

2017 Down and Dirty Tours

Winery Name	Vintner Host	Experience Description	Experience Summary
Bouchaine Vineyards	Chris Kajani	February is a fantastic time to put on your warmest hat and 3 layers of fleece and head into the cellar to taste through your oak program. Barrel orders are coming due, and winemakers must evaluate the many coopers, forests, and toast levels to refine their selections. Digging into the nuances of forest, grain, seasoning, and toasting differences and their impact on the many clones of Pinot Noir and Chardonnay is a fascinating experience. This is an opportunity to evaluate texture, tannin, sweetness, reduction, spice components, and more! Plus - barrel reps are banging down the doors for their orders...so perhaps one will show up with a visiting French cooper?	Oak seminar & activity
Matthiasson	Steve Matthiasson	The Farmers' Role in Terroir: This will be a master class in viticulture. Famed Viticulturalist and Winemaker, Steve Matthiasson, would like to host 1-3 guests to visit vineyards and taste wines in the Napa Valley. Steve will describe in detail how specific Spring viticultural practices can help obtain balanced vines and get the grapes to physiological ripeness at lower brix. The discussion will be followed by a wine tasting to demonstrate the points that Steve will be making. Other topics covered will include: Crop load; Soil management; Canopy and Pruning; and Water availability and root hormones.	Viticulture
Cliff Lede Vineyards	Allison Cellini	Attendees will be escorted on a Napa Green land and winery tour with enologist Laura Jones and viticulturist Allison Cellini to learn about Cliff Lede Vineyards' sustainability efforts in the vineyards and winery. While traversing the estate, you will visit blocks that are being prepared for replant, and discuss the decisions and logistics involved in such a project. Stops at other vineyard blocks will include a pruning demo, as you learn about trellising and seasonal activity in the vineyard. The tour will conclude with a tasting of wine from the estate.	Sustainability
Turnbull Wine Cellars	Peter Heitz	Down to the Roots at Turnbull Our Leopoldina Vineyard sits atop the Oakville Bench with a commanding view of neighboring vineyards and the Valley below. It's a birds eye view and a perch to see and explore much of our winegrowing region. Our Down & Dirty experience would involve a vineyard walk and winter pruning exercise with Winemaker Peter Heitz. Peter will share with attendees the history of this acclaimed vineyard within the context of the Oakville AVA and its defining characteristics. The conversation will cover what site specific farming decisions are made to create a single vineyard wine. Part of the experience will include a tasting of various Turnbull wines from the site, and possibly 1-2 library pours.	Viticulture
Trefethen Family Vineyards	Hailey Trefethen	1)Part One – Vineyard - Trefethen Host - Brendan Brambila Director of Viticulture - Guests will literally get Down and Dirty and learn the art of pruning and lend a hand to help vintage 2017 begins its journey to the bottle. Brendan will also discuss sustainability; outline our investment in the vineyard team and how they have the same benefits as the Trefethen family; new techniques in the vineyard and our ongoing commitment to water conservation. If the weather is really nasty, we will reduce the time of actually pruning and add more of a vineyard tour from a company vehicle. We will keep the block from which our 2017 PNV Lot was created to prune so we can also include a discussion about crafting a PNV lot 2)Part Two – Winery with Trefethen Host – Bryan Kays, Winemaker A brief walk through the winery facility – see what is happening in the cellar. Guests will join Trefethen family members and our winemaking team as we make the final blends for Chardonnay or Cabernet. They will taste through individual components and be asked to contribute their opinion on the final blend selections. 3)Part Three – Villa - Trefethen Host – Hailey Trefethen If time allows, tour through the Villa – former home to Gene and Katie Trefethen. They will touch a bit of Napa's past as many a grand dinner party was hosted in the Villa with the founding families of Napa Valley.	Pruning, PNV, blending
Chimney Rock Winery	Elizabeth Vianna	Elizabeth Vianna, winemaker and general manager of Chimney Rock Winery in Stags Leap District, will take guests through an in-depth, hands-on two-part evaluation of the 2016 vintage including: - Blending Trials on Elevage Blanc One of the more unusual white blends of Napa Valley, Elevage Blanc is a blend of Sauvignon Blanc and Sauvignon Gris. The wine spends time on the lees in barrel, which gives it a very specific and distinctive texture and aroma. Guests will taste through multiple yeast trials of Elevage Blanc, and conduct blending trials of their own, guided by Elizabeth. Elizabeth will explain the methodology and alchemy behind this unusual and delicious Bordeaux-inspired wine. - A Clonal Study of Cabernet Sauvignon Stags Leap District and Chimney Rock are famed for Cabernet Sauvignon. Guests will join Elizabeth in focusing on the variances of different clones of Cabernet Sauvignon. Guests will taste through barrel samples of multiple Cabernet clones from different microclimates on the Chimney Rock estate vineyards with Elizabeth, and she will share insights on what clone and each microclimate each brings to the finished wines.	Blending, clonal selection
Rombauer Vineyards	Richie Allen	Winemaker Richie Allen will lead guests through a blending trial to learn how Rombauer's Napa Valley Cabernet Sauvignon is developed. Guests will put themselves in a winemaker's shoes, tasting Cabernet samples from various sites throughout Napa Valley to determine which are best suited for a single-vineyard designate vs. a blended wine. They'll also experiment with Cabernet Franc and Petit Verdot to see what these varieties contribute to the blend. In addition, they'll learn about viticultural practices; site selection; winemaking techniques and technology, such as barrel fermentation and optical sorters; and other factors in the production of fine wine. A tour of the Rombauer winery and caves, and a tasting of finished wines will round out the afternoon.	Blending, variety selection, technology

