



FOOD & WINE TRAILS OPTIONAL SHORE TOURS

Greetings!

During the course of your upcoming cruise this August, you will have the opportunity to join your *Honig Vineyard & Winery* cruisers on two exclusive Food & Wine Trails optional shore tours in Provence and Corsica.

A region's food and wine gives much insight into its land and culture. This is no truer than in France, home to many of the world's finest chefs and wineries. Food & Wine Trails has partnered with one of the top sommeliers in the region who will host the exclusive pre-cruise and shore tour programs specifically designed for the food and wine lover.





On the first shore tour out of Toulon, spend a day in Bandol visiting two of the area's top quality wine producers. A wine-paired lunch and a visit to the charming, local village of Le Castellet complement your day in the countryside. On the next tour out of Ajaccio, you'll discover Corsica's specialties from market to vineyard.

If you haven't yet, be sure to reserve your spot on our optional pre-cruise program in Nice, the seaside capital of the French Riviera! This two-night package includes accommodations at the luxury hotel La Pérouse, wine-paired meals and tastings, tours of the Bellet wine region and Old Town Nice, and a private transfer to the ship in Monaco on embarkation day, all hosted by your personal sommelier, Kelly McAuliffe!

Shore tours and the pre-cruise program are available exclusively to the guests of Honig Vineyard & Winery. Enclosed you will find the full tour description, tour registration form, 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!"

HONIG VINEYARD & WINERY, NAPA VALLEY
Wine Cruise | Oceania Cruises' Sirena
 August 16 - 23, 2019

	DATE	PORT OF CALL	ARRIVE	DEPART	ONBOARD WINE PROGRAM	OPTIONAL FOOD & WINE TRAILS SHORE EXCURSIONS
WED-FRI	08/14 - 8/16/19	Monte Carlo, Monaco				2 Night Pre-Cruise Program - Nice <i>"The Cote D'Azur's Charming Nice and the Wines of Bellet"</i>
FRI	08/16/19	Monte Carlo, Monaco 	Embark	11:00 PM	<i>Welcome Reception</i>	
SAT	08/17/19	Antibes, France 	7:00 AM	11:00 PM	<i>Seminar & Tasting</i>	
SUN	08/18/19	Toulon, France	8:00 AM	6:00 PM		Food & Wine Trails Optional Shore Tour <i>"Bandol: Provence's Best Kept Secret"</i>
MON	08/19/19	Mahon, Spain	8:00 AM	5:00 PM	<i>Casual Wine Hour</i>	
TUES	08/20/19	Ajaccio (Corsica), France	8:00 AM	6:00 PM		Food & Wine Trails Shore Tour <i>"Corsican Cuisine & Local Wine Culture"</i>
WED	08/21/19	Portofino, Italy 	8:00 AM	7:00 PM	<i>Honig Wine Paired Dinner</i>	
THU	08/22/19	Porto Santo Stefano, Italy 	8:00 AM	9:00 PM	<i>Farewell Toast</i>	
FRI	08/23/19	Rome (Civitavecchia), Italy	Disembark			

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

BANDOL: PROVENCE'S BEST KEPT SECRET

PORT: TOULON, FRANCE | SUNDAY, AUGUST 18, 2019 | 9:00 AM – 5:00 PM*

In the past, serious wine drinkers have been known to roll their eyes at the mention of rosé wine. If you spoke to sommeliers about rosés a decade ago, the conversation would have focused on the frustration of persuading an unwilling public to give them a try. Now, in the summer the public wants little else. A good rosé, at a lunch served outdoors, preferably seaside or at a sidewalk café table, will transport you to Provence as quickly as you can say Brigitte Bardot. Some of the best rosés come out of the Mourvèdre-dense terraced hills above Bandol, as it is not only one of the most recognized rosé-producing regions, but one of the best in the world.

Your day in Bandol will be led by our American-born, super-star sommelier guide, Kelly, so you are in for a treat.

Domaine Pieracci and its winemaker, Jean-Pierre Pieracci, are considered by many to be one of Bandol's top quality wine producers. Founded in 2007 and committed to organic viticultural and winemaking practices, the estate is located a short distance from the seaside village of Saint-Cyr-sur-Mer. Jean-Pierre will guide you through a tasting of his rosé, white and red varietals.

Your next stop is *Domaine Frégate*. The estate is nestled in the hills above Bandol overlooking the Mediterranean and the Port d'Alon. Owned by the same family since 1882, the estate has been producing wine since 1943. Their winemaking team produces high quality wines from Mourvèdre, Grenache, and Cinsault. Begin your visit with a guided tasting of their wines, then take a short walk through the countryside to the estate's nearby restaurant at the *Hotel Dolce Frégate*. Take in stunning views of their golf course, surrounding hills, and the sea while enjoying a wine-paired lunch.

