



SONOMA

Off the Beaten Path

The Cooper's Hawk Wine Club is heading to California's Sonoma Valley to explore specially selected wineries and experience an entirely new adventure. The Sonoma region has been a longtime favorite of our own Master Sommelier, Emily Wines, who will take you to visit some of her favorite wineries. Sonoma is one of the most diverse wine regions in the world. Beautiful Pinot Noir is produced near the coast and powerful Cabernet is made further inland. You'll experience these and more during this handcrafted and wonderfully curated program!



SEPTEMBER 20-23, 2018



ARRIVAL IN WINE COUNTRY

This morning you fly into San Francisco International Airport, where we will be met by our Tour Guide to begin our custom-designed adventure. Plan for your flight to arrive by 11:45 a.m.

Twomey Cellars

As we transfer on our private coach from San Francisco Airport to Sonoma Valley, we will settle in with a boxed lunch during the 90-minute drive into the region. En route to our hotel we'll visit our first winery, Twomey Cellars. This gorgeous winery is sister to the renowned Silver Oak Cellars, a giant among Cabernet Sauvignon producers. Twomey was founded with the same mission that has guided Silver Oak since 1972: to make food-friendly wines that are deliciously drinkable upon release. After decades of making Cabernet, Silver Oak began adding handcrafted Merlot, Pinot Noir, and Sauvignon Blanc to their portfolio.

In 2000, they secured a piece of land in the heart of the Russian River Valley perfect for growing Pinot Noir. The dedicated team at Twomey combines extensive winemaking experience with a spirit of innovation, focusing on quality and carrying out their mission of making exquisite handcrafted wines. Here, seated on the glorious patio, you'll experience the best of all worlds as you taste the varietals that make up the Twomey family, including a Sauvignon Blanc, three different Pinot Noirs, and a special older vintage

Merlot, accompanied by artisan cheeses and house-cured meats. Welcome to Wine Country!

After our winery visit we'll head to our hotel, the Vintners Inn, a charming boutique hotel in the heart of Sonoma County. The inn offers luxuriously appointed rooms with king-size beds (some with sleeper sofa if two beds are required), fireplaces, and small private patios.

Seghesio Family Vineyards

This evening's Welcome Dinner will be at Seghesio Family Vineyards. Edoardo Seghesio, an Italian immigrant from Piedmont, purchased a 56-acre ranch in Alexander Valley in 1895 and immediately began planting Zinfandel vines. With the completion of a winery in 1902, Seghesio Family Vineyards was born. Since then, four generations of Seghesios have been growing grapes and making wine from Sonoma's Alexander and Dry Creek Valleys. Today, they are renowned for their Zinfandels and also make unique Italian varietals, such as Arneis, Barbera, and Sangiovese. As in all Italian families, though, food is central! This evening, you'll feast on the local bounty of Sonoma County, masterfully prepared by the winery's longtime executive chef. His menus celebrate the Seghesio family's rich culinary history and are designed to perfectly complement their wines.

HIGHLIGHTS

Private Terrace Tasting at Twomey Cellars

Barrel Room Welcome Dinner at Seghesio Family Vineyards



RUSSIAN RIVER VALLEY

J Vineyards & Winery

What better way to begin the day than with bubbly! J Winery produces both sparkling and still wines, including Pinot Gris, Pinot Noir, and Chardonnay, primarily from Russian River vineyards. At J, you won't find big, buttery or heavily extracted wines, which tend to overwhelm the palate; instead, they strive to produce food-friendly, well-balanced wines with finesse and



complexity. Your Behind the Scenes Tour this morning will include two vineyards, the crush pad, the fermentation room, the riddling and bottling areas, and a sampling of five great J wines.

DeLoach Vineyards

As a pioneering producer and winegrower of Pinot Noir, Chardonnay, and Zinfandel, DeLoach Vineyards has sought the best combinations of soil, rootstock, and clones for over three



decades. In 2003, the Boisset family brought two generations of sustainable winemaking experience from Burgundy, France, to California's Russian River Valley, and committed themselves to the application of biodynamic farming methods at DeLoach. The winery uses cover crops and specific soil preparations, and encourages biodiversity with chickens, a thriving beehive, and a diverse vegetable and herb garden that includes the medicinal plants they use in their composts. You'll begin with a leisurely tour of the estate and garden, and then adjourn to a gourmet picnic lunch accompanied by DeLoach's delicious wines.