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Spring Mountain Vineyard	Susan Doyle	<p>Over fifty years, Spring Mountain Vineyard has gained a reputation for the classic Bordeaux varieties, grown organically in 19th century vineyards high above the Napa Valley. The unmatched beauty and diversity of the vineyard express authentic terroir in wines of structure and longevity. During a complete Spring Mountain immersion led by our seasoned and sensational winegrowing team, the WWS writers will see how a historic Napa Valley estate conducts the business of growing grapes on challenging hillsides and the myriad of elements that go into producing estate bottled wines. And all within a 10 minute drive of Meadowood! Our vineyard manager will lead a tour of the mountain vineyards and 19th century ‘ghost wineries’. (Chateau Chevalier 1891 and La Perla 1873) We will share the 140 year history of growing Cabernet Sauvignon amid the terraced vine rows and period architecture. We will share our organic and creative farming methods that include predatory insects, bluebirds and other natural beneficials. There is also the possibility of a pruning lesson. Back at the winery, the winemaker will illuminate techniques and offer barrel samples of the Bordeaux varieties. To connect the dots from vine to glass, the group will continue the conversation at a tasting of library and current release wines in the iconic 1885 Villa Miravalle.</p>	Sustainability, history, viticulture
Alpha Omega	Jean Hoefliger	<p>Symposium attendees can have twice the fun at Alpha Omega, where the vineyards and winery are both Napa Green certified. Begin the afternoon by experiencing a memorable blending session with winemaker Jean Hoefliger in Alpha Omega’s new Library Room – a well-appointed space designed for Alpha Omega’s talented winemaking team to come together to blend its delicious wines beginning in early 2017. In his humorous and passionate voice, Jean will explain his unique winemaking style that helps him create award-winning wines made from some of the most sought-after fruit in the Napa Valley. After the blending session, the visitors will tour Alpha Omega’s stunning Rutherford property with Estate Director Darrin Lancashire, who will explain the winery’s sustainability practices. In Fall 2016, Alpha Omega unveiled a 400 kilowatt (kW) solar and 580 kilowatt-hour (kWh) battery microgrid system that includes a first-of-its kind, fully integrated solar and battery facility back-up power system. This groundbreaking microgrid system, which encompasses solar power generation, energy storage and demand management, is the largest commercial microgrid system to date for a Napa Valley winery and in all of Pacific Gas and Electric Company’s 70,000-square-mile service area in northern and central California. The solar power system is designed to supply nearly 100 percent of the winery’s energy needs, and the five arrays were architecturally designed to serve as shade structures for parking and winery equipment. The winery also added three Tesla charging stations, believed to be the most of any Napa Valley winery, and a standard electric vehicle charging station. In addition to the estate’s Sauvignon Blanc vineyards being Napa Green-certified, the winery uses water coolers in the tasting room and veranda instead of single-use plastic water bottles, buys paper towels and toilet paper made from recycled materials and employs dozens of other practices to help protect the environment.</p>	Sustainability, blending session
Seavey Vineyard	Jim Duane	<p>We are offering to host the participants on a walking hike of our estate vineyards in order to taste corresponding wine samples from four distinct vineyard blocks within our 40 acres. This will provide the opportunity to understand how Cabernet wines from a 34 year old terraced block differ in flavor and texture from young hillside vineyard, or from a flat block on deeper soils. The blocks at the top of Seavey allow for a wonderful onto Lake Hennessey and Pritchard Hill. This hike will take about 90 minutes and then we will return to the winery in order to taste wines from the 90's and early 00's, something for which Seavey has a fantastic library.</p>	Viticulture, history