

# Announcing New Food & Wine Adventures

## Cruise Adventures



**Food Network at Sea**  
August 22 - 29, 2010  
Celebrity chef Caribbean sailing



**Bon Appetit Travel Series**  
Sept 22-Oct 2, 2010  
Celebrity chef sailing,  
Istanbul to Monte Carlo

## FOOD & WINE Magazine

April 16-26, 2011  
Second annual wine cruise, Barcelona to Rome  
With Vougeraie-Burgundy, Castello delle  
Regine-Umbria

## ZAP's Eighth Masters of Zin Wine Cruise

April 26-May 6, 2011  
Rome to Venice

## Firestone, Sebastiani, Lincourt & Three Rivers

May 7-17, 2011  
Athens to Barcelona, 2nd Great Appellation cruise

## Robert Biale Vineyard's 2nd Family Outing

May 16-26, 2011  
Athens to Rome, Second family wine cruise

## Ramey Wine Cellars' Wine Cruise

June 3-13, 2011  
Venice to Rome

## Wine Cruises in Progress

(Not yet confirmed)

## V. Sattui Winery & Castello di Amorosa

Oct 11-21, 2011  
Venice-Rome

## Food & Wine on Land

### Costa Brava, Spain

Sept 28-Oct 4, 2010  
Oct 19-24, 2010  
Priorat & Barcelona, Spain

### Tuscan Workshop, Italy

Oct 4-9, 11-16, and  
Nov 1-6, 2010  
in Montepulciano

### Wine, food and a

Royal Family  
Oct 4-10, 2010  
Sicily, Italy

### Slow Food's Salone

del Gusto  
Oct 25-30  
Turin, Alba and Asti, Italy

## your local, personal hosts Meet Our Regional Experts

The distinguishing factor to all F&WT trips, are our food and wine experts. Here are three of them, including our newest "star" trip leader who specializes in Spain.



### Jane Gregg

The Costa Brava Sept 28-Oct 4, 2010,  
Barcelona & Priorat Oct 19-24, 2010.  
Jane first became fascinated by Spain during a  
year abroad in college, and since then, taught  
English in Madrid and has spend many  
rainy winters in Galicia and hot summers in  
Barcelona. Ten years ago Jane began to hunt  
down local Spanish chefs and artisan foods

to share her passion with culinary travelers and professionals looking  
to enrich their repertoire. She now lives on the beautiful Costa Brava  
and we are proud to represent her trips. Trips include dinner at the 3  
Michelin star El Celler de Can Roca in Girona and the 1 star BoTic  
Restaurant, and start at @\$2999 per person.

### Pamela Sheldon Johns

"Tuscan Workshops" October 4 - 9, October  
11 - 16, November 1 - 6, 2010. In 1992,  
Pamela moved her family from Santa Barbara  
to live in Tuscany. She now writes on Italian  
cuisine and teaches culinary workshops at her  
home in Montepulciano as well as leading  
groups to Emilia Romagna and Campagna  
(our favorite food regions of Italy).



### Fabrizia Lanza

"Sicily Oct 4-10, 2010"  
Although Fabrizia's family descends from  
royalty, she has studied art and cuisine in  
Paris, Florence and Rome. She now writes  
about these subjects and teaches at Boston  
University, when she is not showing her  
beautiful island to our food and wine groups.



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SUMMER 2010 NEWSLETTER:  
ANNOUNCING NEW ADVENTURES

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# FOOD & WINE TRAILS

EPICUREAN TOURS FOR THE DISCERNING TRAVELER

Summer 2010 Newsletter

## Introducing Oceania's Newest Cruise Ship *The Marina*

## Two Cool New Cruises!

See our calendar for details.

