



The Symposium for
Professional Wine Writers at
Meadowood Napa Valley

PROGRAM SCHEDULE
& WINE LIST

WELCOME TO THE 10TH ANNUAL SYMPOSIUM FOR PROFESSIONAL WINE WRITERS

Each year, the symposium draws top wine book authors and editors, wine magazine writers and critics, newspaper wine columnists, bloggers and other editorial wine content creators to the Napa Valley to speak, listen, debate, explore themes prevalent in contemporary wine writing and network with their peers for four days. A combination of lectures, panel discussions, group and individual writing sessions, wine tasting and fine dining make the symposium an unmatched career opportunity for editorial wine, wine-food and wine-travel writers.

We're delighted that you are with us for one of the most exciting weeks in Napa Valley. If there is anything we can do to make your stay more enjoyable, please let us know.

Jim Gordon | Executive Director
Symposium for Professional Wine Writers
jimgordon.wine@gmail.com | 707.815.0893

Ann Marie Conover | Director of Marketing & Communications
Meadowood Napa Valley
amconover@meadowood.com | 707.967.1216

Julie Sigourney | Marketing Event & Production Specialist
Meadowood Napa Valley
jsigourney@meadowood.com | 707.968.3155

Traci Dutton | Manager of Public Wine and Beverage Studies
The Culinary Institute of America at Greystone
t_dutton@Culinary.Edu | 707.967.2385

Linda Reiff | President and CEO
Napa Valley Vintners
lreiff@napavintners.com | 707.968.4211

Patsy McGaughy | Communications Director
Napa Valley Vintners
pmcgaughy@napavintners.com | 707.968.4207

Additional resources and information available at winewriterssymposium.org
Follow and join the conversation at #WWS14



— PROGRAM SCHEDULE —

WELCOME DAY

Tuesday, February 18, Meadowood Napa Valley

9 A.M. to 5 P.M. | Check-in, Meadowood Reception Lodge

10 A.M. to NOON | Coaching Sessions*

Noon to 1 P.M. | Rookie-only Orientation*, Woodside Room
(Lunch will be provided for first-time attendees; returning attendees and speakers lunch on their own.)

1:15 to 4 P.M. | Down & Dirty Winery Experiences*, Meadowood Reception Lodge | Small-group, hands-on winery visits to one of the fellowship-sponsoring wineries

4:15 to 6:15 P.M. | Coaching Sessions*

6:30 P.M. | Welcome Reception featuring wines from limited production Napa Valley brands, Woodside Room

7:15 P.M. | Welcome Dinner and introductions, featuring wines from limited production Napa Valley brands, Vintners Room

9 to 11 P.M. | After-party featuring wines from Napa Valley brands established in 2005, Woodside Room

WINE INDUSTRY DAY

Wednesday, February 19, Meadowood Napa Valley

7:30 A.M. | Breakfast, Vintners Room

8:15 A.M. | Welcome, Vintners Room
Linda Reiff, president and CEO, Napa Valley Vintners

8:30 to 9:30 A.M. | Keynote Session and Q & A with Robert M. Parker Jr.

9:30 to 10:45 A.M. | State of the Wine Industry
Panel discussion moderated by Jim Gordon, *Wines & Vines*, with John Gillespie, Wine Opinions; Rob McMillan, Silicon Valley Bank; Bill Cascio, Glazer's distributors

10:45 A.M. | Break

11 A.M. to NOON | Shades of Green: Understanding Environmental Standards | Panel discussion moderated by Sara Schneider, wine editor of *Sunset*, with Laurel Marcus of Fish Friendly Farming; Whole Foods wine buyer Roger Fawcett; and Mark Neal of Jack Neal & Son

12:15 to 1:15 P.M. | Lunch featuring wines from Napa Green Producers, Woodside Room

1:30 to 2:30 P.M. | Breakout Sessions*

- A. The Multiple Personalities of Chardonnay, Vintners Room | Blind tasting exercise with Karen MacNeil, chairman of the Rudd Center for Professional Wine Studies at The Culinary Institute of America and Ray Isle, executive wine editor, *Food & Wine*
- B. Write Better Pitches & Get Your Stories Placed, Woodside Room | With Alison Clare Steingold, senior editor, *C Magazine* and David White, founder Terroirist.com

3 to 4 P.M. | Breakout Sessions*

- C. Identifying Wine Sensory Attributes and Flaws, Vintners Room | Tasting with Lisa Perrotti-Brown, editor-in-chief, *The Wine Advocate* and Eric Herve, Ph.D., ETS Laboratories
- D. Enhance Your Writing with Visual Images, Woodside Room | Improve your photography and videography skills in a hands-on workshop, with Bonjwing Lee, founder, Ulterior Epicure; Kaethy Kennedy, and Alan Kropf of *Mutineer*

4:30 to 7 P.M. | Coaching Sessions*

5 to 6 P.M. | Grab and go wine pickup, Reception Lodge

EVENING | Dine Around | Evening free to enjoy Napa Valley dining. Sign-ups available for informal groups.

*Requires advance signup with Julie Sigourney at Meadowood Napa Valley

CRAFT OF WRITING DAY

Thursday, February 20, The Culinary
Institute of America at Greystone

7:10 A.M., 7:40 A.M. | Two shuttles depart for CIA from Meadowood Reception Lodge

7:30 A.M. | Breakfast, CIA Teaching Kitchen
(Attendees must wear their name badges and keep to safe aisles in the Teaching Kitchen.)

8:15 A.M. | Welcome, EcoLab Theatre
Tom Bensel, managing director, The Culinary Institute of America at Greystone
Karen MacNeil, chairman, Rudd Center for Professional Wine Studies

8:30 to 9:45 A.M. | Unexpected Napa Valley Wines tasting and writing exercise with Eric Asimov, chief wine critic, *The New York Times* and Jon Bonné, wine editor, *San Francisco Chronicle*

9:45 to 10:30 A.M. | Facts vs. Fiction with Jay McInerney in conversation with Ted Loos

10:30 to 10:45 A.M. | Break

10:45 to 11:45 A.M. | What Luxury/Lifestyle Editors Want and Don't Want | Panel with moderator Richard Bradley, editor, *Worth*; Jacqueline Gifford, senior editor, *Travel + Leisure*; Alison Clare Steingold, senior editor, *C*; Ted Loos, freelance writer, *Bon Appétit*, *Vogue*, *Vanity Fair*

11:45 A.M. to 12:30 P.M. | Lunch, featuring unexpected Napa Valley white and red wines, Wine Spectator Greystone Restaurant

