



FOOD & WINE TRAILS OPTIONAL SHORE TOURS

Greetings!

During the course of your upcoming cruise this August, you will have the opportunity to join your *Francis Ford Coppola* cruisers on three exclusive Food & Wine Trails optional shore excursions in some of Italy's most prominent wine regions.

On the first tour out of Bari, you will travel to Puglia and its famed Castel del Monte DOC, an area known for its red wine. On the second tour from the port of Taormina (Sicily), you will explore the city at the foot of legendary Mt. Etna and then ascend its slopes to discover the Benanti wine estate and vineyards. The third tour features a visit to the historic island of Elba to discover its wines, cuisine and stunning beauty.

If you haven't already reserved your spot on the pre-cruise program in Verona, we encourage you to do so. Join your fellow wine cruisers in Verona on a two-night package that includes a private car and driver transfer from the Venice International or Verona Municipal Airports, two nights at the luxurious Villa Quaranta Tommasi Wine Hotel & Spa, a tour of the Valpolicellia wine region, and on embarkation day a visit to Soave and transportation to the ship in Venice. Our Veneto wine specialist will be joining the group to lead the tours and tastings at the venues visited along the way.

The pre-cruise program and shore tours are available exclusively to the guests of *Francis Ford Coppola*. Enclosed you will find the full tour descriptions, tour registration forms, and comments from past cruisers praising Food &Wine Trails tours as "the highlight" of their trip.

We highly recommend booking early as tours are limited in capacity and tend to sell out quickly!

Cheers,

Food & Wine Trails

Food & Wine Trails • 141 Stony Circle, Suite 260 • Santa Rosa, CA 95401 • 800-367-5348 • www.foodandwinetrails.com



FRANCIS FORD COPPOLA 2019 Wine Cruise August 6 - 16, 2019

	DATE	PORT OF CALL	ARRIVE	DEPART	ONBOARD WINE PROGRAM	OPTIONAL FOOD & WINE TRAILS SHORE EXCURSIONS
Sun - Tue	08/04- 08/06/19	Venice, Italy				Verona, Italy 2-Night Pre-Cruise Program "Wines from the Land of Romeo & Juliet"
Tue	08/06/19	Venice, Italy	Embark	Overnight	Welcome Reception	
Wed	08/07/19	Venice, Italy		6:00 PM		
Thu	08/08/19	Umbria (Ancona), Italy	8:00 AM	6:00 PM	Seminar & Tasting - morning	
Fri	08/09/19	Bari, Italy	9:00 AM	6:00 PM		Food & Wine Trails Shore Tour "The Land of Wine & Midday Sun"
Sat	08/10/19	Crotone, Italy	8:00 AM	6:00 PM	Casual Wine Hour	
Sun	08/11/19	Taormina (Sicily), Italy	8:00 AM	6:00 PM		Food & Wine Trails Shore Tour "Historic Taormina & the Wines of Mt. Etna"
Mon	08/12/19	Amalfi/Positano, Italy	8:00 AM	6:00 PM	Francis Ford Coppola Winemaker's Dinner	
Tue	08/13/19	Rome (Civitavecchia), Italy	8:00 AM	10:00 PM		
Wed	08/14/19	Portoferraio (Elba), Italy	8:00 AM	10:00 PM		Food & Wine Trails Shore Tour "Wines of the Tuscan Islands"
Thu	08/15/19	Portofino, Italy	8:00 AM	7:00 PM	Farewell Toast	
Fri	08/16/19	Monte Carlo, Monaco	Disembark			

ture. Look for the final Program of Events mailed with your final cruise documents.

ERONA, ITAL

WINES FROM THE LAND OF ROMEO & JULIET

Verona, Italy | 2-Night Pre-Cruise Program | August 04 – 06, 2019

This is your opportunity to visit two of Italy's great wine regions, Valpolicella and Soave, combining the elements of an exclusive deluxe, pre-cruise experience with the enjoyment and conviviality of traveling with a group of fellow wine lovers.

Food & Wine Trails has created a two-night pre-cruise experience that begins with a private car and driver from either the Venice International or Verona Municipal Airports to the beautiful Valpolicella wine region, known for producing Amarone, one of Italy's biggest and most prestigious red wines. Accompanied for two days by our local wine expert and sommelier, you will also visit the wine region of Soave where some of Italy's finest white wines are now being produced.

Medieval Verona is situated an hour and a half west of Venice along the banks of the Adige River. Set in the nearby Verona countryside, your peaceful sanctuary for the next two nights will be the *Villa Quaranta Tommasi Wine Hotel & Spa*.

