

Napa Valley Trip

Three Day Itinerary

Day One: Arrival Day

You've arrived. Welcome to Napa!

Lunch

Oxbow Public Market

610 1st St, Napa, CA 94559
(707) 226-6529 | oxbowpublicmarket.com

Check in to your accommodations go grab lunch at Oxbow Public Market

The Ferry Building's high-ceilinged little sister has a serious concentration of Bay Area restaurants (plus shops) under one roof. Slurp oysters at Hog Island Oysters, order the famous duck tacos at C Casa, or share some sushi rolls at Eiko's. Don't miss the Oxbow's newest tenants, Bar Lucia, a rosé and sparkling wine bar; Loveski Deli; and San Francisco's El Porteño Argentine restaurant; Milestone Provisions, a butchery, eatery, and creamery in one. My favorites in the market are Hog Island Oysters, The Olive Press and Ritual Coffee Roasters. And, Model Bakery. And, Fieldwork Brewing Company (that's right, I said it).

Mid-Day Tasting

Mark Herold Tasting Lounge

710 1st St, Napa, CA 94559
(707) 256-3111 | markheroldwines.com

After lunch and caffeine walk 500 feet to Mark Herold Tasting Lounge. Beautiful Cab Sav, truly. "Through the portfolio of Mark Herold Wines, one can experience a full-throttle journey of amazing Napa Valley wines made with passion, precision and balance."

Optional: Afternoon Tasting

Artesa

1345 Henry Rd, Napa, CA 94559
(707) 224-1668 | artesawinery.com

Choose One:

Terrace Tasting

Hosted on our beautiful terrace overlooking the Carneros hills, sample a seasonal tasting flight of our single-vineyard and reserve wines. Our winery hosts will guide you through each wine, while sharing expertise on Artesa's history and estate. Sit back, relax, and enjoy the view! This experience is complimentary for Club Artesa members.

\$60.00 per guest

Artisanal Tasting

Enjoy a tasting of 6 hand-selected wines from the Artesa portfolio. Our winery hosts will greet you with a taste of sparkling wine, guide you through the wine selections, and share with you the history of Artesa. This experience is complimentary for Club Artesa members.

\$45.00 per guest

Club Artesa Tasting

Hosted in our Wine Club Lounge, or outside Courtyard. Club Artesa members enjoy a complimentary tasting for up to 4 guests.

\$45 per guest

Tapas and Wine

At Artesa, our wines are made true to our Spanish-American roots and show best when accompanied by food. Greeted with a taste of Artesa sparkling wine, you will be escorted through our production facility where you will learn about our estate, history, and winemaking process. After the tour, you will be seated in our Grand Salon to sample five of our most iconic wines, each paired with a small Spanish plate, known as tapas. These small bites are meant to enjoy with our wines to enhance their aromas and flavors.

\$85.00 per person

Dinner

The Girl & The Fig

110 W Spain St, Sonoma, CA 95476
(707) 938-3634 | thegirlandthefig.com

Low key (for wine country). The service and the food are consistent and delicious. For the adventurous: try their recipes at home. They're on the website! I've never made anything at home but I did enjoy the duck confit (in the restaurant) very much.

Day Two

Morning Activity

Hot-Air Balloon Ride From Yountville

5:00a - 9:00a

Meet at Vintner's Golf Club in Yountville at 5:15AM

(800) 253-2224 | napavalleyballoons.com

45 min -1 hour ride. Plan 3-4 hours

Start your wine country vacation with a spectacular sunrise adventure in a hot air balloon. After meeting us at the Vintner's Golf Course in Yountville, guests will be taken to one of our launch sites to witness the balloon inflation. Then it's off into the wild blue yonder. Our experienced pilots will share with you some of ballooning's more colorful history and some of the region's highlights. You won't regret it!

Don't allow your Napa vacation to be a dud (as if). Book a hot air balloon ride; go on an adventure!

\$299 per person

Morning Tasting

Schramsberg

CAVE TOUR WITH TASTINGS

10:00 - 11:30

1400 Schramsberg Road, Calistoga, California 94515

(800) 877 3623 | schramsberg.com

Cave Tour with All Sparkling Wine Tasting

Do not miss Schramsberg. One of the oldest families in Napa Valley. The tasting will include a variety of our limited Schramsberg sparkling wines (five sparkling, no red).

\$85 per guest

Day Two

Lunch

Gott's Roadside

933 Main St. (Highway 29)
St. Helena, CA 94574

An institution. With dishes such as the California Burger with a fried egg, Zoe's bacon, and balsamic onions, Ahi Poke Crispy Tacos with sushi grade Ahi tuna, Chicken Schnitzel Sandwich with harissa & turmeric spiced mayos, Chicken Kale Caesar, and hand-spun organic shakes, Gott's modern roadside menu offers something for everyone.

Enjoy A Glass

RH Yountville

6725 Washington St, Yountville, CA 94599
rh.com

On sunny days, enjoy a glass or a bottle in RH's beautifully designed (and shaded) garden. If burgers aren't your thing, make a reservation for lunch.