12:45 to 1:45 P.M. | Breakout Sessions*

- E. Story Pitching, Speed-Dating Style, Ventura Center
Pitch your best story ideas to these potential assigning editors in five minutes with each: Talia Baiocchi of *PUNCH*, Richard Bradley of *Worth*, Jacqueline Gifford of *Travel + Leisure*, Alan Kropf of *Mutineer*, Alison Clare Steingold of *C*, David White of *Terroist.com*, Sara Schneider of *Sunset*
- F. Wine Tasting for Critical Review, EcoLab Theatre
Taste along with accomplished critics to learn in detail how they taste when reviewing. With moderator Alder Yarrow of *Vinography*; Ray Isle, executive wine editor, *Food & Wine*; Lisa Perrotti-Brown, editor-in-chief, *The Wine Advocate*

2 to 3:15 P.M. | Tell Me a Story: Make Good Writing Great, EcoLab Theatre | Lecture and writing exercise with Michael Shapiro, non-fiction author and Columbia University journalism professor

3:15 to 4 P.M. | The Crucial Importance of Point of View
Why self-evaluation and recognition of one's preferences and abilities are vital for wine writers, with *The New York Times* chief wine critic, Eric Asimov

4 P.M. to 5 P.M. | Coaching Sessions* / Free time at CIA

4:30 P.M., 5 P.M. | Two shuttles return to Meadowood

6 P.M. | Reception featuring Napa Valley sparkling wine, Woodside Room

7 P.M. | Fellowship Dinner, An elegant dinner honoring fellowship winners, with wines from sponsor wineries, this year featuring the 2004 vintage to mark the 10th annual symposium, Vintners Room

10 P.M. | After Party, featuring dessert and late harvest wines, Woodside Room

*Requires advance signup with Julie Sigourney at Meadowood Napa Valley

TAKE-HOME DAY

Friday, February 21, The Culinary
Institute of America at Greystone

7:45 A.M. to 8:30 A.M. | Checkout, coffee and pastries,
Meadowood Reception Lodge

8:15 A.M., 8:45 A.M. | Two shuttles depart for CIA Greystone
from Meadowood Reception Lodge

9 to 10:45 A.M. | Vintage Perspective and Retrospective
Tasting, CIA Rudd Center | Symposium attendees
participate in a walk-around blind tasting for media and
trade of current and aged wines as part of Premiere
Napa Valley activities

11 A.M. to NOON | Final Session: Success Stories, CIA
Greystone Ventura Center | Take-home lessons and
to-do's based on attendees' and faculty members' recent
successes in career paths, writing accomplishments,
new publishing opportunities, etc., with Eric Asimov, chief
wine critic, *The New York Times*; Jay McInerney, author and
wine columnist, *Wall Street Journal*; Ray Isle, executive wine
editor, *Food & Wine*; Richard Bradley, editor-in-chief, *Worth*;
and Sara Schneider, wine editor, *Sunset*

NOON | Symposium adjourns

12:15 P.M., 12:45 P.M. | Two shuttles to Meadowood,
outside main CIA entrance

Friday Afternoon and Evening | Winery open houses,
tastings and celebrations throughout Napa Valley
as part of Premiere Napa Valley activities
(Contact cconniff@napavintners.com for schedule.)

PREMIERE NAPA VALLEY

Saturday, February 22, The Culinary
Institute of America at Greystone

(Symposium attendees may request media
credentials from cconniff@napavintners.com.)