One of the most well-known tales of tragedy and romance set in Verona is William Shakespeare's *Romeo & Juliet*. The story has



Villa Quaranta Tommasi Hotei

e story has
touched so many hearts over the centuries that
even today people come to Verona from all over
the world to leave notes for Juliet, to see her
balcony and to experience this beautifully intact
medieval city.

DAY 1 – INDEPENDENT ARRIVAL IN VERONA [D]

Upon arrival at the airport in Venice or Verona, you will enjoy the services of a private car and driver for your journey to the *Villa Quaranta Tommasi Wine Hotel & Spa*. Surrounded by the Valpolicella countryside, the four-star hotel's grounds include a classically restored 17th century villa and

Romanesque church. Included with the tour package is entrance to the *Terme della Valpolicella Wellness Center* and *Thernarium Spa*, including both indoor and outdoor pools, Finnish sauna, a cold cave, whirlpools, and Turkish baths.

That evening, join your local wine expert for a welcome dinner at the hotel's *Cantina in Villa*, where local specialties will be paired with the Tommasi Valpolicella and Amarone wines.

DAY 2 - DISCOVERING VALPOLICELLA [B,L]

Enjoy breakfast served in the hotel's restaurant before meeting your guide and departing for a full day in Valpolicella.

Your guide for both days is a long-time friend of Food &Wine Trails and a Veneto wine specialist. Canadian born, Tamara is a certified sommelier living in Venice, who when not hosting wine tasting groups is working with the designers and curators of Venice's famed La Biennale di Venezia



ALBINO ARMANI

Depart the hotel for a 20 minute drive to the *Albino Armani* estate. The estate's foundation dates back to 1962 in the Veneto region, but the Armani family's first vineyard was documented in 1607, when Domenico Armani inherited his father's property planted with "grapes and trees." Armani has estates in the Tri-Veneto area, the ancient lands of the *Serenissima*: Trentino, Friuli and Veneto. We will have a chance to taste his prosecco "sur lie" followed by a selection of the finest wines of their estates in Valpolicella Classico.



VALPOLICELLA COUNTRYSIDE

Depart the estate and drive a short distance in the beautiful Valpolicella countryside for a wine-paired luncheon at Trattoria Al Caprini Restaurant. This family-run trattoria continues to charm with mother, Pierina, kneading and rolling out ribbons upon ribbons of light fresh pasta every day. Sons Sergio and Davide help in front of house and kitchen. The menu will consist of local specialties with a selection of hard-to-find, local Valpolicellas and Amarones.

After lunch, you will return to the hotel and are free to go into Verona and explore on your own, or just indulge yourself with a treatment at the hotel's spa. Dinner this evening is on your own.

DAY 3 - SOAVE & TRANSFER TO THE SHIP [B, L]

Check-out of your room and then enjoy breakfast in the hotel's restaurant. Meet Tamara in the lobby with your luggage and board the motor coach.

Depart the Villa Quaranta and drive approximately one hour to the *Soave* wine region and the small Veneto *comune* of the same name. The inhabitants of Soave were protected by an impressive medieval castle that was built by the Scala family in the 13th century – yes, the same Scala family that gives the name to the opera house in Milan. Our winery visit and tasting is a short distance away at *Suavia* Winery. Owned by the Tessari Family, the winery's name alludes to the pre modern-day references to Soave. The Tessari's have been farming the native *Garganega* and *Trebbiano di Soave* white varietals in the volcanic hills of *Soave Classico* since the late1800's, founding their modern winery in 1990. Tamara will guide you through an informative tour and tasting of their wines.

Lunch today will be served in the shadow of the Soave castle at the near-by *Ristorante Al Gambero*. After lunch, depart the winery for the 1 ½ hour drive from Soave to the port in Venice, where you will board the ship in the late afternoon.

PER PERSON PRICE: \$ 1,295 PER PERSON SINGLE SUPPLEMENT: \$ 235

TOUR INCLUDES: Private car and driver transfer from the Venice or Verona Airport, a local sommelier guide, one wine-paired welcome dinner, two night accommodations in a Deluxe room, two buffet breakfasts, two winery tours and tastings, two lunches with wine, group transfer by motor coach to the pier in Venice, porterage, and most local taxes.

Not Included: Driver and guide gratuities, additional fees incurred for Venice private car and driver due to delayed flight arrival, meals and beverage not included in package description, local city accommodation tax, and all items of a personal nature.

ACTIVITY LEVEL: Extensive walking, at times over uneven surfaces.

Note: Times and providers are subject to change.

TRAVEL INSURANCE: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.

