



SONOMA COUNTY

grape  camp

the ultimate wine & food adventure

SEPTEMBER 24 - 26, 2007







IMAGINE THIS ...

Now's your chance to see, feel, and enjoy the total Sonoma Wine Country experience from the vineyard to the bottle and more. Imagine yourself in the midst of a vineyard during fall crush, grape knife in hand, picking grapes on a crisp autumn morning, the sun overhead, rich amber and purple hues as far as you can see. And the sweet fragrance of ripening grapes filling the air.

This is your Grape Camp!

It's about working the vineyards. It's about learning from master winemakers. You'll spend three blissful days picking grapes and blending your own wine with your very own hands.

It's about a deeper understanding of wine's DNA. It's about food pairings, cheese making, even croquet. And you'll dine with new friends in the vineyards and on the banks of the Russian River enjoying the warm nights and radiant sunsets. Then it's time to relax at the luxurious Vintners Inn.



*It takes about 630 grapes to make one bottle of wine.
630 grapes passing through your hands on their way
to storage in the barrel and then life in the bottle.
Great wine is literally at your fingertips.*

Here's what's in store:

DAY ONE

Eat, drink, and get ready

Join us for a sumptuous welcoming dinner at the picturesque Hoot Owl Vineyard in the Alexander Valley, catered by celebrated Chef Mark Stark, owner of the locals' favorite, Willi's Wine Bar.

DAY TWO

Fun in the sun

Limber up your body for a fun harvesting of world-class grapes in the morning. Then it's over to Sonoma-Cutrer Vineyards for a tasting of the just crushed grape juice with noted Winemaker Terry Adams, lunch with terrific wines (of course), and croquet lessons on the winery's lush lawns.

After a short break, it's back to the Vintners Inn for an exclusive food and wine workshop with renowned Chef John Ash. The evening is reserved for a sensational paella feast and wine tasting party along the banks of the beautiful Russian River.

DAY THREE

The fruits of your labor and more

Bright and early it's time for more grape juice under your fingernails with vineyard harvesting in another famous Sonoma County appellation. Then it's off to Ferrari-Carano to blend wine under the guidance of Red Wine Winemaker Aaron Piotter. Lunch will be enjoyed at this stunning winery.

After lunch we journey to beautiful Redwood Hill Farm for a cheese making tour with owner Jennifer Lynn Bice, and an entertaining session on wine and cheese pairing with radio personality Ziggy, "The Wine Gal."

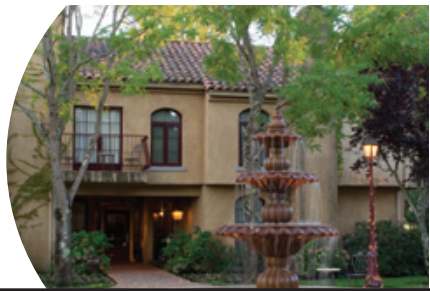
Late afternoon brings your graduation (all too soon!) and an optional celebration dinner at John Ash & Co. prepared by Chef Jeffrey Madura with special guest winemakers.

For a complete itinerary visit us online at:
www.SonomaGrapeCamp.com

GOING HOME

When you leave you'll be infinitely wiser in the art of the harvest. Not only will you impress your friends with your insider knowledge, you'll find yourself experiencing wine, not just tasting it.

Imagine that.



CAMP PARTNERS



JOIN US

Camp Fees: \$1,500 per person per couple (single supplement \$200) including hotel stay for two nights at the Vintners Inn, all meals, tastings and transportation during camp.

Optional Celebration Dinner: \$115 (tax and tip included)

Optional Celebration Night's Stay at Vintners Inn: \$250

We encourage you to enroll early, as space is very limited.

Call 707-522-5860 or visit us online at: www.SonomaGrapeCamp.com

Horizon Air Direct flights to Santa Rosa in the Sonoma Wine Country are now available on Horizon Air from Los Angeles or Seattle.

Produced by
The Sonoma County Winegrape Commission
in association with
Relish Culinary School

www.SonomaGrapeCamp.com