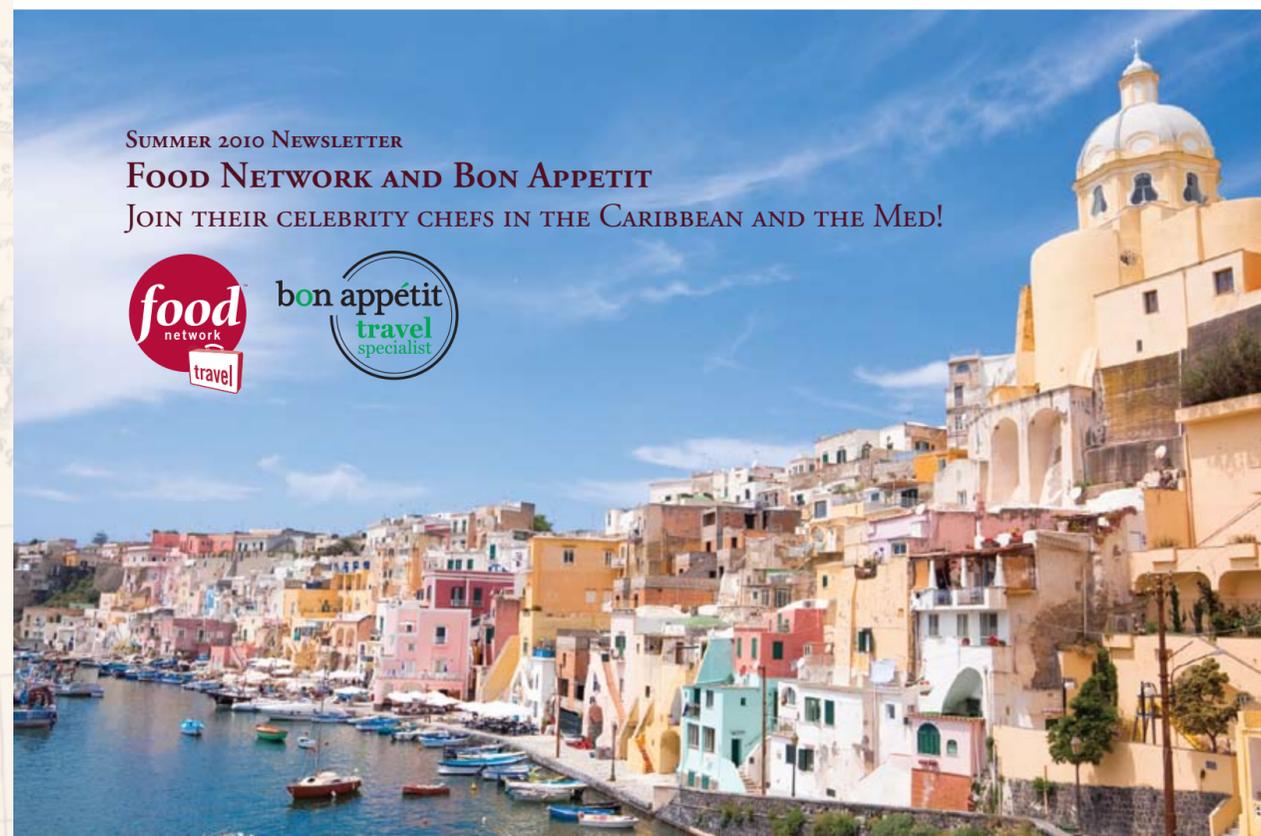


Custom Designed  
Travel Plans

Meet Our  
Regional Experts



SUMMER 2010 NEWSLETTER  
**FOOD NETWORK AND BON APPÉTIT**  
JOIN THEIR CELEBRITY CHEFS IN THE CARIBBEAN AND THE MED!



