

FOOD & WINE TRAILS

EPICUREAN TOURS FOR THE DISCERNING TRAVELER

Spring/Summer 2014 Newsletter

30TH
Anniversary
Edition

25 years of
wine cruises

www.foodandwinetrails.com

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The cabin key on our first wine-cruise now seems pretty low tech.

30TH ANNIVERSARY EDITION: New Faces, New Places, and a New Partnership

In 1984, Ronald Reagan was elected president and Michael Jackson's hair caught fire while filming a Pepsi commercial. That is when we started our travel company and five years later we launched the nation's first wine cruise - hosted by *Bon Appétit* magazine, eight Napa and Sonoma wineries, Laura and me.

We began offering wine cruises as an extension of the festivals and tours we were producing with the Sonoma County Wineries Association, and they were so well received, we made them our focus. Because we wanted to offer wine education onshore as well as onboard the ship, we asked our sommelier and wine-writer friends around the world to help design and lead our private shore tours. These became a cruise highlight and we now offer 50 pre-cruise and one day tours in most of the wine-cruise ports of the world. Four new ones are on the back page.

Today, Food & Wine Trails handles more wine cruises than any other company, hosted by great wineries, wine schools and magazines like *Cooking Light*, *FOOD & WINE* and *Saveur* on the world's best cruise ships. But we know that it's our relationship with wine lovers like you that has made us successful, and we're thankful to be doing what we love.

We also know that our product has to keep improving, so here's what's new:

New Places – Next year, we are offering a series of new land tours and cruises led by some of the most knowledgeable people in

food and wine. As an example, in May we're offering an eight-day Spanish culinary tour, led by a Sonoma-based chef of Basque heritage. In the fall, you can join one of the country's top Italian wine experts on a seven-day river cruise of Northern Italy.

Two of next year's cruises are on Silversea, one of the world's top rated, inclusive cruise lines and the only Relais & Châteaux ship at sea. Inclusive cruises are now very popular (no 'nickel and diming'), so included is a related article from Napa travel writer, Bob Ecker. Grgich Hills Estate will be sailing Silversea in August and I in September on my "President's Cruise". This will explore Croatia's beautiful Dalmatian Coast and Crljenak Kaštelanski, their version of Zinfandel.

New Partnership - Silversea is now our fourth preferred cruise partner along with Oceania Cruises, Celebrity and Uniworld River Cruises and it's these partnerships that allow us to offer benefits not found elsewhere, PLUS interesting and new ports of call for food and wine lovers.

So even if you've cruised with us before, you'll find an expanded array of ship choices and places to visit, including Jerusalem, Tunisia, and Palermo. We even have Domaine Chandon hosting their "Beaches & Bubbles" Caribbean cruise for those wanting to escape winter.

New Faces – Can a wine writer become a good vintner? *Wine Spectator's* Harvey Steinman asks that question in the enclosed article, and you can find-out by

taking Paul's 10-day cruise paired with another top Washington State producer. Other new hosts include two hot Pinot Noir producers, Loring Wine Company and August West Wine, Dry Creek Valley's Michel –Schlumberger, Wilson, Matrix, WillaKenzie Estate, and O'Brien Estate. Repeaters include Duckhorn (who was part of our original cruise group), V. Sattui Winery and Tablas Creek.

In 2015 we are offering new land tours and 16 wine cruises, many to new ports of call, so we hope can find something of interest. We'd like to thank you for your patronage and we look forward to hearing from you soon.

Cheers – Larry Martin, President

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The value of inclusive luxury cruising

By Bob Ecker



 SILVERSEA®

You're treated like royalty by everyone at the airport and the dock. Check in is friendly, fast, easy and effortless and there certainly aren't hordes of passengers jostling in line. A glass of champagne is presented as your hand luggage is whisked away and immediately you discover that this isn't going to be an ordinary cruise.

Welcome to luxury cruising. Many people yearn for this kind of experience but balk at the price. Indeed, luxury cruising is more expensive than the humbler, mammoth cruise ships, but when you examine the differences, cruising on a luxury all inclusive line is more of a value than you'd think.

