

Join us in 2009 for an experience you'll never forget.

Departure	End Date	Days	Type	Tour Name	Location
01/07/2009	01/22/2009	15	Cruise	Ledson Winery's 2009 South Pacific Wine Cruise Oceania Cruises	South Pacific
03/11/2009	03/23/2009	12	Cruise	Private Reserve 2009 Wine, Sun & Rock Caribbean Cruise Regent Seven Seas Cruises	Caribbean
04/05/2009	04/11/2009	6	Land	Treasures of Campania	Italy
04/11/2009	04/21/2009	10	Cruise	Chateau St. Jean 2009 Mediterranean Wine Cruise Oceania Cruises	Mediterranean
04/19/2009	04/24/2009	5	Land	Catalan Cuisine	Spain
04/21/2009	05/03/2009	12	Cruise	Saveur's Third Annual Best of the Med Wine Cruise Oceania Cruises	Mediterranean
04/26/2009	05/02/2009	6	Land	Northern Spain for Gastronomes	Spain
05/02/2009	05/14/2009	12	Cruise	2009 Best of Sonoma Valley Wine Cruise Matanzas Creek Winery and Arrowood Vineyards & Winery Oceania Cruises	Mediterranean
05/03/2009	05/10/2009	7	Land	Discover Andalusian Delicacies	Spain
05/03/2009	05/15/2009	12	Cruise	ZAP's Sixth Master's of Zin 2009 Wine Cruise Oceania Cruises	Mediterranean
05/19/2009	05/23/2009	4	Land	Catalonia Food & Wine Gourmet	Spain
05/29/2009	05/31/2009	3	Land	La Rioja Wine Road	Spain
05/31/2009	06/12/2009	12	Cruise	Freeman Vineyard & Winery and August West Wine Cruise Oceania Cruises	Mediterranean
06/01/2009	06/13/2009	12	Cruise	Windsor Vineyards' 2009 Wine Lover's Cruise Princess Cruises	Mediterranean
06/17/2009	06/27/2009	10	Cruise	RRVW's 2009 Pinot Passions Mediterranean Wine Cruise Oceania Cruises	Mediterranean
06/24/2009	07/04/2009	10	Cruise	Paumanok & Wolffer 2009 Best of Long Island Wine Cruise Oceania Cruises	Mediterranean
07/04/2009	07/14/2009	10	Cruise	Franciscan & Simi Winery's 2009 Mediterranean Wine Cruise Oceania Cruises	Mediterranean
07/14/2009	07/26/2009	12	Cruise	Wattle Creek Winery 2009 Med Cruise Oceania Cruises	Mediterranean
07/14/2009	07/26/2009	12	Cruise	Silenus Vintners 2009 Mediterranean Wine Cruise Oceania Cruises	Mediterranean
07/24/2009	07/31/2009	7	Cruise	Paul Hobbs Wines 2009 Mediterranean Wine Cruise Regent Seven Seas Cruises	Mediterranean
09/04/2009	09/16/2009	12	Cruise	Robert Mondavi Winery's 2009 Mediterranean Wine Cruise Oceania Cruises	Mediterranean
10/05/2009	10/17/2009	12	Cruise	White Oak Vineyards & Winery 2009 Wine Cruise Oceania Cruises	Mediterranean
10/18/2009	10/24/2009	6	Land	Truffles and Risotto in the Piedmont	Italy
10/25/2009	10/31/2009	6	Land	The Passions of Emilia-Romagna	Italy
11/01/2009	11/07/2009	6	Land	La Raccolta: Olive Harvest in Tuscany 1st Week	Italy
11/08/2009	11/14/2009	6	Land	La Raccolta: Olive Harvest in Tuscany 2nd Week	Italy

"I thoroughly enjoyed this informative trip filled with meals and events, that I would never have experienced otherwise."
R. Campbell, San Francisco, CA

"The entire event, from the planning stages, through the actual cruise, to the follow-up meetings, was perfectly executed by you and your staff. I'm already looking forward to working with you again. Thanks very much."
Ed Kurtzman, Winemaker & Owner, August West Wines

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Fall 2008



WELCOME...

It's the grape harvest here in Sonoma, our favorite time of the year. Vineyards are turning shades of purple, red and yellow, and the sunlight to a golden hue. This also is occurring in the Mediterranean, the land that is the foundation for much of the world's great food and wine. Although the exchange rate has made travel to Europe expensive, it has made our wine cruises an even better value – starting at \$350 per day including your airfare, all meals, deluxe room, and the fun and education of wine. A small deposit locks in your rate – which can't be said for the Euro!