9:30 A.M. to 12:30 P.M. | Barrel Tasting

11 A.M. to 1 P.M. | Lunch in the CIA Teaching Kitchen

1 P.M. to 4 P.M. | Live Auction

*Requires advance signup with Julie Sigourney at Meadowood Napa Valley

2014 SYMPOSIUM ATTENDEES, FACULTY AND SPEAKERS

Antonia Allegra | Culinary Career and Writing Coach

Eric Asimov | Chief Wine Critic, *The New York Times*

Talia Baiocchi | Editor-in-Chief, *PUNCH*

Neil Beckett | Editor, *The World of Fine Wine*

Jon Bonné | Wine Editor, *San Francisco Chronicle*

Virginie Boone | California Editor, *Wine Enthusiast*

Richard Bradley | Editor-in-Chief, *Worth*

Tina Caputo* | Editor, *Vineyard & Winery Management*

Tricia Conover | Wine Writer, CWP, GrapeStone Concepts

Heidi Cusick Dickerson* | Wine & Food Journalist

Joe Czerwinski | Managing Editor, *Wine Enthusiast*

Jeb Dunnuck | Wine Critic, *The Wine Advocate*

Ann Ward Ernst | Editor, *Weekly Calistogan*

Doug Ernst | Writer, Doug Ernst & Associates

Stella Fong | Freelance Writer/Culinary Instructor

Janet Forman* | Freelance Journalist/Producer,
National Geographic Traveler

Paul Franson* | Founder, *NapaLife*; Senior
Correspondent, *Wines & Vines*

Melody Fuller | Writer, *Priorities*

Jacqueline Gifford | Senior Editor, *Travel + Leisure*

Jim Gordon | Editor, *Wines & Vines*

Ray Isle | Executive Wine Editor, *Food & Wine*

Richard Jennings | Writer/Wine Critic, RJonWine.com

Marianne Karas | CSW, Wine Columnist, *Venice Magazine*

Katie Kelly Bell* | Freelance Writer

James Knight* | Wine Columnist, *North Bay Bohemian*

Alan Kropf | Founder, *Mutineer*

Rick Kushman* | Wine Commentator, Capital Public Radio

Tony Lawrence | Freelance Wine & Food Pairing Writer,
A Winechef For You, LLC

Bonjwing Lee | Writer/Photographer

Ted Loos | Freelance Writer

EveAnn Lovero | *Vino con Vista*

Karen MacNeil | Author and Wine Educator

Elin McCoy | Wine Columnist, *Bloomberg News/Zester Daily*

Jay McInerney | Author and Wine Columnist,
Wall Street Journal

Kathy Merchant | Wine Educator, Writer & Consultant,
Kathy Merchant LLC

Kerry Newberry* | Freelance Writer

Kara Newman* | Spirits Editor, *Wine Enthusiast*

Robert M. Parker Jr. | Founder, *The Wine Advocate*

Lisa Perrotti-Brown | Editor-in-Chief, *The Wine Advocate*

Monica Prella* | Freelance Writer

Ben Narasin | Freelance Writer

Michael Reiss | Writer, Foodandwineaccess.com

Thomas Riley | Freelance Writer/Blogger

Laura Sanchez* | Wine Writer, *Edible Santa Barbara*

Patricia Savoie* | Wine Columnist, *ICON Magazine*

Sara Schneider | Wine Editor, *Sunset*

Michael Shapiro | Professor, Columbia University

Alison Steingold | Senior Editor, *C Magazine*

Pam Strayer | *Wine Country Geographic*

Diane Sukiennik | Writer, Foodandwineaccess.com

Sean Sullivan* | Critic, Washington Wine Report,
Wine Enthusiast

Fred Swan | Writer-Founder, NorCal Wine

Luke Sykora* | Senior Editor, *Wine & Spirits*

Pat Thomson | Writer, *Tastes of Italia*

W.R. Tish* | Managing Editor, *Beverage Media*

Kort van Bronkhorst | Writer, Highway 29 Writing

Bill Ward* | Wine Columnist, *Minneapolis Star Tribune*

David White | Founder & Editor, Terroirist.com

Alder Yarrow | Editor, Vinography.com

* 2014 fellowship winner. Detailed biographies and photos available at winewriterssymposium.org. Please forgive any errors or omissions – they are unintentional.

— WINE LIST —

WELCOME DAY

Tuesday, February 18, Meadowood Napa Valley

Rookie Orientation and Lunch – Napa Valley Rosé Wines

Newbies to the symposium will celebrate their “first blush” at the program with some Napa Valley rosé wines made from a variety of red wine grapes.

- FEATURED ROSÉ WINES -

Barlow Vineyards | 2012 Rosé, Calistoga

Crisp, dry and fruity with hints of strawberry and raspberry.

Blackbird Vineyards | 2012 Rosé, Arriviste, Napa Valley

A winsome, salmon red-colored rosé of Merlot, Cabernet Sauvignon and Cabernet Franc. Strawberry and iris aromas give way to flavors of tart cherry and bright citrus carrying clean minerality and bright acidity on to the lingering finish. Saignée method, cold fermented for six weeks, sur lie aged and cold stored.

Canard Vineyard | 2013 Rosé, Coucher de Soleil, Calistoga

Made from whole cluster pressed estate Merlot, Cabernet Franc and Zinfandel. Fresh, wild strawberries, peaches and ruby red grapefruit on the nose with bright acidity and a long finish. Styled after the dry wines of Provence and reminiscent of a pink sky at dusk – the name Coucher de Soleil means “sunset” in French.

Domaine Chandon | NV Sparkling Wine, étoile Rosé, Napa Valley

Our étoile rosé is influenced by the addition of Pinot Noir at tirage (this is the step in the sparkling winemaking process when we bottle the wine for its second fermentation) and aged for five years on the lees, resulting in a truly elegant sparkling wine.

PEJU | 2012 Rosé of Syrah, Napa Valley

A dry, 100% single-vineyard (Persephone Vineyard) rosé made using the saignée method.

Porter Family Vineyards | 2012 Rosé, Sandpiper, Coombsville

This delicious rosé is made from 100% Coombsville Syrah and blended from Porter Family estate vineyards, as well as the Shearer and Haynes Vineyards.

Stags' Leap Winery | 2012 Rosé, Amparo, Napa Valley

Named after Amparo Grange, lady of the Manor House at Stags' Leap from 1941 to 1955, this wine embodies her style of gracious living and her love of life. This wine is inspired by the classic dry rosés of Tavel in the Southern Rhône and made from Grenache grown on a hot stony plateau in Calistoga.

Swanson Vineyards | 2012 Rosé, Napa Valley

Gently crushed followed by 48 hours of skin contact and cold fermented to dryness in stainless steel. Weekly lees stirring through December; 100% Sangiovese.

Welcome Reception and Dinner – Napa Valley Wines from Small Producers (under 2,500 cases)

It often comes as a surprise that so many of Napa Valley's producers are small and family owned. More than a quarter of Napa Valley wineries make less than 2,500 cases per year. Tonight's program features a variety of wines from these micro-producers.

- FEATURED WHITE WINES -

Arrow&Branch | 2012 Sauvignon Blanc, Napa Valley

Intense and inviting aromas invoke the clean notes of fresh citrus blooms after rain and grounded in the familiar character of new apricots, ripe nectarine and grapefruit peel. Fermented in stainless steel barrels and aged in used and new French oak, the wine rings clear, un-muddled and well-delineated.

Galerie | 2012 Sauvignon Blanc, Galerie Naissance, Napa Valley

Winemaker Laura Díaz Muñoz brings her unique world view to the prism of California winemaking as she crafts wines that marry European sensibilities with exceptional fruit. Galerie wines are multifaceted expressions illustrating common touchstones of quality even as the wines speak loudly to their sense of place.

Ideology Cellars | 2012 Chardonnay, Blondie Gone Wild, Oak Knoll District

“Gone Wild” refers to the risky, but rewarding, approach of allowing nature to take its course. Numerous strains of wild yeast ride in from the vineyard on the freshly-picked grapes. Relying on them means a slow, somewhat unpredictable fermentation, but each strain contributes its own unique, subtle nuances.

Malk Family Vineyards | 2012 Sauvignon Blanc, Oak Knoll District

Aromas of fresh lime blossoms jump from the glass, highlighted by notes of ripe peach, citrus zest and a subtle, flinty minerality. This wine is incredibly fresh and lively on the palate, with a textured and developed mouth feel that far exceeds expectations. Only 290 cases produced.

Phifer Pavitt Wine | 2012 Sauvignon Blanc, DATE NIGHT, Napa Valley

Made in a traditional French style, this wine is 100% Sauvignon Blanc, 100% aged in stainless using the sur lie method. Only 560 cases produced.

Pine and Brown Winery | 2012 Sauvignon Blanc, Ink Grade Road Vineyard, Napa Valley

Our winery is dedicated to crafting handmade wines which reflect the quality of the fruit sourced from established vineyards in the Napa Valley. Our winery is owned and operated by the winemaker, Tom Rees, who manages every level of the process to ensure the vision from vineyard to bottle.

PureCru Napa Valley | 2010 White Blend, PURETY, Napa Valley

Modeled after Haut Brion Blanc with slightly different winemaking due to different climatic situations. Precise balance resulting without malolactic fermentation, producing a wine that will age well for at least a decade. Partial barrel fermentation and aging of this wine will allow the wine to mature.

