



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### 1:00 PM: Dierberg Star Lane Vineyards – Lunch on the Patio

*You will select your lunch items prior to the tour. We will have lunch on their patio outside the tasting room.*

### 3:00 PM: Foley Estate Vineyard & Winery (Sta. Rita Hills) – Private 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. They have a total of 500 acres under vine, with an emphasis on Chardonnay and Pinot Noir.

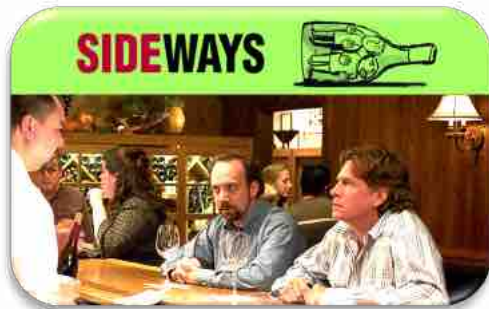


William Foley owns 27 labels and farms 3,000 acres of vineyards worldwide in Napa Valley, Sonoma County, Lake County, California Central Coast, the Pacific Northwest and New Zealand. Popular brands include Roth, Chalk

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.

*Our private tasting will include exclusive wines, accompanied by a locally sourced cheese and charcuterie board.*

### 5:30 PM: Hitching Post II (Buellton) – Dinner

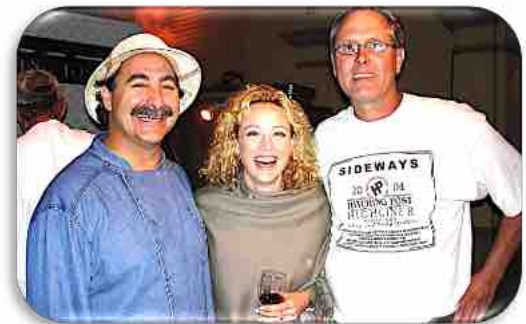


The Buellton Hitching Post II, of the movie *Sideways* fame, was established in 1986, but the restaurant's roots started at the Casmalia Hitching Post in 1952. It was there, at now their sister restaurant, that Frank & Natalie Ostini brought "Santa Maria Style BBQ". Hitching Post II honors that tradition while also embraces contemporary cooking styles. 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. Clients on previous tours have thoroughly enjoyed their Pinot Noir wines and cuisine.



*Joining us for dinner will be **Nate 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 few bottles of Liquid Farm's wines for our group to taste. Order off the menu.*

### 7:45 PM: Wine Valley Inn (Solvang)

## **Day 3 - Thursday, April 13: Santa Ynez / Los Olivos AVAs**



Los Olivos AVA became “official” on February 22, 2016. There are currently 47 commercial vineyards and a total of 1,120 acres of vines within the new AVA. The area is mostly planted to Bordeaux and Rhône varieties, as well as Pinot Noir and Chardonnay. There are 12 bonded wineries in the area, including the Brander Vineyard, Beckmen Vineyards, and Roblar Winery (one we will visit). The Los Olivos AVA is mostly flat terrain, with a gentle sloping southward towards the Santa Ynez River. The surrounding area has higher elevations and steeper hills.

### **AM: Wine Valley Inn (Solvang) –Breakfast**

#### **10:00 AM Cailloux Cheese Shop (Solvang) – Private Wine and Cheese Pairing**

Janelle Norman is owner and cheesemonger at this Cheese Shop. Her favorite cheese fluctuates with her mood, but her current favorite is "Ossau-Iraty," the acclaimed Franco-Basque sheep's milk cheese. She decided to open a cheese shop in Solvang after multiple stints of working in the food industry as a cheesemonger, prep cook, butcher's apprentice, wine tasting room associate, etc.

She knew her passion for cheese, wine, and charcuterie was directing her down the path of founding her own shop one day. After finishing graduate school in geology (her love of rocks, pebbles, and terroir) and with the support and encouragement of her husband, she opened the shop and named it after her dog, Cailloux.