Larry Martin – President

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Join us for the trip of a lifetime...

Hronia Polla!

Santorini

Blue Seas, White Walls and Very Surprising Wines

The stunningly gorgeous Island of Santorini, located in the middle of the Aegean Sea, has long been known as a romantic destination spot. But how's the wine? With more than a 5,000 year history of growing grapes on Santorini, it really shouldn't come as a shock that the locals know what they're doing,



and today are producing some remarkable, delicious wines. But for years Greek wines and those of Santorini had a poor reputation. No longer. In fact, Santorini's Domaine Sigalas, was recently named one of the "Top 100 wineries in the world" by *Wine Spectator* magazine. The company pioneered organic grape growing on the Island and in 1994 converted all its vineyards to organic practices. Domaine Sigalas' many wines must be sampled, particularly their Assyrtico, which makes up roughly 70% of the plantings on Santorini, producing a wine reminiscent of Chablis with a sharp edge, dense extracted mid palate and overt minerality.

The other stunning wine here is a chewy, dense red: Mavrotragrano, an almost extinct grape that Sigalas is reintroducing. The wines are unique and tasty. After a recent vertical tasting of Sigalas wines, famed Master Sommelier Tim Graiser was quoted as saying, "These wines are too good to spit out!"



Santorini's vineyards look nothing like vineyards elsewhere. Grape vines are grown in a unique "basket" method, which can resemble a bunch of overgrown weeds or large bird's nests. But look closer; these bird's nests are actually grape vines, each vine trellised into a basket, called Ampelies, which lies on the ground. The method protects the grapes from the abundant prevailing winds, and helps to cool down the temperature. Since most summer days on Santorini are dazzlingly hot and sunny, the grapevines must either find small reserves of water trapped in the volcanic soil or absorb water from the evening fog.

In summation; Santorini's is experiencing a wine renaissance that when combined with stunning scenery and great local restaurants, is worth well worth exploring.

You can enjoy a visit to Domaine Sigalas on one of our many Greek wine-cruises.

New Award From Conde Nast Traveler
Conde Nast Traveler has selected F&WT's Larry Martin as one of the "128 World's Top Travel Specialists." This prestigious honor recognizes Martin's commitment to food & wine touring excellence, while also paying tribute to the 25th anniversary of the parent company, HMS Travel Group. The award will be presented to Mr. Martin and his co-owner and wife Laura, at a gala ceremony in New York City

la dolce vita TUSCANY COOKING SCHOOL



Traveling to Tuscany is like visiting heaven, but attending a cooking school in Tuscany, well, you're in for a once-in-a-lifetime treat. We offer a magnificent small cooking school experience set in the ancient Etruscan town of Chiusi. Starting with one day workshops and going up to extensive, full week classes, students – from total beginners to trained chefs – learn how to prepare fresh pastas, cook sophisticated dishes and evaluate local produce along with many special Italian tips and tricks. Either before or after class, guests are transported to local farmers' markets, artisanal cheese makers, olive oil farms, out-of the way shops and fantastic wineries.

Evening meals, prepared by the students themselves, are fun filled affairs with copious amounts of food, laughter, flowing wine and perhaps a midnight bocce game or two. It's a little slice of paradise. Splendido! *Please inquire about our Tuscan cooking workshops.*

The Oldest Wine Region in France CÔTE DE PROVENCE

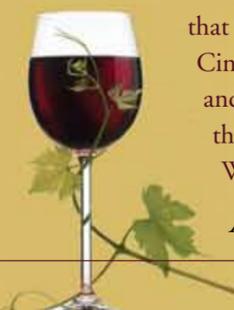
Côtes de Provence is a striking, expansive area in Southern France encompassing the Côte d'Azur, also known as the French Riviera. It stretches from Marseille to Nice, and all the quaint small villages in between. For many, Provence conjures up sun, relaxation, fresh culinary delights and some of the best wines in France – dry and fruity Rosé.

The French have long been making rosé to be enjoyed during hot months. Rosé accounts for over 70% of wine production in Provence and is the second most produced wine in France after red wine. Provençal Rosé is refreshing, dry and fruity with expressions of grapefruit and tropical notes. Of course, Mediterranean cuisine perfectly complements the local rosé,

The appellation in this region, Côtes de Provence Controlée occupies about 50,000 acres, producing some 160 million bottles of wine per year. The main grape varietals that thrive in this dry climate include:

Cinsault, Mourvedre, Grenache, Syrah, and Tibouren. Breathe in the lifestyle, sip the wines, or take a private tour of the exquisite nearby Domaine Tempier Winery, and see the lovely coastal town of Bandol.

