



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 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

This tasting will aim to demystify wine and make it joyful. 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.

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.

NAPA BEYOND CABERNET

90 minutes, \$250 per guest

Napa Valley is most famous for its Cabernet Sauvignon, but many other grapes thrive in its genial climate. This class explores some of the lesser-known grapes that have made their home here, as well as alternative wine styles.

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'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, this class will visit some of Napa's most hallowed growing regions.

BOND: TASTING THE GRAND CRUS OF NAPA VALLEY

90 minutes, \$350 per guest

BOND's remarkable portfolio of Cabernet Sauvignons from iconic sites across Napa 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's "Grand Crus."

BLIND TASTING

*90 minutes, \$225 per guest**

Serious skill or parlor trick? 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).*

AROUND THE WORLD

90 minutes, \$250 per guest

Cabernet Sauvignon. Pinot Noir. Sauvignon Blanc. Chardonnay. These four grapes are some of the most popular varieties in the world, and they certainly rank amongst California's best known. Choose which grape you'd like to explore and taste its expressions from terroirs both well-known and unexpected.

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.

BEHIND THE VINE

90 minutes, \$275 per guest

They say that great wine is made in the vineyard – we agree! Farming is one of the most important elements of wine-growing, and there are many ways to go about it. This tasting explores the many decisions a winegrower makes that influences the final product. We will also touch upon key topics such as sustainable, organic, biodynamic, and regenerative farming.

VOLCANIC WINES

90 minutes, \$275 per guest

Volcanic soils are treasured the world around for the wines they produce – characterful, powerful, exciting – and they are typically located near fault lines all over the world. Napa Valley is replete with volcanic material, as are other exotic pockets of the world. Come taste a selection of wines and explore one of the planet's most exciting terroirs.

WHAT IS A GRAND CRU?

90 minutes, \$325 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 actually 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 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.*