Shadowbox Cellars | 2011 Chardonnay, Orchard Vineyard, Oak Knoll District

The second vintage of our Orchard Vineyard Chardonnay had a truly limited production of 100 cases. Made by Mike Drash and sourced from 44-year-old vines in the Oak Knoll District.

VinRoc Wine Caves | 2012 Chardonnay, Napa Valley

We produced this in the style that allows the fruit to shine through, with only 25% of the wine going through malolactic fermentation. We felt that this was the threshold between fullness and butter. We then aged the wine in stainless steel on the lees for 12 months.

- FEATURED RED WINES -

Corison Winery | 2010 Cabernet Sauvignon, Kronos Vineyard, Napa Valley

Cathy Corison produces two limited Cabernet Sauvignons, both grown on benchland between Rutherford and St. Helena. Her wines are powerful and elegant, speak of place, grace the table and enjoy a long, distinguished life.

Croze | 2010 Cabernet Sauvignon, Rutherford

We recognize the age-old tradition of terroir and only source grapes from optimal sites where families take the same care in growing wine as we do in making it. We stay true to our Napa Valley heritage and produce wines in the classic style with balance being the dominating theme.

Dos Lagos Vineyards | 2009 Cabernet Sauvignon, Atlas Peak

This wine is 100% estate-grown from our vineyard high on on Atlas Peak (1,650 feet elevation). Winemaker Robert Foley has crafted this wine to showcase the terroir of our vineyard, particularly the volcanic ash soil in which our vines are grown.

Farella Vineyard | 2010 Cabernet Sauvignon, Coombsville

Estate-bottled (grown, produced and bottled on-site) Cabernet Sauvignon produced since 1991 in Coombsville with the same winemaker, Tom Farella.

Gallica | 2011 Cabernet Sauvignon, Napa Valley

Winemaker Rosemary Cakebread makes wines limited by what our vineyard sites produce-start to finish. The 2011 vintage shows off Oakville terroir and classic Cabernet Sauvignon characteristics.

Knighton Family Vineyards | 2010 Cabernet Sauvignon, Napa Valley

A true mountain Cabernet Sauvignon (1,200 feet elevation) from the top of the historic Toll Road in Calistoga. The vineyard was planted in 2004, with the first vintage of this family-owned winery being the 2007. Only 200 cases sold per year.

Notre Vin | 2010 Cabernet Sauvignon, Howell Mountain

May-Britt and Denis Malbec combine their extensive winemaking experience working in both France and California, putting a great deal of attention to detail in crafting a Cabernet Sauvignon from multiple sites on Howell Mountain.

PATEL - Napa Valley | 2009 Cabernet Sauvignon, Napa Valley

Our 2009 Cabernet Sauvignon is a hallmark of Napa Valley expression. It was sourced from vineyards in Coombsville and Atlas Peak. Just 800 cases produced.

Red Mare Wines | 2010 Cabernet Sauvignon, Napa Valley

We source fruit meticulously from very small, well-respected vineyards throughout the Napa Valley, from Carneros to Coombsville, and northward on the valley floor in Oakville, Rutherford and St. Helena. We seek vineyards with distinctive character that come together to produce layered and balanced wines.

Saint Helena Winery | 2007 Cabernet Sauvignon, Sympa, St. Helena

Ours is a small winery making two estate Cabernet Sauvignons with winemaker Aaron Pott. The vines are grown in valley floor bale loam soils and the wine is fermented using native yeasts and aged in French oak barrels.

Seven Stones Winery | 2010 Cabernet Sauvignon, Napa Valley

Seven Stones is a 45-acre winery estate nestled above Meadowood Napa Valley in St. Helena. Our well-drained, rocky, volcanic soil enables us to produce a Cabernet Sauvignon of power and refinement, expressing our unique terroir, under the guidance of our talented winemaker, Aaron Pott.

Spoto Wines | 2011 Red Blend, Cuvée Florence, Oakville

Spoto Wines produces less than 500 cases per year. We start with the best grapes from the Oakville appellation. Our wine is hand-crafted in small lots with attention to detail at all stages. Aged in new French oak barrels.

Tetra | 2010 Cabernet Sauvignon, Prime Solum, Napa Valley

Prime Solum means “an ideal place to grow something,” in this case, wine. Bill Hill’s Brokenrock Vineyard in the eastern hills of Napa is such a place, consistently yielding Cabernet Sauvignon that combines lushness and intensity with elegance and finesse. In 2010, just 350 cases were produced.

Tierra Roja Vineyards | 2009 Cabernet Sauvignon, Oakville

Tierra Roja is Linda Neal’s Oakville vineyard, with a single wine produced each year to showcase the rich, volcanic, red soils she farms. David DeSante is the winemaker and his refined style creates a wine that opens with a new layer of sensation with every sip.

Tom Eddy Winery | 2010 Cabernet Sauvignon, Spanos Berberian, Napa Valley

Ours is a small, under the radar winery, family owned and operated by winemaker Tom Eddy and ex-sommelier Kerry Willerton Eddy. As a University of California, Davis class of ‘74 grad, Tom celebrates his 40th vintage as a now iconic California winemaker and the 21st vintage for the Tom Eddy label.

Vineyard 511 | 2009 Cabernet Sauvignon, Diamond Mountain District

This new 100% Cabernet Sauvignon is from a west-facing hillside on Diamond Mountain, planted in rocky, white-ash soil which provides low-yielding, small berries, and shows classic Diamond Mountain intensity, with firm tannins and intensely concentrated blackberry, currant and cocoa.

XTANT | 2006 Red Blend, Napa Valley

This is a limited production of fewer than 600 cases. It is a French-style blend of Cabernet Sauvignon, Merlot and Malbec.

WINE INDUSTRY DAY

Wednesday, February 19, Meadowood Napa Valley

Lunch – Featuring Wines from Napa Green Certified Producers

More than 61,000 acres of land in Napa County are enrolled or certified in the Napa Green Land program and more than 3.3 million cases of wine produced each year come from Napa Green Certified Winery facilities. Today's lunch features wines from vineyards and wineries participating in the program.

- FEATURED WHITE WINES -

Bouchaine Vineyards | 2011 Chardonnay, Estate Vineyard, Los Carneros

Our vineyards are farmed using sustainable practices, leaving a gentle imprint on the land with a farm plan that conserves natural resources and protects surrounding waterways. Examples include: cover crops, composting, bird boxes, natural waterways and deficit irrigation.