I recently experienced a voyage on the Silversea Spirit, and along with uber-lux lines like Crystal, Regent and Seabourn, Silversea sports the all-inclusive moniker. Almost everything aboard is included with the price. That means virtually all dining, all drinks, virtually all alcohol, all entertainment and all gratuities.

The lines vary but generally some shore excursions, internet fees, spa and beauty treatments, some higher end dining experiences, premium liquors and wines and onboard gambling are not included. But believe me, most of us can have a fantastic time with what's provided. The absence of tipping and check signing alone is a huge bonus; shipboard staff are well trained and paid and really don't work for tips. It makes traveling so much more enjoyable and as I'm sure many of you have realized, a cruise ship bar bill can add up to hundreds of

dollars per person, per cruise. Plus, if the Silversea's ample complimentary wine list doesn't satisfy, just ask - the friendly sommeliers will find other good wines for you at no charge. I tested them repeatedly on this point and they passed every time.

Qualitatively, higher end cruise ships, like the Silver Spirit provide customers with a considerably higher class of accommodations, professional butler service and efficient staff (the customer to staff ratio is one to one) and frankly a higher level of fellow passengers. Another important attribute of lux line cruising is sailing aboard intimate vessels which have the ability to dock at smaller ports and get right into cities. Try that with a giant mega-ship. This means quicker ingress and egress from your port, which allows more time for exploring and less tendering - making the port-of-call experience more rewarding.

Trust me, when you're dining at Silversea's fine Italian restaurant, La Terrazza, (ask for the gnocchi - they will whip it for you even if not on that night's menu) tasting the various courses, sitting outside to enjoy the view and toasting new friends with one of the many excellent wines on offer, you'll be glad you tried a luxury line. It's something new - and definitely worth the money.



Food & Wine Trails offers two luxury cruise options in 2015 —

Grgich Hills Estate Hosted by Violet Grgich

August 10 – 19, 2015

Silversea Spirit

Ports of Call:

Venice, Italy; Ravenna, Italy; Trogir, Croatia; Kotor, Montenegro; Corfu, Greece; Katakolon, Greece; Santorini, Greece; Kusadasi, Turkey; Istanbul, Turkey

F&WT's 2015 President's Cruise

September 11 – 18, 2015

Silversea Spirit

Ports of Call:

Venice, Italy; Ravenna, Italy; Split, Croatia; Dubrovnik, Croatia; Zadar, Croatia; Koper, Slovenia



Can a Wine Critic Become a Vintner?

Wine Spectator's Harvey Steiman had his doubts.

In his July 2013 blog, *Wine Spectator's* Harvey Steiman raised an interesting question about a possible conflict of interest when Paul Gregutt, *Seattle Times'* longtime wine writer and the author of the definitive book on Washington wine, launched his own wine brand in 2011.

Steiman's article posed the journalistic question, "Can a wine critic also be a winemaker without raising conflict-of-interest issues?" But really, what wine drinkers want to know is, are the wines any good?

Gregutt has long consulted with wineries and conducted educational seminars for the wine trade. One of the wineries that employed him was Precept Wines. Gregutt developed a friendship with Precept's CEO and when he was offered access to their "big box of crayons," as he describes the company's many vineyards and barrels of juice, he couldn't resist. The result was Waitsburg Cellars, a collaboration between Gregutt and Precept.

Steiman tasted Gregutt's new wines blind as part of a *Wine Spectator* panel, as per the magazine's policy, and declared them "...better than good." Steiman lauded the **Waitsburg Chenin Blanc**, which he believes is one of the gold-standard wines for Washington's future. He said, "Those who dismiss Chenin Blanc should taste Waitsburg Cellars."

He also liked their **Riesling Old Vine 2012**, and described it as "sleek and silky, with pretty, honey-inflected pear and grapefruit flavors that linger effectively on the off-dry finish." But it was their lone red that grabbed his attention. Waitsburg's **Three 2011** is a Merlot, which is Washington's signature grape, with some Malbec and Mourvèdre thrown for a bit of spice and leather.

Washington State wine writer Paul Zitarelli agrees, saying "This is the gem of their portfolio. Eminently gluggable."

