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RAISE A GLASS TO CALIFORNIA
*Wine Programs Help Visitors Bring a Taste
of the Golden State Home*

SACRAMENTO, California – Beyond the sunny weather, exciting attractions and breathtaking scenery, travelers often visit California to immerse themselves in all things grape. For the visitor looking to go beyond a typical tasting room experience, wine programs from across the state offer the chance to go from wine enthusiast to connoisseur, all in one visit.

Below are a variety of top wine programs from regions across California. From food pairing to winemaking, there's something for every would be sommelier.

CENTRAL COAST

- **Adelaida Cellars, Wine and Cheese Seminar, Paso Robles** – At Adelaida Cellars' wine and cheese seminar, guests are invited to sample carefully selected cheeses and meats while enjoying wine from the vineyard. Hosted by Terry Culton, Adelaida's Winemaker, and Jeff Scott, the former Chef de Cuisine at the Playboy Mansion, the event showcases how and why cheese and meats are selected to match certain wines. www.adelaida.com
- **The Wine Yard Tour, The Wine Yard at Steinbeck Vineyards, Paso Robles** – The Wine Yard at Steinbeck Vineyards takes their tour on the road. Classes begin from the property's "school house" and move aboard jeeps as guests get an in depth look at the vineyard and winemaking process. www.thewineyard.com
- **The Taste of Monterey Wine Visitor Center, Cannery Row, Monterey** – Wine education classes, special events and daily tasting from more than 70 local wineries, the Taste of Monterey is a beautiful spot overlooking the Monterey Bay. www.tastemonterey.com.

- **Blending Seminars:** Artiste, Santa Ynez, Santa Barbara; Justin Wine, Paso Robles; Silver Horse Vineyards, Paso Robles; Tablas Creek Vineyard, Paso Robles; Thunderbolt Junction Winery, Paso Robles.

CENTRAL VALLEY

- **Lodi Wine and Visitor Center, Wine Education Classes, Lodi** – The Wine Classes at the Lodi Wine and Visitor Center help to take the mystery out of the vine for winecurious guests. Led by a variety of experts, the classes vary in topic and explore the exciting aspects of wine. In addition to courses, guests can enjoy interactive exhibits and tastings while at the Center. www.lodiwine.com

SOUTHERN CALIFORNIA

- **Falkner Winery, Wine Appreciation Class, Temecula** – The Wine Appreciation Class at Falkner Winery combines beginner and advanced lessons into a single session. Sommelier George Meyer guides students through the best ways to taste and enjoy the winery's handcrafted blends.

www.falknerwinery.com

- **Learn About Wine, Santa Monica**—When class is in session, the only subject is wine. Visitors can stop into one of the program's "Sunday School" courses that range in topic from an introduction to wine, to excellence in champagne. Learn About Wine also offers a variety of weekday courses, and the facilities are available for private events. www.learnaboutwine.com.

- **San Clemente Culinary Center, San Clemente** – The San Clemente Cooking School at Villa Cucina offers a Wine Dinner Class where students can learn wine and food pairings from area chefs and winemakers. While they learn, students dine on a full meal prepared on site. <http://villacucinacookingschool.com>

NORTH COAST

- **Rubicon Estate, Sensory Exploration, Napa Valley** – Throughout the Sensory Exploration tour at Rubicon Estate (formerly Niebaum Coppola), guests will explore red and white wine flavors and aromas. Sensory Exploration includes a tour of the winery's cellar and an exercise where participants compare the scents of fruits and spices to those of select wines. www.rubiconestate.com.

- **The Culinary Institute of America, Weekends at the CIA, St. Helena** – Forget about your obligations Monday through Friday and spend a day at the CIA California campus for a food and wine class. Attend a wine class to learn what it takes to taste like a pro or even stay the whole day to enjoy more than one program. www.ciachef.edu
- **Robert Mondavi, The Taste of Wine, Napa Valley** – During this seminar guests will spend two hours learning how to truly taste wine. The course teaches participants to examine and savor wine, while evaluating each glass based on aroma, flavor and overall experience. www.robertmondaviwinery.com
- **Ravenswood, Blend Your Own No Wimpy Wine, Sonoma** – Since the classic California “field blend” consists of Zinfandel, Petite Sirah and Carignane, guests can play vintner for a few hours and try their hand at blending these three wines in the proportion their palate prefers — then take home a 375 ml bottle of the results to amaze (and hopefully impress) their friends. Blending seminar is for six persons minimum - reservations required.
- **Other Blending /Harvest Seminars:** Bourassa Vineyards, Napa; Chateau Felice, Healdsburg; Chateau St. Jean, Kenwood; Conn Creek, St. Helena; Franciscan Oakville Estate, St. Helena; Joseph Phelps Vineyards, St. Helena; Judd’s Hill, St. Helena; Merryvle Vineyards, St. Helena; Sterling Vineyards, Calistoga; Acacia, Napa; Beaulieu Vineyards, Rutherford; Moon Mountain Vineyard, Sonoma; Provenance Vineyards, St. Helena; Tres Sabores, St. Helena.

SIERRA FOOTHILLS

- **Long Creek Winery, Sensory wine classes and educational vineyard, Oroville.** <http://longcreekwinery.com>.

For more information on top wine programs, check out www.landofwineandfood.com or www.discovercaliforniawine.com

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