Cliff Lede Vineyards | 2012 Chardonnay, Napa Valley

We are committed to protecting the valuable land and water with which we grow our wine grapes. Our wines reflect this balance through use of compost, solar panels, cover-cropping, mechanical weed control, deficit irrigation, natural habitat for wildlife, restored riparian areas and native plant insectarie.

Clos Du Val | 2011 Chardonnay, Carneros

We are enrolled in Napa Green and Fish Friendly Farming, which provide expertise on erosion and soil loss, stream bank failure and water quality. These best practices programs helped us to develop farm-specific plans tailored to protect and enhance Napa's ecological quality.

Cuvaison | 2012 Chardonnay, Carneros Estate, Los Carneros

Cuvaison's Carneros estate vineyard and winery are certified sustainable by the Napa Green Certified Land and Winery programs as well as Fish Friendly Farming. We incorporate solar power, certified sustainable farming practices and a recycled water program.

Franciscan Estate | 2011 Chardonnay, Cuvée Sauvage, Los Carneros

As new vineyards go in, hedgerows of native plants provide bio-diversity and harbor beneficial insects. Our vineyards are dry-farmed and we developed our reservoir with reeds and tules and partnered with the Audubon Society creating a haven for birds and waterfowl.

Newton Vineyard | 2011 Chardonnay, Unfiltered, Napa Valley

Our sustainable philosophy begins with the winery's green design, including caves built into the cool hillside and a rooftop garden that insulates our cellar. Only 20% of the estate is farmed, protecting both flora and fauna. We use cover crops to prevent soil erosion and natural watershed irrigation.

Schramsberg Vineyards | 2011 Sparkling Wine, Blanc de Blancs, Napa Valley

A Certified Napa Green Winery since 2009, we have a long history of stewardship. Underground caves, solar panels, protocols to minimize water usage, and recycling programs for glass, metal, plastic, cardboard and other materials are all aspects of the property's efforts to protect the environment.

Starmont Winery & Vineyards | 2011 Chardonnay, Napa Valley

Our state-of-the-art winemaking facility is solar-powered and we recycle 100% of winery process water for irrigation. We use cover crops to prevent erosion and provide nutrient control, in addition to composting. Bird boxes help with pest management and weather stations contribute to efficiencies in disease prevention. Our winery annually diverts more than 90% of waste.

Stony Hill Vineyard | 2008 Chardonnay, Napa Valley

Originally planted in the 1950s, but over the last ten years we have converted from intensive farming practices to more sustainable viticulture. We primarily dry farm, use no-till farming practices, rely on cover crops for erosion control, restrict the use of pesticides and spread pumice back in the fields to sustain the soil. All of the main roads were reconstructed to minimize the impact of storm run-off.

- FEATURED RED WINES -

Alpha Omega | 2010 Cabernet Sauvignon, Stagecoach, Atlas Peak

We are certified in both the Napa Green Land and Winery programs. We make every effort to reduce our impact through active energy and water conservation. We understand our responsibility to our community to implement best practices in everything we do.

Beringer Vineyards | 2010 Cabernet Sauvignon, Private Reserve, Napa Valley

Beringer has been a proud leader of the stewardship and sustainability of the Napa Valley. We were an early adopter of the Napa Green program, certifying all our vineyard sites and winery facilities. We use comprehensive energy saving measures and manage our vineyards with as little impact as possible.

The Hess Collection Winery | 2010 Cabernet Sauvignon, Mount Veeder Estate, Mount Veeder

In the high altitude vineyards on Mount Veeder, we use no-till farming practices, cover crops and compost, along with goats for natural vegetation control, raptor roosts and tracked vehicles to improve erosion control.

J. Davies Estate | 2010 Cabernet Sauvignon, Diamond Mountain District

Certified Napa Green Land since 2009, J. Davies Estate uses many practices to protect our land, including Fish Friendly Farming, no-till practices, adherence to Napa County hillside ordinances, incorporation of sustainable agriculture and integrated pest management techniques.

Keenan Winery | 2010 Cabernet Sauvignon, Reserve, Spring Mountain District

Our sustainable farming practices promote a healthier vineyard, while minimizing the impact on our fragile mountainside environment. A healthy vineyard leads to higher quality wines and a balanced environment increases vineyard longevity.

LATERAL | 2011 Red Blend, Napa Valley

Chris Condos is renowned for his expertise in high quality, small batch wines and his advocacy of advanced organic winemaking practices, including: CCOF-certified protocols, organic supply chain verification, no concentrate or PVPP fining agents, 30% post-consumer recycled content packaging, soy based inks for case boxes, use of renewable natural cork and biodiesel staff vehicles.

Long Meadow Ranch Winery | 2010 Cabernet Sauvignon, Napa Valley

We are Napa Green Certified and a Certified Organic Farm by CCOF. At our solar-powered facilities, we make our own fertilizers and our farming system is built not only around winemaking, but also includes estate-produced olive oil, grass-fed Highland cattle, an organic vegetable garden and a poultry flock.

Quintessa | 2010 Red Blend, Rutherford

Quintessa has adopted the agroecological principles of soil conservation, biodiversity enhancement and integrated pest management. These unique practices aimed at enlivening vineyard soils include applications of compost, compost tea and biodynamic preps, in addition to the use of cover crops.

Robert Mondavi Winery | 2010 Cabernet Sauvignon, Reserve, Napa Valley

We have an aggressive recycling program for glass, paper, corks and cans, as well as more than one million gallons of winery waste water annually for use in the vineyards. We put organic matter (grape seeds and stems not used in fermentation) back into the vineyard to improve the health of our soils.

Saintsbury | 2011 Pinot Noir, Brown Ranch, Los Carneros

One of the first wineries to achieve Napa Green Land certification. Some of our key practices: native plant insectaries attract beneficial insects, no tillage minimizes erosion and enhances water filtration and solar panels at the winery provide natural energy and reduce our energy use.

Silverado Vineyards | 2009 Merlot, Mt. George Vineyard, Napa Valley

Our entire estate (100%) is sustainably farmed, 15% is farmed organically, 70% is Certified Napa Green, 50% is preserved in the Land Trust exclusively for open space and agriculture use and 50% of the winery is powered by our solar panels.

Stag’s Leap Wine Cellars | 2010 Cabernet Sauvignon, Napa Valley

Choices made in the vineyard have a profound influence on the quality of our wine, the health of the environment and the welfare of generations to come. By embracing rather than competing with Mother Nature, we seek to promote a healthy ecosystem – one that includes vibrant vineyards destined to produce high quality grapes for years to come.