Steiman's article went on to report that Gregutt's foray into winemaking prompted a lively discussion on journalistic ethics among wine writers. Gregutt responded, "I thought I had cut the appropriate ties, but the pushback from certain members of the writing community was harsher than I envisioned." Perhaps he was referring to the *Seattle Times*, which dropped Gregutt's regular wine column after eleven years.

It will be interesting to see how far Gregutt can take Waitsburg Cellars, and what consequences the brand will have for his career as a writer. It's never easy to do two things well, but according to these two wine experts, the Waitsburg wines are more than good - they are interesting and provocative. As for Gregutt's writing, he contributed the article on Washington wine, so judge for yourself.

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2015
Wines of Washington
Cruise Co-hosted by
Dunham Cellars
& Waitsburg Cellars
May 11 - 22, 2015
Venice to
Barcelona

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Oceania Cruises
Ports of Call:
Croatia; Kotor
Palermo (Sicily)
Rome (Civitavecchia)
Florence/Tuscany
Monte Carlo
Provence
Barcelona

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Paul Gregutt

Eric Dunham's kindness and unassuming manner are almost as legendary as his award-winning wines. If you were sitting next to this guy at a bar, you'd have no idea he was one of Washington's most accomplished winemakers - not to mention a talented artist and cook to boot. One might consider him kind of like a boy next door - only if the boy next door had way more skills than Jagger.

In addition to Dunham Cellars wines, do you work on a lot of side projects?

I do a few. One is called Pursued by Bear and it's a Cabernet we do for actor Kyle MacLachlan. Pursued by Bear is a Shakespearean production from *A Winter's Tale* so it ties into acting, part of Kyle's passion. I thought it was an interesting name and was worried about people

not being able to remember it but that didn't happen. The Chicago Bears, the football team, are going to be using it in all their suites at their field because they fell in love with the wine - in of all places, a steakhouse in Philadelphia. Don't tell the Seahawks.

You're kind of an "old timer" in the Washington wine scene - how have things changed since you started Dunham Cellars?

My job as we've built the winery has gone from spending all my time in the cellar and doing sales to being part of all the focus blends, tastings and building the core wines. I don't do the day to day cellar work anymore. I guess our first vintage was a barrel of '93 and a barrel of '94 I made for my father and his friends. In '95, while I was working at L'Ecole 41, we finally went commercial. My father and I started our first label and made about 200 cases. Now, slowly, we've worked our way up to about 18,000 cases.

What's been your proudest moment thus far - in wine, food, or art?

I'm really blessed because the explosion of this industry in Walla Walla and Washington state has allowed me to meet some of the coolest people in the world and have some of the best conversations over the best wines in the world. So, I'm spoiled rotten. When I go on the road I market Washington state wine first because people don't get it. They still think Washington state is all about rain and don't realize here we only get 5 inches of rain a year.

What do you think is the next big thing for Walla Walla or Washington wine?

That's one of the best parts of what wine has done is help this town diversify. The other thing is Walla Walla is really not on the way to anywhere - we'll never be like Napa because so many people live within an hour - which I think is good. I think we'll keep building slowly as it is and with the revival of people wanting to live local - with local food and kind people - I think there's a lot of incentive for people to come out here. These days you can work from almost anywhere. WW has definitely held on to its value versus a lot of other places.

Still Life with Wine: Eric Dunham of Dunham Cellars

by Zibby Wilder

(reprint of Seattle Weekly article)



Eric Dunham

Washington Wine Country

by Paul Gregutt

Washington wine-country eateries, recommended by our winery hosts

Brasserie Four

"Owned by a wonderful "French trained" chef. Eclectic assortment of French and Spanish wines as well as local wineries. An incredible grower champagne selection and great Crepe' Suzette!"

4 E Main
St, Walla Walla, WA 99362
(509) 529-2011

The Marcus Whitman Hotel.

"Award-winning, excellent local wine program, and several tasting rooms on-premise."

6 W Rose St,
Walla Walla, WA 99362
(509) 525-2200

With few exceptions, the wines of Washington State remain unfamiliar to most people who do not live there, or happen to work in the wine or restaurant trade. And yet, by any standard, these are world class wines, produced from an astonishing diversity of grapes. Washington is the second largest wine-producing region in the country, ahead of both New York and Oregon, though well behind California. So why are these wines still under the radar?