After lunch, a 20 minute drive inland brings you the medieval village of Le Castellet. Perched on a cliff overlooking the Var River plains, the village retains its original fortified look with its ancient *portes*, an imposing 15th century chateau and old homes. The meandering cobblestone streets are lined with cafes, restaurants, shops and art galleries. Here you can take time to explore the village before returning to the ship.



DOLCE FRÉGATE

Per Person Price: \$339 per person

Tour Includes: English-speaking guide, transportation, winery tours and tastings, wine-paired lunch, all entrance and tasting fees, bottled water on motor coach, and all local taxes.

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

Activity Level: Tour not suggested for wheelchairs or people with mobility issues due to extended walking.

***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

CORSICAN CUISINE & LOCAL WINE CULTURE

PORT: AJACCIO (CORSICA), FRANCE | TUESDAY, AUGUST 20, 2019 | 9:00 AM – 5:00 PM*

With its snow-capped peaks, lush green forests, pristine rivers, dramatic coastline, white sandy beaches and blue turquoise waters, Corsica is a very special place in the Mediterranean. It's no wonder why the French call it "The Island of Beauty".

Corsica's history is as rich as its natural beauty. It has been coveted and occupied by every major super power in the Mediterranean since the Greeks until it was finally bought by the French in 1769. This has resulted in a strong sense of identity that pervades everything Corsicans do especially when it comes to making wine. As a fellow wine lover you know that very few things capture a sense of place as well as wine does. So what better way to discover the true Corsican identity then by getting to know its wines and *terroir*. Today you will do just that.



DOMAINE COMTE PERALDI

Your guide today will be sommelier and cruise host Kelly McAuliffe, who is passionate about Corsican wines and excited to introduce you to two of his favorite winemakers. First you will start with a tour of the Ajaccio market where you will taste a few of the island's specialties including their renowned cured meats and cheeses. After the market you will head to the prestigious *Domaine Comte Peraldi* for a visit and tasting. First planted in the 16th century this family run estate emphasizes indigenous grapes such as *Sciaccarellu* and *Niellucciu* grown on the granite slopes overlooking the Gulf of Ajaccio.

Following your visit Kelly will take you to one of his favorite local restaurants. During lunch he will guide you on a journey across the island's different *terroirs* and grape varieties. You will learn more about key producers and how they express Corsica's identity through their wines.

After this delicious and informative lunch you will make your way to *Clos Ornasca*. Winemaker Laetitia Tola will welcome you for a visit and tasting of her vibrant wines based on the two most important grapes in Corsica, *Sciaccarellu* and *Vermentinu*, before heading back to the ship.

Per Person Price: \$315 per person

Tour Includes: Sommelier 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: Light – please notify your travel advisor of any 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.

HONIG VINEYARD & WINERY

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 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 _____ MOBILITY / DIETARY ISSUES: _____

TRAVELING WITH FRIENDS? : _____

PLEASE INDICATE THE NUMBER OF PARTICIPATING GUESTS AND CALCULATE THE TOTAL DUE FOR EACH TOUR.

BANDOL: PROVENCE'S BEST KEPT SECRET

SUNDAY, AUGUST 18, 2019 – TOULON, FRANCE

_____ X **\$339.00** = \$ _____
NUMBER OF GUESTS PER PERSON

CORSICAN CUISINE & LOCAL WINE CULTURE

TUESDAY, AUGUST 20, 2019 – AJACCIO(CORSICA), FRANCE

_____ X **\$315.00** = \$ _____
NUMBER OF GUESTS PER PERSON

TOTAL DUE: \$ _____

INCREASE TRAVEL INSURANCE POLICY TO COVER THESE ADDITIONAL COMPONENTS OF MY TRIP: YES NO

ADDITIONAL COVERAGE MUST BE ADDED AT THE TIME OF BOOKING FOR POLICY TO EXTEND TO AND COVER PRE-EXISTING CONDITIONS.

YOUR TRAVEL ADVISOR WILL PROVIDE YOU WITH COST OF ADDITIONAL PREMIUM ***F&WT RECOMMENDS TRAVEL INSURANCE.**

PAYMENT METHOD:

AMERICAN EXPRESS

MASTERCARD

VISA

PLEASE ENTER CREDIT CARD # _____ EXP: _____ CVV: _____

PRINT NAME ON CARD

SIGNATURE

DATE

"I AUTHORIZE FOOD & WINE TRAILS TO CHARGE MY CREDIT CARD FOR THE ABOVE TOTAL AND ACCEPT THAT THE CHARGE WILL BE APPLIED ON RECEIPT."