La Crema

When La Crema was founded in 1979, the Russian River Valley had yet to establish itself as one of California’s most important regions for Pinot Noir and Chardonnay. In 1993, Jess Jackson acquired La Crema, elevating the quality of the wines and enhancing the winery’s reputation as a top producer of California Burgundian varieties. La Crema’s stunning tasting facility, acquired in 2016, is only footsteps from the fabled Saralee’s Vineyard, from whence come their sought-after estate Chardonnays and Pinot Noirs. The vineyard is named for Saralee Kunde, one of Sonoma’s most beloved residents, who had a significant influence on the region’s viticulture. Both Richard and Sara Kunde were passionate lovers of plants and animals, and the 200-acre property contains a remarkable range of species and microclimates. Besides 11 different varietals of wine grapes, there are lush botanical gardens, multiple fruit trees (including jujube and pawpaw), a 400-year-old black walnut tree, and an amazing array of wildlife. You’ll start at the tasting room to view the barn and get a sense of place, and then proceed to a special private tasting in an exclusive vineyard location, accompanied by nibbles prepared by La Crema’s own chef.

This evening, dinner is on your own. There will be a roundtrip dinner shuttle to the town of Healdsburg (one departure/one return) for those who choose this location for dinner. Reservations are recommended and assistance will be provided as desired. Nestled next to our hotel, the Vintners Inn, is John Ash & Co. – the first Sonoma County restaurant to introduce the concept of cooking with seasonal, local foods and produce while pairing exceptional recipes with wines from the region. John Ash & Co. is an icon for gourmet wine country dining, with Executive Chef Thomas Schmidt’s extensive wine knowledge providing the perfect foundation for creating innovative recipes that complement the restaurant’s extensive, award-winning wine list.

HIGHLIGHTS

**Behind the Scene Tour & Tasting
at J Vineyards & Winery**

**Private Garden Tour & Picnic Lunch
at DeLoach Vineyards**

Private Tour & Vineyard Tasting at La Crema

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ALEXANDER VALLEY

Enjoy breakfast on your own before we head out for a day of wine touring.

Francis Ford Coppola Winery

Francis Ford Coppola opened his eponymous winery as a “wine wonderland, a park of pleasure where people of all ages can enjoy all the best things in life—food, wine, music, dancing, games, swimming, and performances of all types. A place to celebrate the love of life.” Patterned on Copenhagen’s famous Tivoli Gardens,



Francis Ford Coppola Winery features elaborate wine tasting bars, restaurant, café, swimming pool with cabanas, movie gallery (with Academy Award memorabilia on display), performing arts pavilion and a park with game tables and bocce courts. Just as there is no filmmaker quite like Coppola, there is no winery experience quite like his Sonoma winery. Today, the group will have a very special behind-the-scenes tour, led by the hospitality director and followed

by lunch on the terrace at the excellent Rustic restaurant, which showcases some of Francis’s favorite dishes. This is sure to be one of the highlights of the trip!

Ridge Lytton Springs

Lying just north of Healdsburg on the benchland and gently rolling hills separating Dry Creek from Alexander Valley, Lytton Springs has proven to be an ideal site for zinfandel. Paul Draper, Ridge’s winemaker since 1969, first saw the gnarled vineyard in 1972 and, based on its age (then already 80 years old), purchased grapes and produced Ridge’s first zinfandel bottling that year.



Draper has elevated what was once considered to be a second-class grape to its status as a wine with a devoted – some would say fanatic – following, and Ridge’s zinfandels are generally perceived to be the quintessential.



Ferrari-Carano Vineyards & Winery

Founded in 1981 by Don and Rhonda Carano—also the owners of the Vintners Inn—Ferrari-Carano Vineyards is home to award-winning wines, acres of beautiful gardens, and breathtaking vineyard views. From its humble beginnings in a barn, Ferrari-Carano has grown to a state-of-the-art winery with a vast collection of some of the finest vineyards in California, spanning 1,400 acres and four different growing regions. The key to the winery’s success is the individualized care shown to the fruit from each vine. The spectacular five acres of gardens surrounding the winery are just as well known as its wines. This afternoon, you’ll be transported to the Italian countryside as you sip wine and enjoy the beautiful surroundings of the estate vineyard and mountains. You’ll begin in a private tasting room, where you’ll sip five of the winery’s offerings, including a dessert wine, and then walk through the gardens to the lovely gift shop, where you’ll be sure to find a must-have souvenir of your Sonoma adventure!

