# WINE COUNTRY CONCIERGE

Dear David and Amy,

Welcome back to Napa. Below you will find your itinerary for October 14th to 18th. It's has been a pleasure creating this 8th itinerary for you and your friends.

## Friday October 14th

1 pm Fly into SFO and get picked by one of my hand selected drivers to avoid the congestion of San Francisco he will swiftly maneuver though the carpool lane and drive over the Golden Gate Bridge and drop you off at:

Fish Restaurant, 350 Harbor Drive, Sausalito. 415-331-FISH.

First come first serve to the freshest seafood and best views in Sausalito. Enjoy their cup of chowder or fish and chips while gazing back the Golden Gate Bridge.

Stop at **Muir Woods Redwood Forest** and walk though the giant redwoods to get a feel for their majestic size.

**3 pm** Private tasting at **Seven Apart**. This uber private experience only hosts 3 private tasting per day and is not open to the public.

This jewel of a project started in 1999 with the a single block of land on the ridge of Atlas Peak. At 1,475 feet above the valley floor this volcanic formation was excavated and planted to vines. Named Stag's Ridge by owner Don Daddy. At the helm of winemaking is Andy Erickson. A perfect pairing to make this one of the best hidden gems in Napa Valley.

Check into your Villa rental in the Town of Saint Helena located on Spring Mountain Road.

This historic and immaculately manicured 5 bedroom home is tucked away in the west side of the charming town of Saint Helena. Overlooking vineyards perched on Spring Mountain. A perfect was to enjoy a glass while frolicking in the pool or having chef prepare your meal while you unwind.

Enjoy a stroll to dinner at:

#### 7:30 pm Dinner reservation at Goose & Gander.

A speakeasy style gathering place for locals and visitors to celebrate Napa Valley's abundant bounty. Chef Kelly McCown creates amazing rustic American food and mouthwatering bar bites served in our pub-like dining room, cherished basement bar or lush patio.

#### Saturday October 15th

Enjoy a short walk to the charming downtown Saint Helena to Model Bakery to enjoy one their famous breakfast sandwiches which includes Oprah's favorite muffin toast.

10:45 am Your driver with Beau will pick you up.

11:15 am Private tasting at **Promontory**. One of the newest wine projects for the Harlan Family. Reservations are as hard to come by as The French Laundry and \$200 per person independent of purchase and waived for clients of Wine Country Concierge.

In the early 1980's while hiking along Oakville's southern ridge Bill Harlan discovered an isolated territory. This hidden expanse – ancient and untamed – moved him deeply and it remained elusive until the Harlan family finally captured it in 2008.

Stop at one of Napa's most famous chef's home where you will learn how to make fresh pasta while sipping on bubbly prior to sitting down for with Chef Cyndy for lunch.

**2:30 pm** Private tasting at **Flint Knoll** at 1174 & 1176 Loma Vista Dr. Stag's Leap. Your host will be owner and DTC guru Aaron Michaelis.

Flint Knoll is a boutique, small production wine brand that crafts wines which each highlight the farming, vineyards and vintage. Aaron is a success story of a young man that came to Napa to learn the wine industry and today is the owner of several boutique projects. Do ask him about his new partnership with Bubba Burgers....

Following this, your driver will return you to your Villa.

**5:30 pm** In house private tasting with **Pahlmeyer Winery** & Estate Ambassador Lili Shariati. Pahlmeyer remains one of the most iconic Napa Valley Wines and has a long waitlist for new clients looking to acquire it. This evening's wines will be made available to you in limited quantities as a thank you for your support of Wine Country Concierge.

In lieu of a tasting fee, we kindly ask that you support the highly allocated wines and purchase the allotment of 6 bottles or more per couple. These wines are technically sold out and have a multi-year wait list. We appreciate your support and her time.

Following this, Chef Elliot – Former Sous Chef from The French Laundry will prepare your multi course style dinner.

### Sunday October 15th

Pre-order breakfast burrito's at Azteca Market or drop in at Sunshine Market to pick up breakfast sandwiches.

11 am Your driver with Beau will pick you up.

11:30 am Private tasting at Roy Estate. This not open to the public private estate includes a full time chef who's pedigree include working for many Michelin Star Chef's on the East Coast.

The scenic 17-acre vineyard given the local name of the Grand Crus of Napa Valley. Their distinct single vineyard program is winemaker Phillipe Melka's best work in the Valley. Wines are sold by allocation and have a long wait list to acquire.

**2 pm** Private tasting with cheese and charcuterie at **Fantesca Estate & Winery**. Not open to the public and hosting active mailing list members Tasting fee of \$250 per person is waived per Wine Country Concierge.

With chief winemaker Heidi Barrett (of Screaming Eagle fame) at the helm, this winery with current output of 800 cases of Cabernet Sauvignon and less than 700 cases of Chardonnay is well on its way to cult status. Owners Duane & Susan Hoff were executives with Best Buy who decided to devote their attention to their other passion, wine.

**2:30 pm** Private tasting at **Cornell Vineyards.** Time after time, Cornell scores as one of the top 5 best wines make in Napa Valley for us locals and wine experts.

A of rugged, untamed ground on a former stagecoach route where vines had been tended by early settlers. Two hundred wild acres with sweeping views contain twenty acres of obsessively farmed vineyard blocks, each with its own distinctive imprint. Under the guidance of winemaker Francoise Peschon who strives to make a Cabernet Sauvignon that is faithful to the diversity of this impressive land.

**8 pm** Dinner reservation at **The Charter Oak**. While The Restaurant at Meadowood did not survive the fires of 2020, Charter Oak shines in this Valley in innovation and re-crafting classics like the best burger in Napa Valley.

3 star Michelin Chef Chistopher Kostow (The Restaurant at Meadowood) seasonal and family style California fare served in luxe, brick-walled quarters with an outdoor patio.

#### Monday October 17th

9 am Check out of the Villa and depart Napa Valley. Your driver will pick you up.

11 am Walk into Hang Ah Tea Room for Dim Sum Brunch in Chinatown. No trip is complete without enjoying their Dim Sum Brunch where the ladies walk around your table offering bamboo bowls with dumplings of all size and flavors.

We hope you have an absolutely wonderful time while you're here. We kindly ask that you write a review for our services and your experience at the end of your trip. Gratuity is never expected however always gratefully appreciated.

If I can provide further assistance, please note that any changes to your itinerary we welcome per our agreement. We do ask that you provide us ample of time as we are often outside our office while conducting site inspections for new and up and coming wine country experiences. Your feedback and referrals will be greatly appreciated.

Sincerely,

Acia Catto

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