*We will experience a private pairing of five wines and cheeses on their back patio.*

#### **12:00 PM: A Taste of Sta. Rita Hills (Los Olivos) – Wine Tasting**

The Morettis moved to the Santa Rita Hills in 2008, with already many years of experience in the wine business (now over 60 years between them!). After meeting and working with some of the winemakers and winery owners, 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. So the Taste of Santa Rita Hills was born as a way to expose these special wines, including hard-to-find Pinot Noir and Chardonnay to a wider audience.



Now with more than 11 years of studying, tasting and researching Santa Rita Hills wines, Antonio and Jeni 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 Chardonnay from the region.



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*We will taste five to six different reserve wines from Sta. Rita Hills. The owners will explain the history of the region and the wines that they represent. Prior clients have loved the venue and wines.*

### **3:00 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). People loved her on our last tour. Past tour clients were very impressed with her presentation and wines.*

**5:00 PM: Free evening to enjoy**

## **Day 4 - Friday, April 14<sup>th</sup>: Santa Maria Valley & Santa Ynez AVAs**



**The Santa Maria Valley** occupies the northern perimeter of Santa Barbara County on California’s Central Coast, which is recognized as one of the world’s most dynamic wine-growing regions. With 7,500 vineyard acres, the Santa Maria Valley is also the Central Coast’s first officially approved American Viticultural Area (AVA).

This AVA has a Mediterranean climate that produces one of California’s longest growing seasons. Grape growing in the Santa Maria Valley can be traced back to the early Mexican Colonial period in the 1800s. In 2011.

The Santa Maria Valley AVA has 34 tasting rooms within a 30-minute drive. The vineyards and wineries of the Santa Maria Valley were featured prominently in the hit movie *Sideways*. Here, you can taste exquisite Chardonnay, Pinot Noir, Syrah and many other varietals.

*Today is a day of unique wine and olive oil experiences in the Santa Maria and Santa Ynez AVAs capped off with a private winery dinner.*

**AM: Wine Valley Inn (Solvang) –Breakfast**

**11:00: Presqu’ile Winery (Santa Maria) – “Coastal Tour”**

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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.



*We will experience their coastal winery and culinary tour. Six 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. This winery was voted the best overall experience on our last tour. I hope that you feel the same.*

### **2:00 PM: Olive Oil Source (Santa Maria) – Tour & Tasting**

Lisa and John Deane created The Olive Oil Source in 1998. Under their guidance, it became the primary supplier of information, equipment, and support products for the rapidly growing California Olive Oil industry. The Addisons first became involved in the olive oil industry when they inherited an olive orchard in the South of France from Antoinette's father. In 2002, they created Figueroa Farms in the Santa Ynez Valley.

They planted thousands of trees on their property, which they farm organically and power with a photovoltaic system and managed some neighboring farms as well. In 2003, they purchased a state-of-the-art Peralisi olive mill through the Olive Oil Source. Since then, they have milled many domestic and international award-winning olive oils for Figueroa Farms and other producers. Figueroa Farms has become one of the most successful gourmet oil producers in California.



*One of the Addisons will take us on a tour of the orchard, the mill and then provide us with an olive oil tasting.*

### **5:30 PM: Section Winery (Buellton) - Private Winery Dinner**

Marco Lucchesi was born in Pisa, Tuscany. It was there, as a young child, he was immersed in the culture that traditionally dominates Italian lifestyle --- food and wine. His parents owned and operated a small restaurant in Pisa, and that is where Marco began his love affair with great food and the finest wines. Growing up with a father who was a sommelier and someone that dedicated his life to wines and wine regions in Europe, Marco was expected to understand the basic foundations of the industry. This of

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course led to Marco doing his fair share of the work during harvest season, having worked his first harvest at the age of 13.



Formerly trained and educated in Napa Valley, Marco worked at Napa Wineries and Vineyards before launching Section Wines. 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.

They source whole vegetables, grains and fruits from local farmers on a daily basis.

