



MEADOWOOD
Napa Valley

THE WINE CENTER AT MEADOWOOD

Led by a team of highly qualified experts, our wine tasting experiences present a unique opportunity for you to be deeply exposed to the culture of wine and to discover the nuances of wine and winemaking in Napa Valley and beyond.

You will have access to an insider's take on connoisseurship, all while enjoying a curated selection of fine wines via our one-of-a-kind programming.



CONSULTATIONS AND WINE EXCURSIONS

SOMMELIER CONSULTATION

Looking to understand wine on a deeper level? Schedule a conversation with one of our wine experts to discuss your palate preferences, tasting experiences, and goals for your time exploring the wines and wineries of Napa Valley.

\$500 consultation fee



TASTE WITH THE EXPERTS: GUIDED WINERY TOURS*

We invite you to spend the day with one of our wine experts and deepen your appreciation for Napa Valley! Our team will schedule the perfect day of wine tasting, specifically customized to your palate and interests. This can extend to an overview of Napa Valley, a single appellation, style, grape variety, or era of history. You have the advantage of leveraging our expertise to enjoy special insider access to properties visitors seldom have opportunity to see. Along the way, we will add color and commentary to your trip, pointing out the highlights of the valley and explaining how and why the wines of Napa Valley are so special.

**Advance booking required and dependent upon availability.*

Half-day excursion; \$3,250. Includes driver, guide, and winery fees.

Full-day excursion; \$4,500. Includes driver, guide, and winery fees.

Prices are for two guests; \$400 per each additional guest for half-day and \$600 per each additional guest for full-day.



WINE TASTING CLASSES

Classes are conveniently held at Meadowood

WINE TASTING ESSENTIALS

90 minutes, \$225 per guest

Perfect for those seeking a basic understanding, this class will explore how to taste and talk about wine, provide a brief overview of basic wine styles, and offer tips on wine service.

BLIND TASTING

*90 minutes, \$250 per guest**

What's the deal with blind tasting, anyway? In this fun, interactive class, we will discuss the tips and tricks of blind tasting and then try it out ourselves through a tasting of some of the iconic grape varieties of the world.

**With advance notice, this can be tailored to your interests (minimum two-weeks' notice).*

UNDERSTANDING NAPA VALLEY

90 minutes, \$275 per guest

This tasting will provide context for the wines and nuances of Napa Valley, the greatest wine growing region in the New World. A wonderful option for both newcomers to the valley and those who want to deepen their existing knowledge.

NUANCES IN NAPA VALLEY CABERNET SAUVIGNON

90 minutes, \$275 per guest

This tasting will focus specifically on Cabernet Sauvignon, the flagship grape of Napa Valley. Ideal for those seeking a deeper understanding of Napa Valley's terroir and producers, the tasting will dive into stylistic questions and discuss how changes in soil type, altitude, and climate can impact the final taste of a wine.

THE MOUNTAINS OF NAPA VALLEY

90 minutes, \$300 per guest

Most wine regions are lucky if they have one mountain—Napa Valley has six! This tasting considers the special qualities that unite these wines as well as what makes them distinct by exploring wines from Mt. Veeder to Pritchard Hill to Howell Mountain.

BOND: TASTING THE GRANDS CRUS OF NAPA VALLEY

90 minutes, \$350 per guest

BOND's remarkable portfolio of Cabernet Sauvignons from iconic sites across Napa Valley was decades in the making. Equal in quality but different in expression, BOND's single vineyard wines all fall under the umbrella of one philosophy, one team, one mark. Learn the history of the project, dig deep into what makes each vineyard special, and taste through the full suite of Napa Valley's "Grands Crus."

ROSÉ ALL DAY

90 minutes, \$225 per guest

Rosé has a reputation as a poolside quaffer, but it has many faces and expressions. Immerse yourself in the world of rosé with our experts and discover its versatility, methods of production, and serious side.

EXTREME VITICULTURE

90 minutes, \$225 per guest

Grapes aren't always grown in perfect rows on easy slopes; indeed, some of the world's great wines are grown in extreme circumstances. Discover the unique landscapes and at-times precarious methods behind a selection of wines curated by our wine experts.

HOW TO GROW AND MAKE WINE

90 minutes, \$250 per guest

Explore the many facets of growing grapes and making wine, from viticultural decisions to choices in the cellar. This class will be accompanied by a selection of top wines from Napa and beyond. Should the forecast allow, a vineyard walk will be included. Please plan appropriate footwear.

WINE AND WAR

90 minutes, \$275 per guest

For the history buffs! This tasting will take you on a tour through some seminal moments in international history where wine, winemakers, or vineyards played a key role. Don't worry, there will be thematically appropriate wines, too.

VERTICALS: WHAT HAPPENS TO WINE AS IT AGES

90 minutes, \$300 per guest

The transformations that a bottle undergoes over time are one of enduring mysteries of wine. In this tasting, we explore various styles of wines at different points in their life cycle.

WHAT IS A GRAND CRU?

90 minutes, \$350 per guest

Grand Cru wines are made around the world, under a variety of names and with a range of criteria. Napa Valley, Bordeaux, Burgundy, and more—come explore the world's finest wines and discuss what makes a wine "Grand Cru."

THE EDUCATION TEAM

KELLI A. WHITE

Director of Education



Kelli worked as a sommelier for nearly a decade between New York City and Napa Valley. In 2013, *Food & Wine* magazine named her one of the top sommeliers in the country. She is also a celebrated wine writer, having earned numerous awards for pieces commissioned by a range of publications. In 2015, she published her first book, the acclaimed *Napa Valley, Then & Now*, and recently contributed to the latest edition of Jancis Robinson and Hugh Johnson's *World Atlas of Wine*. She is also a coveted speaker, having lectured on wine all over the world, including at *Fortune* magazine's Most Powerful Women's Summit, and has also made select television and film appearances.

SARAH BRAY

Associate Director, Wine Education



Sarah is a wine writer, consultant, and educator. Her varied career has ranged from publishing at Condé Nast and *Saveur* magazine, marketing at Sotheby's, and working internationally as a wine consultant with such top estates as Champagne Philipponnat, Tenuta di Trinoro, Passopisciaro, and Château Leoville Poyferré. She has been a contributor to *Food & Wine*, *Departures*, *Saveur*, GuildSomm, and other publications. She holds the highest-level recognition from the internationally renowned Wines & Spirits Education Trust, Level 4 Diploma in Wine and Spirits.

RESERVATION INFORMATION

TO RESERVE

To reserve a Sommelier Consultation, Wine Excursion, and/or Wine Tasting Classes with The Wine Center at Meadowood team, please email TheWineCenter@meadowood.com.

CANCELLATION POLICY

For standard offerings, guests will not be charged if cancelled at least 24 hours prior to class, consultation, or excursion. For same-day cancellations, a 50% service fee will be applied.

**For customized wine experiences, guests will be charged 100% of the fee if cancellation is not made at least 10 days in advance.*