Trefethen Family Vineyards | 2010 Red Blend, Dragon’s Tooth, Oak Knoll District

Our family is committed to being good stewards of the land, responsible neighbors and enlightened employers. To make great wine, you have to have great grapes. We firmly believe that the only way to do this is by keeping our vineyards healthy and thriving, which is why we practice sustainable farming.

Tres Sabores | 2010 Red Blend, ¿Por qué no?, Napa Valley

We have been an estate vineyard California Certified Organic Farm (CCOF) since 1990. Some of our practices include dry farming, use of cover crops, on-site pumice composting incorporating manure from farm-raised sheep and guinea fowl, and a diversity of plantings, including olive and pomegranate trees.

Volker Eisele Family Estate, 2009 Cabernet Sauvignon, Chiles Valley District

We have farmed organically for nearly forty years and are a California Certified Organic Farm (CCOF). We work very hard to care for the land and have restored the riparian corridors as well as the habitat for the native species.

Dine-Around

Ensure your dining experience includes Napa Valley wine. Stop by the Reception Lodge at Meadowood Napa Valley between 5 and 6 p.m. and grab a bottle to share with your dinner companions.

NOTES

CRAFT OF WRITING DAY

Thursday, February 20, The Culinary
Institute of America at Greystone

Lunch – Unexpected Napa Valley Wines

Continuing the conversation from our morning seminar, taste some unexpected styles and varieties of Napa Valley wines. From Albariño to Zinfandel, there's a diverse assortment for you to explore.

- FEATURED WHITE WINES -

Artesa Winery | 2012 Albariño, Los Carneros

In honor of our Spanish winemaking heritage, we planted Albariño in our estate vineyard.

Benessere | 2012 Pinot Grigio, Los Carneros

Celebrating the Italian heritage of the Napa Valley, Benessere specializes in the Italian varieties that thrive here.

Ca' Momi | 2012 White Blend, Bianco di Napa, Napa Valley

Ca' Momi wines capture the vision and expertise of co-winemakers Dario De Conti and Stefano Migotto and our commitment to continuing to produce this beautiful wine.

Chappellet Vineyard | 2012 Chenin Blanc, Napa Valley

Chenin Blanc vines were originally planted on Pritchard Hill in the early 1960s. We hired winemaker Philip Togni to craft our first vintage in 1968. He produced a lovely, refreshing Chenin Blanc that spurred Molly Chappellet's romance with the variety. New vineyards planted in 2004 demonstrate our commitment to continuing to produce this beautiful wine.

Chimney Rock Winery | 2010 White Blend, Elevage Blanc, Napa Valley

A blend of Sauvignon Blanc and Sauvignon Gris, our Elevage Blanc has revolutionized the world of white wines with its age-worthiness and balanced richness.

Darioush | 2012 Viognier, Napa Valley

Grown in the cooler locales of the Oak Knoll appellation, with its dense early morning fog and afternoon breezes, which enables this rare and finicky variety to ripen slowly yet completely, revealing layers of bright fruit, floral and tropical flavors which define Viognier.

Freemark Abbey | 2012 Viognier, Napa Valley

This wine is grown from the Hudson Hunter (57.4%) and Cunat (34%) Vineyards, both located in the Oak Knoll sub-appellation, which has cool to moderate weather, often with a marine layer that clears mid-morning, with afternoon cool breezes. This Viognier stands alone and can be paired with many dishes, especially spicy Thai, Indian, Mexican or Asian cuisine.

Nichelini Family Winery | 2012 Muscadelle, Old Vine, Chiles Valley District

As of December 31, 2012, only 8.2 acres of this grape variety were planted in Napa Valley. Our grapes were planted in 1946 in Chiles Valley where our winery is located. We make this wine to carry on a family tradition and to make an exceptional wine from this traditional French grape.

St. Supéry Estate Vineyards & Winery | 2012 White Blend, Estate Virtu, Napa Valley

We are family-owned winery with roots deeply entrenched in the French wine industry. Sauvignon Blanc is our flagship variety and we blend with Semillon to create our proprietary white wine.

Signorello Estate | 2012 White Blend, Seta, Napa Valley

"Seta" is Italian for silk, which describes this lush blend of Semillon and Sauvignon Blanc. The fruit comes from near the Napa River, bordering the Stags Leap District. The vineyard is dry-farmed, has vertical trellising, we thin to two tons per acre and remove leaves to allow grape maturity.

Somerston Estate | 2012 Grenache Blanc, Priest Ranch, Napa Valley

This wine has bright aromas of melons and honeysuckle. The palate is crisp with good acidity, a touch of tannins, and bright stone fruits. This unexpected wine from the eastern hills of the Napa Valley showcases the diversity of our property.

Stags' Leap Winery | 2012 Viognier, Napa Valley

Harvested by hand, the fruit was whole cluster pressed and fermented in neutral French oak barrels. It was then aged on the lees and stirred every week for four months. This wine does not go through malolactic fermentation to preserve the delicate floral aromas, fruit freshness and balanced acidity.

Swanson Vineyards | 2011 Pinot Grigio, Napa Valley

We love the flavor profile Pinot Grigio provides from our low yielding clay loam soils.

Volker Eisele Family Estate | 2011 White Blend, Gemini, Chiles Valley District

A blend of 88% Semillon and 12% Sauvignon Blanc. All grapes were harvested on September 10 and co-fermented (together in the same tank). The wine was barrel aged sur lie with 20% new French oak to enhance the aromatics and fullness of flavor that is evident in the finished wine.

- FEATURED RED WINES -

Ca' Momi | 2011 Red Blend, Rosso di Napa, Napa Valley

Ca' Momi wines capture the vision and expertise of co-winemakers Dario De Conti and Stefano Migotto and are meant to be enjoyed each night with family, friends, conversation and laughter.

Cornerstone Cellars | 2011 Syrah, Stepping Stone, Napa Valley

We believe the Oak Knoll District is one of the great and most under-appreciated AVAs for Syrah.

Derenoncourt California | 2009 Red Blend, Napa Valley

Stéphane Derenoncourt has made it his mission to introduce American wine lovers to the wonders of Cabernet Franc, his favorite grape. In this broad-shouldered blend from his two favorite Howell Mountain vineyards, the floral spice tones are rounded with a dollop of richly fruited Cabernet Sauvignon.

Flying Horse Winery | 2009 Petite Sirah, Napa Valley

We wanted to create an elegant and well-balanced Petite Sirah to honor an old school Napa Valley variety.

