Welcome Wine Reception

$75 per guest

While at Meadowood, your guests will be at the very heart of winegrowing in Napa Valley. Begin your stay with a welcome wine reception hosted by one of our resident sommeliers. We'll toast your arrival with local sparkling wine, offer a brief, entertaining history of Napa Valley and the rise to prominence of the local wines. We'll then introduce the wines selected for guests to sample with passed hors d'oeuvres over the course of the reception. Following opening remarks our sommelier will be available to guests who wish to ask questions about their favorite wines, wineries and vintners. Through this reception, your guests will begin to feel the pulse of the local wine community, setting the stage for a very rewarding and memorable visit.

Wine Exploration Experiences

8 or more guests, 60 minutes

SENSORY EVALUATION

$500 plus $60 per guest

Train your palate by matching specific flavors often found in wines to the wines themselves. Learn specific flavor profiles associated with popular varietals and also those added by common winemaking techniques, such as barrel aging in oak. The members of your group will learn how to critically evaluate wines the way professionals do by analyzing visual, flavor and structural elements to assess the quality and typicity of a wine. We will look at classically styled wines from around the world to determine benchmarks against which tasters can compare new wines. Learn how decisions made in the vineyard and in the winery affect the flavors of the wine. By learning the insider secrets of tasting you can demystify wine and make informed, confident buying decisions.

NAPA VALLEY CABERNET SAUVIGNON

$500 plus $95 per guest

This tasting is designed for guests with a passion for Napa Valley Cabernet Sauvignon. We'll highlight diversity of Cabernet Sauvignons produced in various Napa Valley appellations by contrasting districts such as Rutherford, Oakville and Stag's Leap to mountain areas such as Spring Mountain, Howell Mountain and Diamond Mountain. Additionally, comparisons will be made between Napa Valley "standards" and "alt wines." After beginning with an overview of California and Napa Valley's history, geography, climate and winegrowing regions this session continues with a tasting illustrating the diversity of Napa Valley wines, including a flight of varietals from different appellations.

FOOD & WINE PAIRING THEORY

$500 plus $65 per guest

What are the key factors to matching wine and food and what are the 'rules of thumb' that no longer apply with modern cuisine? Learn various techniques for matching the flavor and textural elements of foods with beverages to confidently enhance the flavors of both. One of our resident sommeliers can show you simple guidelines to make it work along with more subtle techniques to accent a special wine or meal.

NAPA VALLEY VS. THE WORLD

$500 plus $65 per guest

During this session we will make head-to-head comparisons of benchmark grapes around the world and the Napa Valley's interpretations of each. Through tasting these wines side-by-side you'll be able to see how climate, soil and winemaking philosophies and techniques alter these classic grapes.

Price for each experience includes sommelier, selected wines, food (if applicable),
crackers (if no food items), notepad, pen, tasting mat, aroma wheels, tasting grid (if applicable) and private location.

Our Resident Sommelier

Our resident sommelier, Augie Kersting, draws on his wine education, world travels, and Napa Valley upbringing to bring guests of Meadowood unique and entertaining wine experiences. Education was a very important factor in Augie's Napa Valley childhood with his family being affiliated with different aspects of scholastics. He graduated with a Bachelor of Arts in Biology in 2007 from the University of Dallas where he was a three year letter winner in baseball. After graduation, he moved home to Napa Valley and began to work in the local wine and restaurant industry. Augie gained further wine knowledge and experience at the Michelin rated Étoile restaurant at Domaine Chandon in Yountville. Through this time, he made various trips to Europe where he studied local viticulture and wine. Augie is a Certified Sommelier with the Court of Master Sommeliers and will be taking his Level Three Advanced Sommelier exam in the near future. Augie's lifelong enthusiasm to learn and passion to share his knowledge is the driving force behind Meadowood's Wine Experiences Program.

MEADOWOOD
Napa Valley

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