*We will have a 4-5 course dinner paired with their wines (general description; will have more information in January)*

### 8:00 PM: Wine Valley Inn (Solvang)

Tomorrow is our partial *Day of Relief* with

## **Day 5 - Saturday, April 15<sup>th</sup>: "Day of Relief" Santa Ynez AVA**



Today we will take a "breather" from wine tasting to tour the town of Solvang. You will have a free afternoon and evening.

### **AM: Wine Valley Inn (Solvang) – Breakfast**

### **10:45 AM: Walk to the start of the Trolley Tour**

### **11:00 AM: City of Solvang: Guided Trolley 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 120 one-of-a-kind shops where you can discover trendy styles and excellent service.





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The Solvang Trolley, also known as The Honen ("The Hen" in Danish), was introduced when Axel Nielsen hired Chris Kleebo to build a motorized, Danish-style Streetcar in 1964 that would pick up shoppers from the Solvang Lutheran Home to take them to Nielsen's Market. He would also deliver groceries around the Santa Ynez Valley. In 1973, H.H.H. Rasmussen took over the trolley and made it available to Solvang visitors, giving tours of the Danish town pulled by two horses.



On the tour, we will rediscover the architecture and attractions of the town on a replica of an 1800's Danish streetcar. Our tour guide will tell the history of Solvang, explain the origin and significance of many sights and buildings, and share folk tales and cultural notes from Denmark. He will provide, as well, an

insight on activities in town and give general information about the area.

*We will have a private guided Trolley Tour of Solvang.*

### **12:30 PM: Ramen Kotori Restaurant - Lunch**

This restaurant has Japanese inspired cuisine and locally sourced produce. If you like oysters, they are topped with elderberry and yuzu granita and are very smooth. They also serve melon cream soda. Their Pork Belly Rice Bowl and Spicy Tuna Hand Rolls are must tries.

### **1:30 PM: Afternoon/evening - free**

*Orson will be available to drive you to destinations in the general area (Buellton, Los Olivos, Downtown Santa Ynez ....)*

Below are a sample of Solvang's 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.

## **Day 6 - Sunday, April 16<sup>th</sup>: Sta. Rita Hills, Santa Ynez & Foxen Canyon**



The backroads of central California are among the most beautiful of all the scenic drives in the state. Foxen Canyon Road ranks high among these and is a favorite for many.

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The cities that anchor this road are Santa Maria at its northwestern end and Los Olivos at its southeastern terminus. Between them are over 30 miles of varied and gorgeous scenery, historical sites and a wealth of wineries and tasting rooms.

### **AM: Wine Valley Inn (Solvang) – Breakfast**

### **10:00 AM: Sanford Winery & Vineyards (Sta. Rita Hills) – Private Tour and Tasting**

This AVA is where it all started. 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 can do a walking tour of production and tour the barrel room and tasting with a premium selection of five of their estate-grown wines (with an extra "special" wine at the end). A favorite on our last tour.*

### **1:00 PM: Roblar Estate – Private Tour and Tasting ... then lunch**

Nestled in an oak tree-studded 40-acre vineyard located in the heart of Santa Barbara Wine County, Roblar Winery and Vineyards reflects the spirit of Santa Ynez Wineries — rustic, authentic, and bold. Their philosophy is to showcase the variety and beauty that only Santa Ynez vineyards have to offer. With their diverse lineup of delicious wines, they're truly farm-to-table paired delights, a local food menu, and their experiences.



Their favorable location, the unique soil composition, and the region's dynamic climate sets up a perfect environment to produce a surprisingly wide variety of wines right here on the estate property, including Sauvignon Blanc, Viognier, Sangiovese, Syrah, Grenache, Mourvedre, Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot.



*We will experience their Grand Estate tasting and tour, a true storytelling experience that begins with a walk through the estate, from the tasting room, through a portion of the vineyard, and finishes with a tour, tasting, and small snack at the production winery. Our knowledgeable wine host will tell the story of the history of the family, vineyards, and Estate.*

*Lunch will be served at the conclusion of the tasting.*

### **3:30 PM: Fess Parker Vineyards & Winery - Barrel Room Tasting**

Fess Parker's portrayal of frontiersman Davy Crockett and Daniel Boone during the 1950s and 60s garnered him a legion of adoring fans spanning many generations. It might well be said that Fess's

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similarity to those straight-talking, hardworking country gentlemen is what endeared him to millions and helped him achieve success in the business world when he decided to walk away from Hollywood in the early 1970s.