ROOM UPGRADES & INDEPENDENT ROOM NIGHTS



The Villa Quaranta Tommasi Wine Hotel & Spa offers 79 individually decorated rooms, all of which are non-smoking, fully equipped with in-room climate control (with air conditioning), premium bedding, blackout curtains, flat-screen TV with premium channels, safety deposit box, and complimentary WiFi. Buffet breakfast is included in price. Please inquire for single rates.

DELUXE ROOM:

FEATURES: Each Deluxe guest room offers 269 sq ft with 1 double or 2 twin beds, a large desk, comfy armchair, and private bathroom with shower.

PER NIGHT INDEPENDENT ROOM: \$214.00

MINI SUITE: (LIMITED AVAILABILITY)

FEATURES: Mini Suites offer 376 sq ft with garden views and 1 double bed, a seating area with chairs and a coffee table, and private bathroom with shower.

PRE-CRUISE PACKAGE UPGRADE: \$78.00 FOR BOTH NIGHTS

PER NIGHT INDEPENDENT ROOM: \$253.00









SUITE: (LIMITED AVAILABILITY)

FEATURES: The Suites offer 592 sq ft with 1 double bed. The separate living quarters includes a sofa bed. The private bathroom has both a shower and Jacuzzi bathtub.

PRE-CRUISE PACKAGE UPGRADE: \$221.00 FOR BOTH NIGHTS

PER NIGHT INDEPENDENT ROOM: \$325.00

FRANCIS FORD COPPOLA

Optional 2-Night Pre-Cruise Registration Form | "Wines from the Land of Romeo & Juliet" | August 04 – 06, 2019 FAX COMPLETED FORM TO **(707) 526-9147** OR EMAIL **LANDTOURMANAGER@FOODANDWINETRAILS.COM**

CLEARLY PRINT NAMES OF ALL PEOPLE REGISTERING FOR THIS TOUR. TOURS ARE LIMITED IN SIZE AND SOLD ON A FIRST COME FIRST SERVE BASIS.

Guest #1 Mobility / Dietary issues:							
Guest #2							
TRAVELING WITH FRIENDS? :							
PRE-CRUISE VERONA PACKA	AGE PER COUPLE	\$1,295.00 P	ER PERSON X 2 =	\$2,590.00	\$		
VILLA QUARANTA TOMMASI	ONE BED	JARANTEED					
SINGLE RATE:	\$1,295	5.00 + \$235.00 sin	IGLE SUPPLEMENT =	\$1,530.00	0 \$		
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GUEST #2 SIGNATURE

DATE

THE LAND OF WINE & MIDDAY SUN

PORT: BARI, ITALY | FRIDAY, AUGUST 9, 2019 | 9:30 AM - 5:30 PM*

Referred to as "Il Mezzogiorno or "midday", Italy's Puglia region is a sun-drenched gem often overlooked by travelers, but a place that should not be missed by foodies and wine enthusiasts alike. From rustic to Romanesque, this is an ancient, rural land still producing more wine, olive oil and wheat than anywhere else in Italy while also boasting a unique architectural style that combines northern and eastern influences. Here at the heel of Italy's boot you will find a thousand-year-old wine culture brought by the Greeks who planted the first vines. Historically a region based on agriculture, the approach to wine was once



BARI

abundance over quality and consumption was mostly local. However, over the past 20 years Puglia's wines have seen a renaissance. Producers have embraced centuries of winemaking tradition while applying modern techniques to craft high-quality wines.

Puglia also grows its wheat like it grows grapes, with a deep understanding of and devotion to soil and seed, each part of a unique terroir. Different types of wheat are grown in different parcels, destined for different types of pasta and some given 'cru' status. The resulting flavors in their simple pasta dishes are in a league of their own.



BOCCA DI LUPO

Today you will explore all of these fascinating aspects unique to the heel of Italy's boot. Upon disembarkation you will transfer to Puglia's most renowned wine region, the Castel del Monte DOC. Named after its "castle on the hill", the area specializes in red wine made mostly from native grapes you may not know yet such as Aglianico, Nero di Troia and Negroamaro. Here you will visit Marchesi Antinori's Bocca di Lupo estate. As one of Italy's most prestigious and innovative producers, Piero Antinori recognized the enormous potential Puglia offered and invested in the Castel del Monte region with the goal of helping Puglia's grapes reach their full

potential, while also including international grape varieties to create a range of both traditional and modern wines. After a visit of the winery you will enjoy an aperitivo then sit down to a traditional Puglia lunch served with estate wines.