In brief, it's a matter of supply and demand. Tremendous demand from consumers who live in the state, and from sommeliers and chefs at many of the top restaurants around the country. Though there are close to 800 individual wineries in Washington, the vast majority produce under 5000 cases of wine annually. Demand far exceeds supply for the best wines. The Washington wines you find on supermarket shelves outside of the Northwest may be good, and are almost certainly good values, but rarely are they the region's best.

The modern era of winemaking did not get underway in Washington until the late 1960s. Virtually all of the state's oldest vineyards date back no more than 40 years. As of this writing, there were 14 officially-designated AVAs – American Viticultural Regions – in Washington, and several

more in the works. The vast Columbia Valley incorporates most of them within its 11 million acres, all east of the Cascade Mountains. But it is the smaller, well-defined, Columbia Valley sub-regions that are highlighted on the best bottles.

Look for Cabernets and Merlots from Red Mountain or the Horse Heaven Hills. Taste Syrahs from Walla Walla or the Wahluke Slope. For racy white wines look to Ancient Lakes, Yakima Valley, or the Columbia Gorge AVAs. The truth is that, much like California or France, the variety of climate, elevation and soils that can be found in Washington allows for almost every major fine wine grape grown anywhere in the world to thrive here.

The fun comes in seeking out the best wines from the best locations. To begin, the state's vines are almost entirely planted on their own roots, whereas California and European wines are grafted. Advantage Washington – own-rooted vines are generally healthier and longer-lived than grafted vines. The proof is in the bottle, and reviewers agree. Washington's wines are awarded scores as high or higher than any in the world, and sell for a much lower average cost per point score than any other region.

The annual Top 100 lists from *Wine Spectator* and *Wine Enthusiast* are



disproportionately stocked with Washington wines, given that the state's total production is barely a fraction of France, Spain, Italy, Australia or California.

For any wine lover, Washington is a treasure trove of great wines waiting to be discovered. With each new vintage, there are wines that push the envelope a bit further than it has previously been pushed, that reveal unknown or unsuspected layers of flavor and bouquet.

In our host Paul Gregutt's expansive guide to the state's wines and wineries (*Washington Wines & Wineries – the Essential Guide*), he identifies the following Five Star wineries – the best of the best. The rating indicates not only that the wines are exceptional, but that

the winery has taken a leadership role in one or more aspects of wine production. Whether in vineyard development and management, exploration of wine styles and varietal grapes, innovative marketing, or offerings of exceptional value, they set the highest standard. As a minimum, these five-star wineries or their winemakers have made at least ten Washington vintages.

Look for any wines from Abeja, Andrew Will, Barnard Griffin, Betz Family, Buty, Cadence, Cayuse, DeLille Cellars, Dunham Cellars, Fielding Hills, Januik, K Vintners, L'Ecole No 41, Leonetti Cellar, Quilceda Creek, Walla Walla Vintners and Woodward Canyon. These are the leaders, with well-established track records in vintage after vintage.

Newer wineries, such as Gregutt's own Waitsburg Cellars, also offer some fascinating wines for those interested in the cutting edge of Washington viticulture.

It will be our pleasure to host the five star Dunham Cellars and rising star Waitsburg Cellars wineries on our upcoming cruise. You will see and taste for yourself the special qualities that make Washington wines unique and highly-acclaimed. It's not any one thing; it's the combination of many things: the soil, the latitude, the desert sun (yes, eastern Washington is a desert!), the long growing season, the old, self-rooted vines, the predictably clear weather at harvest with diurnal temperature shifts of up to 40 degrees (keeping acidity high and fruit flavors bright), the overall purity of flavors that give each varietal wine or blend its focus, length and intensity. Make plans to join Eric Dunham and Paul Gregutt wonderful voyage of exploration, and taste for yourself why the wines of Washington are as good as, and often better than, any in the world.

– Larry Martin

Washington wine-country eateries, recommended by our winery hosts

Olive Marketplace and Cafe

"Features local wines and music every Thursday, along with family-friendly food."