When Fess Parker purchased the 714-acre Foxen Canyon Ranch in 1988, he planned to run cattle, plant a few acres of vineyard, and perhaps, someday, establish a small winery. His dream was to start a family business that he could pass on to future generations.

Eli Parker and his sister Ashley Parker Snider are now the stewards of their father's vision for the family portfolio of businesses.

*We will experience a private, 2-hour Barrel Room tasting that consists of a customizable flight of 5 single vineyard wines plus a barrel tasting.*

**6:00 PM: Nella Kitchen & Bar (Solvang) – Dinner**

Located in the gorgeous Fess Parker Wine Country Inn, Nella Kitchen & Bar in Los Olivos has more than a few things going for it. First, there's the locally sourced, Italian-leaning menu packed with fresh local greens, Nonna Nella's meatballs and warm, fluffy pinsas. Then, there's the sophisticated cocktail menu, a refreshingly spirited change of pace in a town that boasts more than two dozen wine tasting rooms.



Nella is a tasty stop before, after or during a wine tasting tour of Los Olivos. Grab a cocktail! Nella offers both barrel-aged and zero-proof drinks that are a great palate cleanser in a grape-heavy area.

*Wes Hagen, our special guest, will join us for dinner. Formerly of Clos Pepe and the winemaker for J. Wilkes' wines, he is the Rep for Native9, a brand that provides Cabs, Chardonnays and Pinot Noir wines by one of the*

*oldest families in CA (founded 1781). These wines are made by Justin Willett. He is also the Rep for LXV Wines in Paso that are high-end Bordeaux style wines. We will provide us with a vertical tasting of 6-bottle Pinot Noir and a 3-bottle of Chardonnay.*



*He might bring his lovely wife to dinner as well. We will order from the venue's regular menu.*

**8:00 PM: Wine Valley Inn (Solvang)**

Rest well in preparation for our 7<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 – Monday, April 17<sup>th</sup>: Sta. Rita Hills, Santa Ynez and Los Olivos**





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*, the location of a winery we will visit on this tour.

**AM: Wine Valley Inn (Solvang) – Breakfast**

**10:00 AM: Fiddlehead Cellars (Sta. Rita Hills) – 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.

*Kathy will take us on a tour of their cellar, Maybe tasting barrel wines and then lead up to the tasting room for a tasting of reserve wines. We will learn more about the history of Fiddlehead and have an opportunity to see their cellar and production area.*

**11:30 Lunch at Fiddlehead catered by Capulin Eats & Provisions**

Kelly Durbiano with Capulin with provide lunch for us at Fiddlehead. Located in the Sta. Rita Hills Wine Center, it's within walking distance from the "Wine Ghetto". They serve breakfast, lunch and dinner. You will receive their menu prior to the tour.

**1:00 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.

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*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.*

### **3:00 PM: Rideau Vineyard (Los Olivos) – Tour & Tasting**

Rideau Vineyard was established in 1997 by Iris Rideau, who became the first African American Winery owner in the United States. Rideau Vineyard pays tribute to Iris's New Orleans roots through the music and decor in the tasting room, and through some of the winery's vintages, like The Brassman Malbec and The French Countess Sauvignon Blanc.



By the time Iris sold the winery in 2016, Rideau had become a beacon of warm hospitality and inclusivity in the Santa Ynez Valley, a philosophy now maintained and fostered by the owners Martin and Isabelle Gauthier and the entire Rideau team. The tasting room is nestled in a historic adobe building on a 14-acre, organically farmed estate vineyard.

Their focus has been on handcrafted small-lot wines from grapes that are hand-harvested from their sustainably farmed estate vineyard. Their wines truly showcasing the land from which they come. Almost all Direct-to-Consumer sales since the beginning, their wines are best enjoyed at their winery.

