



Napa Valley Epicurean Adventure

Opening Bid \$3800.00

Cooking Class, Wine Train, Olive Oil Tour & Tasting, Meritage Resort and Spa 3-Night Stay with Airfare for 2

This Experience Includes:

- **Napa Valley cooking class and farmers market tour with “Cooking with Julie” Cooking School, including a 3-course lunch with wine pairings for 2**
- **3-hour gourmet dinner for 2 on the Napa Valley Wine Train**
- **Private tour and tasting for 2 at Talcott Olive Oil Estate in Napa**
- **3-night stay in a standard guest room at the Meritage Resort and Spa in Napa Valley**
- **Round-trip coach class airfare for 2 from within the 48 contiguous U.S. to San Francisco or Oakland, CA**
- **Winspire booking & concierge service**

Cooking with Julie Cooking School

You and your guest will join **Julie Logue-Riordan, CCP**, for an **insider's look at Napa Valley's culinary scene**, as she takes you on an **intimate tour of local farmers markets, followed by a small group cooking class and 3-course lunch paired with Napa Valley wine.**

From May through October, you will enjoy the morning at a farmers market with Julie meeting the farmers, browsing and sampling your way through the stalls. The Napa and St. Helena's farmers markets offer the season's finest and freshest local produce, fish, meat, cheese and other artisan products. **From November through April**, you will visit the **Oxbow Public Market** located in the "up and coming" Oxbow District of downtown Napa, perfectly situated along the Napa River and Napa River Trail. The mostly indoor 40,000-square-foot public market boasts a mix of gourmet purveyors and local eateries. You will also have time to buy some goodies to bring home or for a picnic during your stay in Napa.

Then on to the kitchen with Julie, where you'll don aprons and turn your bounty into a wonderful wine country feast. Learn cooking theory, technique, tips and tricks to make you a better cook. You will enjoy a fun and relaxed experience filled with inspiration, great foods, and paired with fine wine.

Julie is a Certified Culinary Professional and has been teaching for more than 20 years. She was classically trained by some of the world's most accomplished French Masters, is a graduate of L'Academie de Cuisine in Maryland, and has taken numerous classes at the CIA-Greystone as well as around the world.

NOTE: Farmers Market Tours are offered May through October on Tuesdays (Napa) and Fridays (St. Helena). From November through April, visits to Oxbow Public Market are scheduled on Tuesdays and Fridays. Hands-on participation cooking classes (maximum of 9 students) and 3-course lunch are offered year-round.

Napa Valley Wine Train

Enjoy a leisurely **3-hour journey for two along the 36-mile round-trip** between the historic town of Napa through one of the world's most famous wine valleys to the quaint village of St. Helena and back. Enjoy a **freshly prepared gourmet lunch or dinner** as you view the vineyards and wineries from any of the vintage 1915-1917 Pullman Dining rail cars which have been lavishly restored. Award-winning Executive Chef, Kelly Macdonald uses only the freshest seasonal ingredients, earth friendly produce, humanely raised meats and line caught fish to prepare a meal that equals the best restaurants of Napa Valley. During spring and summer months, the long, warm, California twilight means that the vineyard views of the Napa Valley are bathed in beautiful golden sunlight for most of your journey. Or travel during the fall or winter months, when the train departs at sunset, and experience the romance and adventure of an antique train traveling through the darkness of night.

Talcott Olive Oil Estate, Napa

Enjoy a **private tour and tasting for two** with Dr. James and Patricia Talcott, as they welcome you to Talcott Carneros Olive Ranch. Begin with a flute of Prosecco before you are guided on a comprehensive tour and discussion of olive trees and oil production. Upon returning from the grove, you will be welcomed into the Talcott's private home to experience an exclusive award winning olive oil taste sensation. The finishing touch features artisan French Vanilla Bean ice cream dressed with Talcott Olive Oil, sea salt and ground black pepper.

Nestled in the rolling hills of Napa's Carneros region, the 3,000 olive trees on the Talcott Carneros Estate are organically farmed and include only the richest, most delightful Tuscan varieties. With just the right amount of cool breezes, Napa Valley sunshine and California rain, this year's harvest has been recognized as one of the finest olive oils available. In 2012, Talcott Extra Virgin Olive Oil earned a Gold Medal from the California Olive Oil Council. This olive oil will delight the palate and impress the most savvy of foodies.

The Meritage Resort and Spa (Napa)

Enjoy a **3-night stay** in a standard guest room including daily continental breakfast for two. Lavish guestrooms include features such as plush beds, marble baths, and plasma TVs. Located at the southern tip of Napa Valley in the Carneros region near where Napa and Sonoma meet, the Meritage Resort and Spa is situated on an eleven-acre private vineyard and offers an experience like no other for wine enthusiasts. The resort opened an immense cave of 20,000 square feet in Spring 2007, carved in the hillside under Napa's famous Grape Crusher statue. The Estate Wine Cave features wine country's only underground full service *Spa Terra*, the *Trinitas Tasting Room*, and the *Entertainment Cave* available for private dinners and weddings; all built underground with artisan stone, tile, and woodwork. The Meritage Bar features regional wine selections and signature cocktails in a setting of rich, polished wood and romantic lighting.

Daily resort fee is included in this package. Resort fee currently includes one bottle of wine (per stay), bottled water, local calls, business center and fitness center, wireless internet, self-parking, shuttle to golf courses and evening shuttle to downtown Napa.

NOTE: Napa is approximately 1.5 hours north of San Francisco and Oakland.

Airfare

This package includes round-trip **coach class** service for two from any major metropolitan airport in the 48 contiguous United States to **San Francisco or Oakland, CA**, subject to availability.

Airfare must be booked within one year from the date of purchase. Airfare taxes and a \$25 per person processing fee are the responsibility of the purchaser. **Blackout dates:** Thanksgiving, Christmas, and New Year's weeks.

Business and First Class upgrades are available at the time of booking for an additional fee. Use of frequent flyer miles for upgrades is dependent on specific ticket restrictions as determined by the airline's frequent flyer program.

Winspire Booking & Concierge Service

Winspire provides a team of seasoned travel professionals who will help you redeem your experience. All travel related details and reservations are handled for every part of your Winspire experience. Operating as a full-service travel agency, Winspire can assist with extra hotel nights, airfare upgrades, and additional guests. This service also provides you with an established network of onsite contacts who can help you book additional experiences, activities and tours.

ADDITIONAL INFORMATION:

Must be booked a minimum of 60 days in advance. Reservations are subject to availability. Certificates cannot be replaced if lost, stolen or destroyed. All purchases are non-refundable. Packages cannot be resold. Ground transportation is not included unless where specified.