- Larry and Laura Martin

Welcome to our Summer newsletter. We have so many new programs to announce, I hardly know where to begin. Let me first announce the cruises for Bon Appetit and the Food Network, which give you new opportunities to "feed your passion" in fun and cost effective ways. These are part of our new Personal Enrichment Travel Series - a series of chef-led (vs. winery-led) cruises that can be found on a separate page of our cruise website. We also have added new land programs in the south of Spain, to complement our programs in Sicily and Tuscany, and are kicking off a series of new wine cruises with some of the world's best wineries - European

and California. With this expanded collection, you can now delve deep into a variety of culinary adventures. We are offering an opportunity to visit the top food and wine destinations of the world in a variety of ways, dates and price points, to allow you to immerse yourself through expert led culinary experiences, cooking classes, select tastings, private wine and food pairing dinners and parties, and much, much more. After all, there is nothing more valuable than a memory of a lifetime, particularly those created while on an enriching vacation. We hope you like the new offerings. Bon Appetit!

Don't miss out on the trip of a lifetime.

800-367-5348

WWW.FOODANDWINETRAILS.COM

Land programs start at \$2999\* and wine  
cruises from \$3849\*\* incl. taxes and airfare!  
Book by July 30 for Free gratuities

\* Per person, Double occupancy.

\*\* Per person, Double occupancy. Wine cruises include deluxe accommodations, all onboard meals and entertainment, private parties, winemaker dinner, tastings, and the personal hosting of a winemaker or expert

# the *Marina*

the first ship designed for Epicureans!

A great many of our wine-cruises are on Oceania Cruises, because our guests love their smaller-sized ships, the variety of the ship's three Jacques Pepin inspired restaurants and the choice of lounges, spa and fitness center. However, Oceania purchased their current fleet from another line and while they have been the foundation of the company's reputation,



Jacques' Restaurant aboard the *Marina*.

we are very excited to announce the brand new "Marina", as it is the first ship custom designed for food and wine loving passengers

First, the ship is spacious. Although she will carry twice the passengers of their other ships, she offers significantly more per passenger space than the other ships.

Secondly, the ship is designed for the food and wine lover. Guests may dine at no additional cost at any of their 10 separate dining venues,

which range from a multi-course meal in the dining room to a snack from the library cafe. There are also six open-seating, gourmet restaurants including the first restaurant named after acclaimed master chef Jacques Pepin.

But it's the culinary center that is really unique, as it is the first cruise facility to have fully equipped individual workstations. This means that guests can now enjoy the fun of a hands-on learning experience instead of just passive listening. Bon Appétit Magazine is a partner in the center, and with their vast resources, we hope to be able to showcase master chefs and rising stars – all of who will be a wonderful complement to our winery hosts. Oceania plans to bring their culinary experience ashore with market tours where guests will be invited to shop for local ingredients with the chef. Depending on the port, chefs may also arrange for students to have private tastings at wineries and access to famous shore-side kitchens.

And last, Oceania knows that food and wine lovers appreciate their creature comforts, so all cabins have Tranquility Beds, flat-panel TV, lap-tops with wireless access, refrigerated mini bar, personal safe, writing desks with stationary, plush robes and bathrooms with French-milled toiletries. For those of us who appreciate a good soak, the bathrooms are oversized with both a tub and stall shower. The suites are unique in the cruise industry, as they span the width of the ship to offer both a port and starboard view.

## 2011 MARINA SAILINGS

Food & Wine Magazine, wine cruise  
4/16-26 - Barcelona - Rome

ZAP's Zin Univ at Sea  
4/26-5/6 - Rome - Venice

Robert Biale Winery  
5/16-26 - Athens - Rome

Prices start at \$3849 per person  
double including air and tax.

Book by July 30th  
for free prepaid  
gratuities.

# David Ramey

our featured winemaker

If you ever had a wine from Rudd, Dominus or Matanzas Creek that knocked you out, you may have already met David Ramey. David's wine journey has taken him to Bordeaux (Petrus), to Napa (Dominus) and now back to Sonoma County. Although he has produced some of the State's most lauded wines, he is fun and unassuming, and we are delighted he has agreed to lead our June 3-13 wine cruise from Venice to Rome next year.



David Ramey

Edited from "Wine Geeks": "David Ramey is one sharp guy. He knows more about the process of fermenting wine than anyone I have ever met. It is a good thing he knows so much, because when you work with some of the very best vineyards in Napa and Sonoma counties, as Ramey does, you had better know your craft.