Chalk Hill Winery

Tonight, we will end our trip in fitting style, with a grand finale at Chalk Hill Estate. Perhaps no other place captures the dramatic beauty of Sonoma better than Chalk Hill. The property, located

at the convergence of the Alexander, Knights, and Russian River Valleys, comprises over 1,400 acres, only 350 of which are developed. The terrain is intricate and varied, with a range of microclimates, soils, and exposures. It’s this diversity that allows Chalk Hill to create wines that are complex, balanced, and distinctive—so distinctive, in fact, that now the Chalk Hill region is an official appellation. Besides its vast acreage, the property includes a winery, residence, hospitality center, fishing pond, and an equestrian center with dressage pavilion. Upon arrival, you’ll enjoy a brief driving tour of the property, and then proceed to the event terrace for a sunset reception. A gala wine-paired dinner will follow, prepared by the estate’s acclaimed culinary director, including just-picked ingredients from the organic gardens. The evening will be hosted by not one, but two master sommeliers – Cooper’s Hawk’s own Emily Wines, and Chalk Hill’s Robert Smith, who will provide insight into the different wines and enhance the meal with their commentary. This will no doubt be an “affair to remember” for a long time to come.

HIGHLIGHTS

**Exclusive Tour & Lunch
at Francis Ford Coppola Winery**

**Vineyard Tour & Private Tasting
at Ridge Lytton Springs**

Private Tasting at Ferrari-Carano Winery

**Double Master Sommelier Experience
& Gala Farewell Dinner at Chalk Hill Winery**



DEPARTURE

Enjoy breakfast on your own before our group transfer departs to San Francisco International Airport for your homebound flight. Schedule your return flight for a 1 p.m. or later departure.

Wineries reserve the right to make changes to their programs. Wineries may be changed without notice. If this were to happen a winery of equal value will be substituted.

inclusions

INCLUDED

3 nights' accommodations at the Vintners Inn

9 winery visits/tastings

Roundtrip airport transfers from San Francisco International Airport

3 lunches, 2 dinners

Host Emily Wines, Master Sommelier of Cooper's Hawk Winery & Restaurant

Tour guide

Private motor coach throughout

Taxes, fees, and gratuities

NOT INCLUDED

Meals when not mentioned as included

Airfare and baggage fees

Transfers if you do not arrive/depart with group flight times

Trip cancellation and travel insurance

Items of a personal nature, including wine purchases and shipments



rates

\$2,997

Double occupancy (per person)

\$4,317

Single occupancy

Space is limited on this tour and will be sold on a first-come basis upon receipt of deposit. To make reservations, please call or email Carol or Kelly (contact information below). Your space will be confirmed upon receipt of deposit and a signed booking terms and conditions form.

This tour cost is based on a minimum of 20 participants. Lower participation could result in a surcharge.

Wineries reserve the right to make changes to their programs. Wineries may be changed without notice. If this were to happen, a winery of equal value will be substituted.

deposit & final payment

\$1,250 DEPOSIT

per person, due upon making reservations

FINAL PAYMENT

due by July 9, 2018

Forms of payment can be cash, check, Mastercard, Visa, or American Express. Space is first come, first served.

airfare

Airfare is not included but we are happy to assist you in securing your air tickets.

Arrive into San Francisco International Airport on September 20th by 11:45 a.m. to catch the group transfer.

Depart from San Francisco Airport after 1:00 p.m. on September 23rd.

cancellation policy

This trip is fully non-refundable from the time of deposit.

Travel Guard trip cancellation and travel insurance will be quoted at the time of booking.

If we have a waitlist, we may be able to assist with a name change instead of a cancellation on land only. Name changes have a \$100.00 per person administrative fee. There is no guarantee we will have someone to take your spot, in which case cancellation fees will apply. Air tickets are non-refundable from the time of ticketing.

Name changes are not allowed on air tickets.

reservations



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COOPER'S HAWK™
WINERY & RESTAURANTS

WINE TRIP | SONOMA