Grgich Hills Estate | 2009 Petite Sirah, Napa Valley

The grapes for this wine were grown at Miljenko's Vineyard, a 34-acre parcel of land north of Calistoga. This sunny and well-drained hillside is the perfect site to grow a small amount of intensely flavored Petite Sirah.

HALL | 2010 Syrah, Darwin, Napa Valley

This wine was born from an unexpected event in 2004 where the Halls were forced to make a frightening emergency landing in the city of Darwin. This wine is made in memory of that joyous moment when they were safely on the ground.

Joseph Phelps Vineyards | 2010 Syrah, Larry Hyde & Sons Vineyard, Napa Valley

This wine continues the Phelps Syrah legacy that began in 1974 with the first varietal Syrah bottling in California since before Prohibition.

Lagier Meredith Vineyard | 2011 Mondeuse, Mount Veeder

Mondeuse is an ancient variety from the Savoie region of eastern France. It is closely related to Syrah, but wines made from Syrah grown in the Northern Rhône and Mondeuse grown in the Savoie are quite dissimilar. We planted Mondeuse next to Syrah in our vineyard to find out whether growing them on the same site with the same soil, climate, farming and winemaking would reveal their family ties.

Lang & Reed Wine Company | 2011 Cabernet Franc, Napa Valley

We have been pioneering the Cabernet Franc variety since 1996 and because we're in Cabernet Sauvignon country, our Cabernet Franc has become known as something of an "unexpected Napa Valley red."

Mount Veeder Winery | 2010 Cabernet Franc, Mount Veeder

Cabernet Franc takes on notable intensity and depth when grown in our mountain vineyards. This grape's spice rack reputation is reflected in a mountain expression of aromas and flavors and offers that indefinable and elusive element we love. Our Mount Veeder Estate with its low yields and tiny berries brings mountain concentration and richness exquisitely balanced with refinement and elegance.

Mt. Brave | 2010 Malbec, Mount Veeder

This deep purple wine shows intense varietal character in its sophisticated raspberry and minty presentation, as well as its soft finish. What distinguishes this Malbec is bright acidity and defined minerality, which are unique to Napa Valley's mountain vineyards.

Paraduxx | 2010 Red Blend, Z Blend, Napa Valley

Paraduxx is devoted to stylish Napa Valley blends to satisfy the modern palate. Fusing the robust flavors of California's native Zinfandel with the grandeur of Cabernet Sauvignon, the Z blend embraces the best of both varieties.

PureCru Napa Valley | 2010 Sangiovese, Sangio Vetta, Napa Valley

This is a red-wine blend with special barrel aging of almost three years. It will be released in March 2014.

Raymond Vineyards | 2010 Zinfandel, Small Lot Collection, Napa Valley

Most visitors expect to taste Cabernet Sauvignon when they visit Raymond and are surprised at our offering of a Small Lot Collection of unexpected varieties, such as this Zinfandel or our Petite Sirah or Syrah.

Robert Biale Vineyards | 2011 Petite Sirah, Thomann Station, St. Helena

Grown at the Thomann Station Vineyard at the Louis M. Martini Winery. Petite Sirah was once the dominant variety in Napa Valley, until as recently as 1970, and this inky red wine demonstrates why it was a grower favorite for nearly a century. We are dedicated to preserving and protecting Napa Valley's heritage varieties: Zinfandel and Petite Sirah.

Rutherford Hill Winery | 2010 Malbec, Napa Valley

We like to work with the unexpected, so it is a special pleasure to serve this wine and see a lightbulb moment for those who have never experienced Malbec from Napa Valley.

St. Supéry Estate Vineyards & Winery | 2010 Malbec, Dollarhide Estate Vineyard, Napa Valley

Our Dollarhide Estate Vineyard spans more than 1,500 acres encompassing a diverse terroir with elevations ranging from 600 to 1,100 feet above sea level and 13 different soil variations. We embrace the diversity of the land by planting grape varieties best-suited to each unique parcel.

Stanton Vineyards | 2011 Petite Sirah, St. Helena

We enjoy the challenge of taking a variety that is extremely dark and astringent and making it soft and smooth on release, but still improving in the bottle for years to come.

Titus Vineyards | 2010 Red Blend, Lot 1, Napa Valley

A unique blend of Petite Sirah, Petit Verdot, Zinfandel and Malbec.

Turnbull Wine Cellars | 2010 Cabernet Franc, Leopoldina Vineyard, Oakville

We love introducing wines that are not usually available in most U.S. markets. This particular wine is an excellent representation of a Cabernet Franc that maintains its full body, full fruit and texture and our Leopoldina Vineyards capture a true sense of the Oakville terrior.

Viader Vineyards & Winery | 2010 Red Blend, "V" Petit Verdot Blend, Napa Valley

We're using Petit Verdot as the main blending component, with our Petit Verdot being fermented in concrete tanks.

Fellowship Reception and Dinner

In celebration of the tenth anniversary of the Symposium for Professional Wine Writers, tonight's dinner features ten-year-old wines from the 2004 vintage. You'll also meet the vintner sponsors of the fifteen 2014 fellowships (recipients will be seated with their sponsors).

- FEATURED RECEPTION WINES -

Domaine Chandon | 2007 Vintage Brut, Yountville

Monticello Vineyards | 2008 Blanc de Blanc, Napa Valley

Mumm Napa | Non-vintage Brut Reserve Rosé, Napa Valley

Schramsberg Vineyards | 2005 J. Schram, Napa Valley

- FEATURED DINNER WINES -

BOND | 2004 Cabernet Sauvignon, Vecina, Oakville

Vintner Host: Blake Gilbert, Director

Chimney Rock Winery | 2004 Red Wine Blend, Elevage, Stags Leap District

Vintner Host: Elizabeth Vianna, Winemaker

Far Niente | 2004 Cabernet Sauvignon, Oakville

Vintner Host: Dirk Hampson, Owner, Director of Winemaking and Chairman

The Hess Collection Winery | 2004 Cabernet Sauvignon, Mount Veeder

Vintner Host: Stephanie Pope, Winemaker

Hourglass | 2010 Cabernet Sauvignon, St. Helena

Vintner Host: Jeff Smith, Founder and CEO

Mount Veeder Winery | 2004 Cabernet Franc, Napa Valley

Vintner Host: Janet Myers, Winemaker

PEJU* | 2004 Cabernet Franc, Reserve, Rutherford

Vintner Host: Herta Peju, Owner

PlumpJack Winery | 2004 Cabernet Sauvignon, Estate, Oakville

Vintner Host: John Conover, General Manager

Raymond Vineyards | 2004 Cabernet Sauvignon, Generations, Napa Valley

Vintner Host: Jean-Charles Boisset, Proprietor and President

Robert Mondavi Winery | 2004 Cabernet Sauvignon, Reserve, Napa Valley

Vintner Host: Genevieve Janssens, Director of Winemaking

Saintsbury* | 2004 Chardonnay, Los Carneros

Vintner Host: Richard Ward, Co-founder and Managing Partner

Shafer Vineyards* | 2004 Cabernet Sauvignon, Hillside Select, Stags Leap District