*Ramey received a graduate degree from U.C. Davis in 1979 but he didn't immediately land a high-paying gig as an enologist, instead he traveled first to France to work as a cellar rat for Moueix, the owners of Chateau Pétrus. As David's knowledge base grew, so did the quality of his winemaking positions: He worked with Zelma Long at Simi, replaced Merry Edwards as winemaker for Mantanzas Creek and went back to Bordeaux to work with the Moueix family. "But working for a Frenchman wasn't as much fun as being friends with a Frenchman," said Ramey, so in 1996 Ramey Wine Cellars was born. David soon moved his winemaking to the brand-new and state-of-the-art Healdsburg facility and the rest, as they say, is history. Today Ramey wines continue to be some of the most highly sought after wines from the Golden State, something that David classifies as "stupid growth." Ramey often looks to the fine wines of both Burgundy and Bordeaux as models for his creations. In the end he crafts wines that have all of the fruit and concentration of California's more moderate climate but they are mixed with the finesse, charm, complexity, subtlety and texture that are the hallmarks of the greatest Domaines and Chateaus from across the pond.*

**Book by July 30th for prepaid gratuities!**



## What's New in Our Neighborhood

We are blessed to have a cornucopia of great restaurants, and here are three new restaurants we like that we recently sampled.

### Farmstead – St. Helena

Ted Hall from Longmeadow Ranch, owns a great Napa winery but also one of the Valley's few remaining farms and ranches. Almost all the food from his new restaurant is organic and comes from his ranch or from local producers, but the best thing is the \$2 corkage policy, all of which goes to local charities. Located, next to Tra Vigne, you will find grass fed beef, great side dishes, and a reasonably priced and representative wine list.

### Quince – San Francisco

Michael and Lindsay have long had one of the City's most popular restaurants but getting a table was tough due to its small size. They recently expanded to a beautiful new location in the Barbary Coast neighborhood, where they took their vision up a couple of notches. Michael still makes some of the best Pasta dishes ever, with one of the City's best Italian wine lists, but the improved service and décor shows that they are now reaching for the stars – figuratively and in the Michelin sense of the word.

### Murray Circle – Sausalito

The restaurant at the newly transformed Cavallo Point Lodge at Fort Baker is as impressive as the view it has of the North span of the Golden Gate Bridge. Artisan sourced food creatively prepared, combined with one of the best Napa oriented wine lists I have seen, makes this a place worth visiting.

## custom designed travel plans for Independent Travel

Many travelers love small group travel, as it lets them relax and enjoy their trip without worrying about logistics. We also have clients who

love the fun and challenge of traveling independently, but who use our custom trip planning services to create their "perfect trip". Many of our staff have more than 20-years experience in custom trip planning, and we now are formally announcing this service.

**What exactly is a custom trip?** A custom trip is created expressly for you, compared with a prepackaged, more mass-market trip. With a custom trip, we create the perfect itinerary for you by using our experience, worldwide purchasing power and network of regional guides and contacts. The advantage is that you end up with an individualized vacation that you can count on, using pre-vetted hotels and suppliers at frequently less expensive prices than if you arranged the trip on your own or had purchased a set travel package.

### What are the benefits of having an F&WT Travel Consultant design your trip?

- You work with a real person to help determine your needs and your budget.
- You won't miss a "must see" attraction due to unfamiliarity with the destination.
- You get the ease of a pre-arranged itinerary but you don't have to travel with people you don't know.
- You have the opportunity to learn about unique and out-of-the-way non-tourist spots.
- You will receive unbiased recommendations from travel counselors who have been there.
- You can receive special services or access to experienced and professional regional guides and contacts. These connections have taken us years to find, and they will turn an already great trip into a trip of a lifetime. We've included a short bio on three of them on the front of this newsletter.

**How do you I learn more?** By calling our office (800 367-5348) or going to <http://foodandwinetrails.com/?section=Custom+Trip+Planning>



Cheese Mezzelune