BARI VECCHIA (OLD TOWN)

Following lunch your guide will bring you back to Bari for a tour of the historic Bari Vecchia. The old Bari is like stepping back in time with a labyrinth of small medieval streets originally designed to protect inhabitants from the wind as well as from invaders. Enemies were lured into narrow streets and attacked from above. Today travelers are lured into old town by delightful culinary aromas, bustling energy and stunning architecture. Your guide will literally walk you through Bari's fascinating history from the ancient Greeks to the

Romans and on to the Byzantines, the Normans, Emperor Fredrick II and the Spanish Bourbons.

After your guided walking tour you will have some free time to explore and do some shopping before heading back to the ship.

Per Person Price: \$289 per person

Tour Includes: English-speaking guide, transportation, bottled water on the bus, all entrance and tour fees, winery tours, tastings, lunch served with wine and all local taxes.

Not Included: Gratuities for guide and driver.

Activity Level: Medium - extensive walking, at times over uneven surfaces. Wheelchairs not recommended.

*Please Note: Times and providers are subject to change. Due to capacity limitations at the wineries, and depending on final tour size, the tour may be split into two groups. The groups will alternate the winery visits, and will enjoy the same catered lunch at their second winery stop.

Travel Insurance: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.

HISTORIC TAORMINA & THE WINES OF MT. ETNA

PORT: TAORMINA (SICILY), ITALY | SUNDAY, AUGUST 11, 2019 | 8:00 AM - 6:00 PM*

Perched near the northeastern tip of Sicily between mountain cliffs and the Ionian Sea is the island's most famous seaside resort, *Taormina*. Looking out to the edge of town, you can see the columns of an ancient Greek theater that is still used for summer concerts. Turn and look inland, there looming in the distance is the snowcapped volcano *Mount Etna* exhaling a plume of white steam. Etna is a region of extremes: vineyards planted on 45-degree-slopes, rocky soil that ought to be impossible to farm, unpredictable weather and of course, that volcano. But despite the odds, according to



Mt. Etna from Taormina

such publications as Wine Spectator, Wine Enthusiast and FOOD & WINE, Etna is: one of Italy's hottest wine regions and its wines are simply–please forgive the pun – erupting all over the wine scene.



From the pier, board your motor coach for a short drive along the coastline to Taormina. Considered to be one of Sicily's most beautiful spots, your guide will lead you on a walking tour while illustrating the highlights of this medieval enclave featuring the exterior of the beautiful Cathedral, the *Palazzo Corvaia* and the *Odeon*. After a visit of the *Greek Theatre*, your guided tour will end with a stroll through *Corso Umberto* (the shopping area) where you will have some time on your own. At the predetermined time, meet the group back at the motor coach to continue your tour with the ascent up the slopes of the volcano Etna.

This afternoon you will visit the legendary *Cantina Benanti*. Described by many as the Founding Fathers of Mount Etna's wine industry, the Benanti Family planted vineyards in 1850 on the lower slopes of Etna, experimenting with local varieties in order to produce wine of great character and individuality. Today they are among the strongest proponents of their unique terroir, a DOC wine region that is the oldest in Sicily. You will tour their estate and vineyards, including a visit of their ancient *palmento*, before sitting down to a traditional Sicilian lunch paired with their wines.

Per Person Price: \$279 per person

Tour Includes: English-speaking guide, transportation, bottled water on the bus, all entrance, tour & tasting fees, lunch served with wine and all local taxes.

Not Included: Gratuities for guide and driver and all items of a personal nature.

Activity Level: Medium - extensive walking, at times over uneven surfaces and inclines. Tour is not wheelchair accessible and not advised for people with mobility issues.

*Please Note: Times and providers are subject to change.

Travel Insurance: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.

WINES OF THE TUSCAN ISLANDS

PORT: PORTOFERRAIO (ELBA), ITALY | WEDNESDAY, AUGUST 14, 2019 | 9:30 AM - 5:00PM*

Elba is often called the pearl of the Tuscan Archipelago, and in fact Aphrodite is said to have lost a pearl from her necklace here when trying to reach its coastline. Many come for its beaches, clear blue waters and picturesque landscapes, but Elba is also an island with a fascinating history and longstanding culinary tradition. Made famous by Napolean Bonarparte's less than difficult exile in



PORTOFERRAIO MARINA

1814, the island has been inhabited by just about every civilization under the Tuscan sun, each leaving behind their contribution to its culture and cuisine.

Wine has been grown on Elba since Greek times but one wine in particular has been made there for centuries. Aleatico dell'Elba Passito DOCG is made only on Elba from Aleatico grapes that are late-harvested then dried on racks to make a deliciously aromatic sweet wine that is balanced by the grape's high acidity. The island also produces dry white, red and rosé wines that range in style from crisp and delicate, pairing perfectly with the local seafood, to full-bodied wines that are rich in fruit and spice, a perfect pairing with grilled meat.