A visit to the Côte de Provence is part of our Marseille wine excursion.



PRESERVE YOUR TOMATOES (Tomates Confites)

Use these tomatoes as a summery side dish, if you like.

- 4 tomatoes, cored and peeled
- 6 tbsp. extra-virgin olive oil
- 2 tsp. sugar
- 2 tsp. salt
- Freshly ground black pepper
- 4 sprigs thyme
- 4 bay leaves
- 3 garlic cloves, unpeeled

1. Preheat oven to 200°. Halve tomatoes crosswise and gently squeeze out seeds.
2. Drizzle 2 tbsp. of the oil into a medium baking dish, add tomatoes, cut side up, drizzle with remaining 4 tbsp. of oil, and sprinkle with sugar and salt. Season with pepper.

3. Scatter thyme, bay leaves, and garlic into dish. Bake for 30 minutes. Turn tomatoes cut side down and bake, turning them every 1/2 hour until soft but not falling apart, about 5 1/2 hours more.



DINING GUIDE

We decided to feature some of the "fantastico" Italian restaurants one can find all over Italy. Be it home made pastas, hearty meat dishes, colorful risottos, sparkling seafood, the freshest of vegetables, local pizzas or serious fine dining, it's hard to go wrong when dining in Italy.

Santa Margherita Figure:

Just down the road from Portofino, Santa Margherita Figure is a favorite spot for tourists, but like many Riviera villages, quality moderately-priced food can be hard to find. You're in luck, we found Trattoria Il Bompresso at Orso Matteotti, 26, a wonderful tiny seafood restaurant, and just an easy walk to the sea. Try the Pesce alla Figure, a delicious white fish served with potatoes and olives and match it with the local white wine, Vermentino.

Trattoria Il Bompresso
Corso Matteotti 26 Chiuso Il Mercoledì –
Santa Margherita Figure
Tel: +39 018 528 3556

Venice:

We loved La Bitta, an excellent little osteria that specializes in meat (rare on an island), and in fact serves no fish at all. I had the sublime liver (sustainably raised – of course) smothered in onions. This is a small, interesting restaurant so be prepared to make reservations. Cash only! La Britta is also listed in the Slow Food guide of Venice.

La Bitta
2753 A Calle Lungo San Barnaba in the Dorsoduro district – Venice
Tel: +39041 523 0531

Positano:

World renowned Positano on the Amalfi Coast offers stunning views and a relaxed vibe impossible to emulate. Visiting the beach and little marina is well worth the steep walk down from the cliffs above. Hotel Buca di Bacco, right on the beach encourages visitors to watch the seaside show. Its casual dining, friendly staff and unforgettable view makes this Positano stop and absolute must, at very least for an afternoon libation.

Hotel Buca di Bacco
Via Rampa Teglia, 4 84017 – Positano
Tel: +39089 875 699

Sangria and Museums BARCELONA, SPAIN



Located on Spain's Northeastern Mediterranean coast, Barcelona, Catalonia's capital, is justifiably famous for its impressive modern artworks sprinkled throughout the city. Architect Antoni Gaudi is the star; his fascinating undulating buildings include the still unfinished,

amazing Sagrada Familia Church. Getting a huge revitalizing boost from the 1992 Olympics, Barcelona is hopping. You must stroll the stimulating Las Ramblas, walk the waterfront, dine anywhere (try Michelin starred Restaurant Moo for a treat), drink fresh sangria and perhaps dance the night away. Barcelona boasts many important museums such as the small, but poignant Picasso Museum, displaying the artist's very early works.

Congratulations! TO PAUL HOBBS

Congratulations to Paul Hobbs – named one of the nine "Worlds Most Influential Wine Consultants" by Robert Parker. Paul's wines are unique for many reasons; receiving consistently

high ratings from Parker and *Wine Spectator* is unusual. But receiving these awards for Chardonnay, Cabernet and Pinot Noir is what separates Paul from his contemporaries. Judge for yourself by sailing on Paul's July 24th, seven-day Regent wine-cruise from Istanbul to Venice. Regent is one of the world's best cruise lines, so their cuisine and décor will match the wines!