Vintner Host: Doug Shafer, President

Silverado Vineyards | 2004 Cabernet Sauvignon, SOLO, Stags Leap District

Vintner Host: Russ Weis, General Manager

Stag's Leap Wine Cellars | 2004 Cabernet Sauvignon, CASK 23, Napa Valley

Vintner Host: Marcus Notaro, Winemaker

Tres Sabores* | 2004 Zinfandel, Rutherford

Vintner Host: Julie Johnson, Owner and Winemaker

**A special thank you to these wineries who have been fellowship sponsors each and every year of The Symposium for Professional Wine Writers.*

Cask Room After Party – Dessert and Late Harvest Wines

End your evening on a sweet note with a selection of late harvest and dessert wines made by Napa Valley producers.

- FEATURED WINES -

Ceja Vineyards | 2008 Late Harvest Sauvignon Blanc, Dulce Beso, Napa Valley

Ceja Vineyards Dulce Beso ("Sweet Kiss") is a blend of 94% Sauvignon Blanc and 6% Semillon. It is made in a traditional French late-harvest style with the grapes having been inoculated with the Botrytis Cinerea fungus.

Darioush | 2007 Late Harvest Semillion, Shahpar, Napa Valley

This rare and extremely limited wine is created when nature's good fortune allows the harvesting of grapes affected with Botrytis Cinerea ("noble rot"). In 2007, long after many of these wines had fermented dry, the grapes destined for Shahpar were still on the vine, slowly dehydrating and acquiring the exquisite profile of dried apricots and honey.

Frank Family Vineyards | 2009 Late Harvest, Los Carneros

Winemaker Todd Graff saw the potential to create in this vintage a late harvest wine in the traditional European way, where Botrytized grapes are left on the vine until the perfect concentration of flavors and aromas are achieved. The wine was aged two years in 100% French oak barrels and radiates purity and opulence with its yellow amber hues.

Joseph Phelps Vineyards | 2012 Late Harvest White Blend, Eissrébe, Napa Valley

Our dessert wine Eissrébe, made in the ice-wine style, is produced from the little known German grape variety Scheurebe that is grown on the Joseph Phelps St. Helena estate.

PEJU | 2007 Late Harvest Zinfandel, Delicias, Napa Valley

This 100% estate-grown late harvest Zinfandel is decadent and luxurious enough to enjoy as dessert on its own, but it would pair wonderfully with a variety of chocolate or salty confections. The nose hints at toffee and cherry liqueur, and each sip reveals caramel, milk chocolate and dark cherry flavors.

Reynolds Family Winery | 2006 Late Harvest Chardonnay, Naughty Sticky, Napa Valley

Our late harvest Naughty Sticky is a 50/50 blend of Semillon and Sauvignon Blanc, both from the Juliana Vineyard in Pope Valley. A lighter style dessert wine, it is playful and luscious, packed with tropical fruits and a balanced amount of acid. Pair with fruit desserts and cheeses. The grapes were harvested at 32° brix and fermented in stainless steel. 80% of the wine was left in stainless during its pre-bottle life.

Silverado Vineyards | 2010 Late Harvest Semillion, Napa Valley

Our late harvest Semillion has a golden color with vibrant flavors of allspice, ripe peach, hazelnut and crème brûlée. Concentrated peach fruit and honey flavors with an underlying mineral note makes this wine seem fresh and not cloying.

Swanson Vineyards | 2010 Late Harvest Chardonnay, Tardiff, Oakville

We reserve micro-blocks of Chardonnay, Viognier and Muscat in our Oakville Cross Road estate vineyard for this wine. Botrytis Cinerea, known as the “noble rot,” flourishes in these small blocks between late October and late November, leading to fantastic concentration of sugar and flavor, both of which are essential for the production of this magical wine.

NOTES



ABOUT THE NAPA VALLEY WINE REGION

A passion for quality winemaking year after year, combined with the drive to protect the land and community is what sets Napa Valley apart.

Napa Valley has a combination of diverse soils, near-perfect climate and varied terrain ideally suited for growing a wide variety of fine wine grapes. Half the world's soil orders can be found here and the topography ranges from sea level on the fertile valley floor to more than 2,600 feet/800 meters on the rugged eastern and western hillsides. Napa Valley benefits from a Mediterranean climate primarily characterized by a long, dry growing season.

Vineyards are intentionally farmed to produce low yields of the highest quality. Throughout the growing season, the vine canopy is carefully managed to ensure optimal fruit development. In the fall, grapes are harvested mostly by hand and often at night to preserve fresh fruit flavors.

Napa Valley is the most renowned winegrowing region in the United States, but it is also one of the smallest. The valley floor is only 30 miles/48 kilometers long and 5 miles/8 kilometers across at its widest point. Just 45,000 acres/18,200 hectares of Napa County - roughly 9% - are planted to vines and a mere 4% of California's annual wine grape harvest comes from Napa Valley. The wineries are small, too, with 78% producing fewer than 10,000 cases of wine per year and 95% of Napa Valley wineries are family owned.

Although small in size, the Napa Valley wine industry and related businesses have a big impact creating more than 300,000 U.S. jobs and providing a \$50 billion annual impact on the American economy.

It's not just the land that makes Napa Valley special. A history of leadership has also shaped this winegrowing region. From America's first Agricultural Preserve, established in 1968, to development of the Napa Green Certified Land and Winery programs in the early 2000s, to more than \$120 million given to area nonprofits through proceeds from Auction Napa Valley, Napa Valley's vintners and growers are committed to cultivating excellence and taking care of the extraordinary place they call home.

All wines served during symposium meals are from the Napa Valley wine region and are donated by the nearly 500 members of the Napa Valley Vintners nonprofit trade association. Learn more at napavintners.com

THE NAPA VALLEY APPELLATION AND ITS SUB-APPELLATIONS