21 E Main St,
Walla Walla, WA 99362
(509) 526-0200

Jimgerman Bar

"A favorite locals watering hole for outstanding cocktails, microbrews and wines."

119 Main St,



Meet the Wandering Winemaker

Q & A with Kerry Damsky

Kerry Damsky is the globetrotting consulting winemaker for Michel Schlumberger, and in July 2015 he and his vivacious wife Daisy are hosting the winery's first Food & Wine Trails wine cruise from Venice to Barcelona on Oceania Cruises' youngest ship, Riviera. Take a minute and get to know Kerry Damsky.



Kerry Damsky

Like so many talented winemakers, Kerry's talents are in demand and as a result he consults for wineries all over the world. But Kerry travels to the extreme, to the point that he's sometimes called the 'wandering winemaker' or the 'Indiana Jones of Wine.' "I consult for 15 wineries within Sonoma and Napa counties as well as Sula Vineyards outside Mumbai in India, one in Costa Rica and a new project in Israel," he says. "I also have my own winery, Palmeri Wines, with my wife, Daisy."

Q: Share an early career success story.

A: In 1987, I'd just moved up here from San Diego County, when I won the Harvest Fair Sweepstakes Award for the Best of Show for a 1986 Zellerbach Sonoma County Chardonnay, which sold for around \$8, everyone was asking, "Who's Kerry Damsky?" That award helped define the next step in my winemaking career. I shortly left Estate William Baccala for a huge opportunity in Alexander Valley at Gauer Estate Vineyard, which is now owned by Jackson Family Wines.

Q: Tell us about one of your great adventures.

A: I took my first trip to India in 1994. I'd never been to Asia and I ate and drank all the way to Bangkok. When I finally arrived in Bombay in the middle of the night, no one was there to meet me, so I was a little apprehensive. When I walked off the plane, this huge wave of hot, humid, moldy air hit me. I remember hundreds of fans were attached to the ceiling, and not one of them worked. I said a little prayer and pushed forward. It turned out fine, of course. I now love India and travel there three times each year.

Q: How have your priorities changed over time?

A: When I was younger, I was more driven by ambition. While I'm still ambitious and continue to explore new grape-growing areas and new opportunities, making time for

friends and enjoying the fruits of my labor has become more important to me. Still, I can't wait to see what new vineyard sites and what innovative projects are around the corner.

Q: If you could go back in time, what year would you visit?

A: The late sixties would be fun to do again. Let's say 1967. You could impress a girl with a bottle of Red Mountain, and the music was great.

Q: What do you do when you want to relax?

A: My most relaxing days consist of sleeping late, walking the dogs, making buttermilk pancakes for the family and doing something local.

Q: If your spouse could change one thing about you, what would it be?

A: She'd put volume control on me. I'm known to be a little loud—I have a client who calls me "Lungs" Damsky. Also, like many winemakers, I tend to be very clean. (Doesn't everyone Clorox the shower daily? Isn't there only one way to load a dishwasher?) I try to compensate by being a good guy and providing jewelry.

Q: What's the most important thing that your parents taught you?

A: My mother taught me to love nature, to celebrate the small wonders of life and to spit. My father taught me to love travel and to immerse myself in other cultures. He wanted his children to be self-sufficient and independent. His dream was to be a viticulturist and he retired early and made that dream come true in Napa Valley.

Q: What's one guilty pleasure you enjoy too much to give up?

A: Cookies. I love cookies.

You can wander with the winemaker yourself in 2015 on a 11-night cruise of the Adriatic—

Michel-Schlumberger & Roblar Winery

Hosted by Kerry & Daisy Damsky
July 25 – August 5, 2015
Oceania Cruises' Riviera

Ports of Call:
Venice, Italy; Zadar, Croatia;
Kotor, Montenegro; Palermo (Sicily), Italy; Rome (Civitavecchia), Italy; Florence / Tuscany (Livorno), Italy; Monte Carlo, Monaco; Provence (Marseille), France; Barcelona, Spain

Originally appeared in North Bay BIZ in October 2012

Food and Wine tours in Italy, Spain, and the Caribbean

20%
Group
Discount



Wine-Judge led river cruise...