Your tour this morning starts with a spectacularly scenic drive from the main port of Portoferraio along the coast with views of Corsica, Monte Cristo and outlines of the southern islands of the Tuscan Archipelago, all the way to the Punta Calamite. This peninsula offers one of the most beautiful panoramas on the island and is home to Elba's top producer, Tenuta delle Ripalte. Here, in an area protected by the Tuscan Archipelago National Park, are the estate vineyards. Located high on the

cliffs, the vines benefit from the maritime cooling influences and are maintained with a primary focus on sustainability. The winery itself is built on three levels for a gravity transfer system and was designed by architect Tobia Scarpa for a complete integration into the surrounding landscape. You will take a tour here before tasting a range of their best wines.



A trip to Elba is not complete without a visit to the beach. So after your tasting you will transfer to one of our favorite seafood restaurants on the coast overlooking the water.

Enjoy a multi-course lunch served with local wines, then relax on the beach or go for a swim. After lunch your guide will take you on an informative walk through the historic part of Portoferraio. You will have some time to browse the boutiques before heading back to the ship.

Per Person Price: \$359 per person

Tour Includes: English-speaking guide, transportation, winery tour and tasting, wine-paired lunch, ticket for cable car ride, bottled water on bus, and all local taxes.

Not Included: Gratuities for driver or guide.

Activity Level: Medium - extensive walking, at times over uneven surfaces. Wheelchairs not recommended.

*Please Note: Times and providers are subject to change.

Travel Insurance: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.

FRANCIS FORD COPPOLA

2019 FOOD & WINE TRAILS OPTIONAL SHORE TOUR REGISTRATION FORM

FAX COMPLETED FORM TO (707) 526-9147 OR EMAIL LANDTOURMANAGER@FOODANDWINETRAILS.COM

CLEARLY PRINT NAMES OF ALL PEOPLE REGIS	tering for this tour. Tours are limite	D IN SIZE AND SOLD ON A FIRST COME F	FIRST SERVE BASIS.
Guest #1	N	OBILITY / DIETARY ISSUES:	
GUEST #2	N	OBILITY / DIETARY ISSUES:	
Traveling with friends?:			
PLEASE INDICATE THE NUMBER OF	PARTICIPATING GUESTS AND (CALCULATE THE TOTAL DUE FO	OR EACH TOUR.
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HISTORIC TAORMINA & THE WINES SUNDAY, AUGUST 11, 2019 – TAORMINA		X \$279.00 = R OF GUESTS PER PERSON	\$
WINES OF THE TUSCAN ISLANDS WEDNESDAY, AUGUST 14, 2019 – PORTO	FERRAIO (ELBA), ITALY NUMBER	X \$359.00 = OF GUESTS PER PERSON	\$
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Comments from past Food & Wine Trails' clients...

"We had never taken a food and wine trip before and now I imagine that everything else will pale in comparison. The beautiful views and the wines were magnificent and forever memorable."

K. Vengel (Davie, FL)

"The winery we visited during the pre-program was a great introduction for the cruise. The owners were gracious and welcoming and the lunch was delicious with wine pairings."

B. Taranto & R. McLean (New York, NY)

"Expectations are inherent with a trip of this magnitude. From start to finish we were blown away by the reality that all aspects of this adventure stayed ahead of our expectations! Well done!"

B. Rutherford (Marina Del Rey, CA)

"The excursions just kept getting better and better. The service and amenities exceeded my expectations at every turn. The F&WT excursions were well thought out and planned, and our F&WT rep was spot-on with recommendations and guidance throughout the planning process. They were very well done and a very special treat."

K. Wolcott (Reston, VA)

"This was a truly magical experience. My expectations were completely blown out of the water! Everything was amazing and now I just want to do a Food & Wine Trails tour every year."

J. Campbell (Chico, CA)

"This was an excellent excursion lead by a very knowledgeable and entertaining sommelier. Excellent wines, food, olive oil and tastings. A great day!"

D. & L. Fahl (Leesburg, VA)

"An excellent experience. Our guide was very informative and knowledgeable, and learning about the grapes and wine making techniques in the different locations was exactly what we were looking to do."

J. Grossman & R. Wagner (Seattle, WA)

"The two shore tours were amazing since they would have been hard or impossible to arrange on our own. The tour itself was great and the food & wine fantastic."

B. & J. Thomson (Ann Arbor, MI)