*You will be treated to a tour of their amazing adobe house built back before time along with their vineyards and grounds. We will be treated to 5 wines, some you can choose from and small appetizers.*

### **5:30 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 – their Front Room, the Porch - "The Courtyard" - with cushioned banquet seating, their cozy Dining Room or the Wine Room where we will be seated. 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.

*We will be in their wine room for our last dinner on the tour. We will be treated to a family-style dinner with Red Beet Salad, Pizza, Spinach Shells, Filet, and Salmon. Dessert will be ginger creme brûlée served in individual portions.*



### **8:30 PM: Wine Valley Inn (Solvang)**

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## **Day 8 - Tuesday, April 18<sup>th</sup>: Return to LAX** 🙄

**7:00 AM: Wine Valley Inn (Solvang) – Breakfast**

**8:15 AM - Pack up the Van**

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

**8:30 AM PM: Return to LAX**

**Note 3: Please book return flights to Atlanta no earlier than 2:00 PM.**





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**Wine Tour Client (WTC) Minimum / Maximum**

**A minimum of 9 WTCs** must be attained before the trip is confirmed, **not counting the tour driver**. Wine Parties by Design (WPBD) will refund your money if the minimum number of WTCs is not attained. **The maximum number of WTCs is 11.**

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

- All Local Transportation at our destination
- Accommodations for Seven (7) Nights (single or double occupancy as specified by WTC)
- 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.

**Tour Package - Price per Person:**

King or Room with 2 Queens	Occupancy	
	Double	Single
Price	\$4,300	\$4,900

**Payment**

Your reservation for this tour is not complete until you have paid for the tour prior to the initial deposit deadline.

Pay your **refundable \$1,500 down payment** when you sign up for the tour with the **balance** on or before **January 31<sup>st</sup>**.

Payments can be made via:

1. Check (Personal or Bank)
2. Venmo (@Orson-Hall)
3. Cash App (\$WPBD5763)
4. **PayPal** Friends & Family ([orson@winepartiesbydesign.com](mailto:orson@winepartiesbydesign.com) or [orson.hall@gmail.com](mailto:orson.hall@gmail.com))
5. Payments can also be made via the **PayPal** link by an email sent to you.

**PayPal** will confirm your payment online to *Wine Parties by Design* followed by an email with a payment receipt.

**Payments are refundable only if the minimum number of WTCs is not attained.**

**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.

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### **Airport Transportation**

Each WTC will arrange for their respective flights to/from Los Angeles International Airport (LAX). **Each WTC must be ready at curbside on or before 11:00 AM on Tuesday April 11** to take advantage of WPBD travel arrangements from Los Angeles International Airport (LAX) to Buellton or Solvang, CA; otherwise, the WTC 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 WTC 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, April 18, for WPBD return transportation to the airport.

### **Accommodations**

All Wine Tour Clients 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 Client certifies that by making payment, he or she does not have any condition or disability that would create a hazard or hardship for other clients participating in the program and that the Wine Tour Client 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 WTC whose health or actions in WPBD's sole judgment impedes the operation of a trip or the welfare or enjoyment of fellow Wine Tour Clients.

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 Client 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 client 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 client 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 clients) or to change itineraries and/or substitute services or hotels of equal quality without prior notification.

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**Wine Parties by Design, LLC**, is an Alpharetta, GA-based licensed and insured company that provides client-designed wine tours and unique wine parties for individuals, organizations, and businesses.

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**Client 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 clients, 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. I further agree that I 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 Client (WTC)
- b) The WTC's family members, dependents of heirs
- c) Third parties, which the WTC, 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 WTC. 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 eighteen and nineteen of this Itinerary.

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

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

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

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

\_\_\_\_\_  
Date

**EACH WINE TOUR CLIENT must provide a signed Terms and Conditions page. This signature portion must be emailed to [orson@winepartiesbydesign.com](mailto:orson@winepartiesbydesign.com) or mailed to 6550 Halcyon Way, Suite 314, Alpharetta, GA 30005.**