Join Italian wine-expert Bill Traverso and wife Mary, on a September 13, 2015 river cruise of Northern Italy. The 7-day cruise spends time in Venice and cruises its canals and the Po River, passing iconic landmarks, romantic islands and the great mansions built by Venice's merchant princes. The trip also visits such famous towns as Bologna, Padua, Ravenna, Ferrara, with an optional wine tour and lunch in Valpolicella, known for Amarone - one of Italy's most prestigious reds. You will be cruising on Uniworld, rated for 6-years by readers of Condé Nast Traveler as the world's best river cruise line. On Uniworld your gratuities, sightseeing and wine is included. Add-in Northern Italian cuisine with great scenery and the affable and knowledgeable Traversos, it's a trip of a lifetime. Prices start at \$3,445 share plus tax, with a \$75 per person early booking credit.

Watch our web site for more details: www.foodandwinetrails.com/traverso2015



Sonoma Chef led Spanish culinary tour...

Next March 2015, you are invited to join the owner of Sonoma Valley's Vineyards Inn Spanish Bar & Grill, Chef Steve Rose, on an eight-day exploration of Spanish food and wine. Steve's family is originally from the Basque region, the culinary capital of Spain and home to such treasures as the highly acclaimed restaurant, Arzak, and pintxos, Northern Spain's version of tapas. Visit several regions in Spain, highlights include: tapas tour in Barcelona, Penedés winery tour and lunch, Bilbao's Guggenheim Museum visit, market tour and cooking class, dinner at one of San Sebastian's gastronomic clubs, and top Rioja winery tour and lunch.

Watch our web site for more details: www.foodandwinetrails.com/spain



Winery hosted day at the beach...

Are you a fan of bubbly? In March 2015, Domaine Chandon is hosting their "Beaches & Bubbles" wine cruise with visits to Cozumel, Belize, Honduras and Key West. When they reach Honduras, the entire group will travel to an ocean-front resort and spend the day on a private beach, enjoy live music, lunch and of course Chandon bubbles! Last winter was brutal in many parts of the country, so why not plan ahead to escape the foreseeable chill next winter and join Domaine Chandon's winemaker, Tom Tiburzi, for a day on a Caribbean beach. Picture yourself relaxing in a beach chair and wiggling your toes in the sand, joining a friendly game of ping pong, or swimming in one of the resort's two exclusive pools.

Call a F&WT Travel Consultant for more details at (800) 367-5348.



**Ponzi, ROCO & Argyle
2015 New Zealand
Adventure**

Sydney to Auckland
January 27 – February 8, 2015
Celebrity Solstice

Sydney, Australia; Hobart, Tasmania; Milford Sound, Doubtful Sound, Dusky Sound, Dunedin, Akaroa, Wellington, Tauranga, Bay of Islands, Auckland.

Per person prices start at...

<i>Inside</i> \$1,934	<i>Ocean View</i> \$2,124	<i>Veranda</i> \$2,404
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**Domaine Chandon's
"Beaches & Bubbles"
Cruise**

Miami to Miami
March 15 – 23, 2015
Oceania Cruises' Riviera

Miami, FL; Cozumel, Mexico; Trujillo, Honduras; Belize City, Belize; Key West, FL

FREE Air, FREE Gratuities & Complimentary Beach Excursion

Per person prices start at...

<i>Inside</i> \$2,499	<i>Ocean View</i> \$2,799	<i>Veranda</i> \$3,099
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**Dunham Cellars &
Waitsburg Cellars**

Venice to Barcelona
May 11 – 22, 2015
Oceania Cruises' Riviera

Venice, Italy; Zadar, Croatia; Kotor, Montenegro; Polermo (Sicily), Italy; Rome (Civitavecchia), Italy; Florence/Pisa/Tuscany (Livorno), Italy; Monte Carlo, Monaco; Provence (Marseille), France; Barcelona (Spain)

FREE Air, FREE Gratuities, & FREE Shipboard Credits

Per person prices start at...