Day Two

Afternoon Tasting Black Stallion

3:00p – 4:30p

4089 Silverado Trail Napa, California 94558
(707) 227-3250 | blackstallionwinery.com

Choose One:

Garden & Terrace Tasting

Relax in our comfortable lounge-style seating and enjoy a curated flight of 4 Black Stallion wines at your reserved table on our Garden Terrace. You may select Mixed or Red wine tastings, wines by the glass, or wines by the bottle. In addition, we offer a cheese and charcuterie selection to enhance your tasting experience.

\$40.00 per guest

Front Terrace Seated Wine Tasting

Enjoy sweeping views of the Vaca Mountains from your reserved high-top table on our Front Terrace. Choose your tasting from our menu of Mixed or Red wine tastings, wines by the glass, or wines by the bottle. In addition, we offer a cheese and charcuterie selection to enhance your tasting experience.

\$40.00 per guest

Vineyard Garden Picnic - "Bring your own"

Reserve a picnic table and settle in for a leisurely interlude in our winery gardens, just a few hundred yards from the winery Tasting Room. You'll choose your wines when you arrive (\$25 minimum wine purchase/person), and we'll provide cold bottled water, take-away unbreakable glasses and a wine opener. Bring your own picnic lunch or snacks to enjoy with your wines.

\$25.00 per guest

Dinner

Angèle

540 Main Street (at Fifth St.) Napa, California 94559
(707) 252-8115 | angelerestaurant.com

Right on the Napa River.

In December of 2002, Bettina Rouas introduced Angèle restaurant to downtown Napa. Angèle brings the simple cuisine and warm hospitality of the French countryside to the Napa Valley. Located in the historic Hatt Building along the Napa River, the restaurant offers a unique and inviting interior dining room as well as outdoor waterfront dining unmatched anywhere else in Napa. Since its opening, Angèle restaurant has consistently received high accolades from the local customers, tourists and press.

The menu explores the bounty of Northern California through the lens of French country cuisine and is complemented by an extensive wine and spirits program celebrating the best of both the French and American wine country.

Day Three: Saint Helena

Morning Activity

Barrel Blending at Conn Creek

10:30a - 1:15p

8711 Silverado Trail, St Helena, CA 94574

(707) 963-9100 | conncreek.com

The Barrel Blending Experience is the perfect setting for wine lovers of all levels to enjoy a one-of-a-kind Napa Valley wine tasting experience, providing guests a rare opportunity to learn about, taste, and blend wines from the many distinctive regions that make up Napa Valley. We invite you to play winemaker for a day and take home the fruit of your labors — literally.

WHAT'S INCLUDED

A Napa Valley AVA overview led by a wine educator

A guided tasting through AVA Cabernet Sauvignon barrel samples

Instructions on blending techniques and strategies

A bottle of your custom blend to take home

\$150 per guest

Lunch

The Model Bakery

1357 Main St, Saint Helena, CA, 94574

(707) 963-8192 | themodelbakery.com

Model Bakery has the best English muffins in the world — and some of the world's best breakfast sandwiches made with said muffins. They're so delicious that Oprah has admitted to having them flown to her house. But that's not all: The pastry case is stacked with buttery croissants, moist banana bread, cookies, savory bread puddings, and more. Model Bakery has grown from its original digs to two additional locations in Napa (by Oxbow) and Yountville, but several specialty items (like avocado toast on sourdough bread with a hard-boiled egg and crispy bacon) are only available at the flagship bakery in St. Helena. Breakfast goodies sell out fast, but you can place your order online ahead of time and get some extra muffins to take home.

Day Three: Saint Helena

Afternoon Tasting

Pride Mountain

3:30p – 5:00p

4026 Spring Mountain Rd, St Helena, CA 94574

(707) 963-4949 | pridewines.com

Choose One:

Estate Experience

A unique and educational opportunity to learn about mountain viticulture and winemaking during a progressive tasting of our current release wines. The atmosphere is relaxed and convivial and there is plenty of time for conversation and fun.

Due to current health concerns, each available appointment time is limited to a maximum of six guests.

\$30.00 per guest

Reserve Experience

Offers the opportunity to add a seated tasting experience of limited production wines including our Reserve Cabernet Sauvignon and library wines to a tasting of our current release wines.

Due to current health concerns, each available appointment time is limited to a maximum of six guests.

\$60.00 per guest

Summit Experience

Offers guests the opportunity to enjoy a seated tasting in an unparalleled environment, completely removed from the main visitor area. Included in this special experience are both current and limited release offerings, such as library, Vintner Select or Reserve wines.

Due to current health concerns, each available appointment time is limited to a maximum of six guests.

Summit Experiences are available by appointment Monday, Wednesday, Thursday and Friday

\$90.00 per guest

Dinner

PRESS Restaurant

587 St Helena Hwy, St Helena, CA 94574

(707) 967-0550 | pressnapavalley.com

Press has been a Napa Valley fine dining staple for 15 years, best known for its meticulously sourced cuts of aged beef that pair well with big Napa Cabs and black truffle hashbrowns. Miraculously, chef Philip Tessier (a Le Bernardin, Per Se, and French Laundry alum) has raised the bar even higher. Whatever you do, don't sleep on the ricotta gnudi or sweet and sour pig ears for apps. Press also has one of the best and most comprehensive Napa Valley-exclusive wine lists around with more than 1,800 selections.

Day Four: Departure

Breakfast

Black Bear Diner

303 Soscol Ave, Napa, CA 94559
(707) 255-2345 | blackbeardiner.com

Leaving Napa