

Friday, September 24, 2010 DAY 1: Check-in River Terrace Inn. Napa, California

4 pm Saucy Sister's Welcome Party!

"Pinot Envy and Other Wine Myths Dispelled" In this *all hands on wineglass* mini-class, the Saucy Sisters will reveal some of their wine secrets: etiquette do's and don'ts, how to fake the restaurant wine tasting ritual, the truth about sulfites in wines...and other common misconceptions.

6 pm Italian Dinner at a local trattoria with a special menu prepared by the Chef featuring signature dishes like Sicilian specialty Arancini and hand made Gnocchi & Gorgonzola. After dinner enjoy live jazz music in the wine bar or stroll downtown Napa.

Saturday, September 25, 2010 DAY 2:

10 am: Start off the day sipping bubbly and limited production red wines at the elegant Chateau Domaine Carneros. Our private tour takes you through the history of the chateau and the process of creating fine sparkling wine and may include a walk to the vineyards, weather permitting.

12-2 pm Harvest Party & Grape Stomp! Celebrate the 2010 Peju harvest by pressing wine the old-fashioned way as a contestant in a grape stomp competition. Tour the gardens, wine tastings and hors d'ouvers.

2 pm Olive oil tasting, balsamic vinegars and other tasty treats! St. Helena Olive Oil Co. Visit the boutique shops in St. Helena.

6:30 pm til .....Kick up your stomping feet and relax for an elegant dinner followed by dancing under the stars in the Peju gardens.

Sunday, September 26, 2010 DAY 3

10 am Meet winemaker Cathy Corison at her Victorian style winery to sample artisan Cabernets from one of the oldest vineyards in Napa.

12 pm Lunch among the olive trees and wine tasting at Tres Sabores with proprietor and winemaker Julie Johnson. Julie helped co-found Frog's Leap Winery, makes stellar wines and even grows olives and pomegranates! Sit back and relax or join in on some harvest immersion activities.

2-5 pm "It's My Party!" with the Saucy Sister's. In another wine guzzling...um, tasting...mini-class, the Saucy Sisters will share their tips for entertaining with wine – whether at a restaurant or at home. They'll tell you their foolproof method for pairing wine with any food, why you should invest in a package of marbles, plus the joys of vertical and horizontal tastings.

5-9 pm Dinner Finale & Cooking Class in a historical mansion's gourmet kitchen with over the top Chef Mike C! He is the owner of "Kitchen on Fire", voted in the "Top 5 Cooking Schools" in the SF Bay area and own TV cooking show. He will indulge us in a 4-course dinner with Napa Valley wines paired and brought to us by a local vintner.

Monday, September 27, 2010 DAY 4: Head Home or Extend Your Stay! Whether you arrived early, or decide to stay a few days, we will provide a free itinerary service for your winery/excursion visits in Napa or San Francisco. Normally \$50/day per group, but free for our guests!

#### ALL INCLUSIVE PRICING

\$1,395 per person/double occupancy & \$1275 per person/triple occupancy

#### PROGRAM INCLUSIONS

- All Ground Transportation for tour excursions
- Three (3) Nights Accommodations
- All breakfasts, lunches, dinners, tastings, tours excursions INCLUDING wine
- Special Wine Hosts: "The Saucy Sisters" Barbara & Beverly and Welcome Gift
- DVD Photo Collection of Trip