<i>Inside</i> \$4,274	<i>Ocean View</i> \$5,474	<i>Veranda</i> \$6,174
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Basque Culinary Tour

8 Day Escorted Land Program
Barcelona to Madrid
March 20 – 28, 2015

Barcelona, Bilbao, San Sebastian, Rioja, Segovia, Madrid

Join Sonoma Valley Chef Steve Rose on an 8-day small group, culinary tour of his Basque heritage. Four-star hotels, seventeen wonderful meals, Market tours and cooking, winery visits and more

Per person prices start at...

<i>Double Occupancy</i> \$3,999	<i>Single Supplement</i> \$540
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**Wilson Winery &
Matrix Winery**

Barcelona to Rome
May 22 – June 1, 2015
Oceania Cruises' Riviera

Barcelona, Spain; Palamos, Spain; Provence (Marseille), France; Saint-Tropez, France; Cannes, France; Antibes, France; Monte Carlo, Monaco; Portofino, Italy; Cinque Terre (La Spezia), Italy; Florence/Pisa/Tuscany (Livorno), Italy; Rome (Civitavecchia), Italy

FREE Air, FREE Gratuities, & FREE Shipboard Credits

Per person prices start at...

<i>Inside</i> \$4,174	<i>Ocean View</i> \$5,074	<i>Veranda</i> \$5,774
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V. Sattui Winery 2015

Rome to Rome
June 1 – 16, 2015
Oceania Cruises' Riviera

Rome (Civitavecchia), Italy; Messina (Sicily), Italy; Argostoli (Cephalonia), Greece; Gythion, Greece; Jerusalem (Haifa), Israel; Cairo (Port Said), Egypt; Alexandria, Egypt; Chania (Crete), Greece; Valletta, Malta; La Goulette, Tunisia; Cagliari (Sardinia), Italy; Rome (Civitavecchia), Italy

FREE Air, FREE Gratuities, & FREE Shipboard Credits

Per person prices start at...

<i>Inside</i> \$6,874	<i>Ocean View</i> \$7,974	<i>Veranda</i> \$8,674
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**August West & Loring
Wine Company**

Rome to Monte Carlo
June 16 – 23, 2015
Oceania Cruises' Riviera

Rome (Civitavecchia), Italy; Amalfi/Positano, Italy; Cagliari (Sardinia), Italy; Palma de Mallorca, Spain; Barcelona, Spain; Provence (Marseille), France; Antibes, France; Monte Carlo, Monaco

FREE Air, FREE Gratuities, & FREE Shipboard Credits

Per person prices start at...

<i>Inside</i> \$3,074	<i>Ocean View</i> \$3,974	<i>Veranda</i> \$4,674
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WillaKenzie Estate

Lisbon to Rome
July 7 – 17, 2015
Oceania Cruises' Riviera

Lisbon, Portugal; Malaga, Spain, Cartagena, Spain; Ibiza, Spain; Barcelona, Spain; Provence (Marseille), France; Monte Carlo, Monaco; Portofino, Spain; Florence/Pisa/Tuscany (Livorno), Italy; Rome (Civitavecchia), Italy

FREE Air, FREE Gratuities, & FREE Shipboard Credits

Per person prices start at...

Inside \$4,674	Ocean View \$5,674	Veranda \$6,374
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Duckhorn Portfolio President's Cruise

Rome to Venice
July 17 – 25, 2015
Oceania Cruises' Riviera

Rome (Civitavecchia), Italy; Sorrento/Capri, Italy; Taormina (Sicily), Italy; Argostoli (Cephalonia), Greece; Kotor, Montenegro; Zadar, Croatia; Koper, Slovenia; Venice, Italy

FREE Air, FREE Gratuities, & FREE Shipboard Credits

Per person prices start at...

Inside \$3,674	Ocean View \$4,574	Veranda \$5,174
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Michel Schlumberger & Roblar Winery

Venice to Barcelona
July 25 – August 5, 2015
Oceania Cruises' Riviera

Venice, Italy; Koper, Slovenia; Zadar, Croatia; Kotor, Montenegro, Palermo (Sicily), Italy; Rome (Civitavecchia), Italy; Florence/Pisa/Tuscany (Livorno), Italy; Monte Carlo, Monaco; Provence (Marseille), France; Barcelona, Spain

FREE Air, FREE Gratuities, & FREE Shipboard Credits

Per person prices start at...

Inside \$5,174	Ocean View \$6,174	Veranda \$6,874
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Grgich Hills Estate

Venice to Istanbul
August 10 - 19, 2015
Silversea Spirit

Venice, Italy; Ravenna, Italy; Trogir, Croatia; Kotor, Montenegro; Corfu, Greece; Katakolon (Olympia), Greece; Santorini, Greece; Kusadasi, Turkey; Istanbul, Turkey

Early Bookings Receive \$100 Shipboard Credit

Per person prices start at...

Vista Suite: \$4,925	Verandah Suite \$5,325
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O'Brien Estate

Athens to Barcelona
September 11 – 18, 2015
Oceania Cruises' Riviera

Athens (Piraeus), Greece; Taormina (Sicily), Italy; Sorrento / Capri, Italy; Rome (Civitavecchia), Italy; Florence / Pisa / Tuscany (Livorno), Italy; Monte Carlo, Monaco; Provence (Marseille), France; Barcelona, Spain

COMING SOON



Traverso's Northern Italy River Cruise

Venice to Venice
September 13 – 20, 2015
Uniworld's River Countess

Venice, Italy; Chioggia (Padua), Italy; Taglio di Po, Italy; Polesella (Ravenna, Bologna, Ferrara, Po Delta), Italy

Join Italian wine-expert Bill Traverso and wife Mary on a fall river cruise. Tips, sightseeing and wine included with Bill's hosting and wine expertise.

20% discount and a \$75 per person early booking incentive

Per person prices start at...

Category 5: \$3,649.25	Suite \$4,680.50
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Food & Wine Trails' 2015 President's Cruise

Venice to Venice
October 5 – 13, 2015
Silversea Spirit

Venice, Italy; Ravenna, Italy; Split, Croatia; Dubrovnik, Croatia; Zadar, Croatia; Koper, Slovenia

COMING SOON

707 A Fourth Street • Santa Rosa, CA 95404
Phone: 707-526-2922 • Fax: 707-526-9147
Mon-Fri 8:30am- 5:00pm PST • CST: 1005413-10

www.foodandwinetrails.com
(800) 367-5348

F&WT's new one day and multi-day wine tours:

One reason wine-lovers book our cruises is for our private shore tours. Led by sommeliers and wine-writers, they are designed to give our guests an insider's look at what's "new and cool" in each region. Our customers always rate them as the best part of their vacation and we now offer 50 tours in all the major wine regions of the world serviced by cruise ships. Here are the latest:

The Rising Reds of the Right Bank (Bordeaux, France)

Bordeaux is experiencing serious improvements in vintages and wine tourism. This one-day tour begins with a tasting at a top Pomerol estate, followed by a 3-course wine-paired lunch at a winery favored by wine writer James Suckling. Then a 10-year comparative tasting at Grand Cru Classé chateau with time to explore the village of St. Émilion.



Bordeaux, France



Jerusalem, Israel

Wines from the Holy Land (Jerusalem [Haifa], Israel)

Israel's wine industry is experiencing a renaissance that is generating renewed acclaim. You'll visit the region's top wineries led by the wine guide we met through a local wine-maker and described by the Jerusalem Post as "Israel's best." Take the Tour— V. Sattui Winery June 1 – 16, 2015

Meet me in Paris Pre-Rhone Cruise Program (Paris, France)

This includes three nights in Paris at a luxury Right Bank hotel, a wine dinner, a tour of Champagne with tastings at Tattinger and lunch at a small, single-grower producer lauded by the NY Times and served at the French Laundry. Then the high-speed train down to Avignon to catch your Rhône river cruise.

Take the Tour—Tablas Creek Vineyards 07/31 – 08/02/15



Paris, France



Sydney, Australia

The Cellar Doors of the Hunter Valley (Sydney, Australia)

The Hunter Valley is Sydney's Napa Valley and this three-night pre-cruise program is the perfect way to begin your trip. You'll start with two nights in Sydney's top-rated hotel, then an overnight visit of Hunter Valley's better, family-run wineries with a winery lunch and a winemaker hosted BBQ as the trip's highlight.

Take the Tour— Joseph Phelps Vineyards 02/09 - 02/12/15