TERMS & CONDITIONS: EACH PARTICIPANT AGREES THAT THE TERMS, CONDITIONS, LIABILITIES AND RESPONSIBILITIES AS DESCRIBED IN THE CRUISE REGISTRATION FORM APPLY TO THIS TOUR WITH THE EXCEPTION OF THE FOLLOWING: (1) CANCELLATIONS – A 50% CANCELLATION PENALTY APPLIES FROM THE TIME OF PURCHASE UP TO 60 DAYS PRIOR TO CRUISE DEPARTURE, AFTER WHICH TIME THERE CAN BE NO REFUND; AND (2) PRICE OF TOUR IS BASED ON CURRENT EXCHANGE RATES AND MINIMUM PARTICIPATION. TOUR PRICE MAY INCREASE WITH SIGNIFICANT CHANGE IN EXCHANGE RATE OR IF MINIMUM PARTICIPATION IS NOT MET; (3) F&WT RESERVES THE RIGHT TO CANCEL TOUR AND REFUND MONEY WITH NO LIABILITY UP TO 60 DAYS PRIOR TO SAILING. WE ADVISE AGAINST PURCHASING RELATED TRAVEL SERVICES THAT INCLUDE PENALTIES UNTIL AFTER THAT TIME; (4) WE RESERVE THE RIGHT TO SUBSTITUTE WINERIES AND FEATURES TO COMPARABLE FACILITIES AND SERVICES WITHOUT NOTICE.

LIMITED POWER OF ATTORNEY FOR FOOD & WINE TRAILS (F&WT) TO USE MY CREDIT CARD: I HEREBY AUTHORIZE F&WT TO ACT UPON MY INSTRUCTIONS BY PHONE OR THROUGH THIS FORM TO CHARGE MY CREDIT CARD FOR EXPENSES ARISING FROM TRAVEL ARRANGEMENTS MADE BY F&WT. I HEREBY RATIFY ANY INSTRUCTIONS GIVEN PURSUANT TO THIS AUTHORIZATION AND AGREE NEITHER THAT F&WT, NOR ANY OF ITS EMPLOYEES OR REPRESENTATIVES WILL BE HELD LIABLE FOR ANY LOSS, LIABILITY OR EXPENSE ACTING UPON SUCH INSTRUCTIONS BELIEVED BY THEM TO BE GENUINE. I AGREE TO PAY FOR ANY AND ALL LEGAL OR COLLECTION FEES COMBINED WITH A 10% ANNUAL INTEREST RATE SHOULD IT NECESSARY TO COLLECT ANY CREDIT CARD CHARGES REFUSED BY ME OR REJECTED BY THE CREDIT CARD COMPANY. THIS AGREEMENT SHALL BE INTERPRETED UNDER, AND THE LAWS OF THE STATE OF CALIFORNIA HERETO SHALL GOVERN PERFORMANCE OF THE PARTIES, AND ANY ACTION HEREUNDER SHALL BE COMMENCED AND MAINTAINED IN SONOMA COUNTY.

I HAVE READ AND ACCEPT THESE TERMS & CONDITIONS. PLEASE SIGN OR TYPE NAME IN LIEU OF SIGNATURE:

GUEST #1 SIGNATURE

DATE

GUEST #2 SIGNATURE

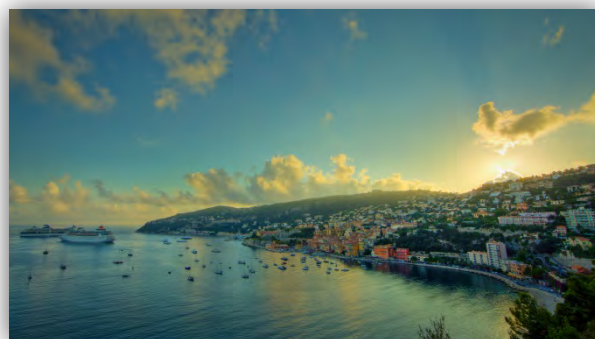
DATE

THE CÔTE D'AZUR'S CHARMING NICE & THE WINES OF BELLET

NICE, FRANCE | 2-NIGHT PRE-CRUISE PROGRAM | AUGUST 14 - 16, 2019

Before you board the cruise ship in Avignon, we invite you to spend two-nights in the Côte d'Azur's charming city of Nice and explore France's smallest appellation located in the wine region of Provence, *Bellet*.

The Côte d'Azur, also known as the French Riviera, is one of Europe's most glamorous summer holiday destinations. It twists and turns along the southern coast of France for a little less than 100 miles, and is dotted with glitzy legends such as St. Tropez and Cannes. The heart of the Côte d'Azur lies in the city of Nice and in the hills just behind is the appellation of *Bellet*. Here the vineyards are terraced and the soil is full of pebble stones, sand & clay. The area is kissed by the sun and benefits from fresh winds from the Alps and, in the afternoon, humid winds from the sea.



THE CÔTE D'AZUR

One of the first regions in France rewarded with the AOC in 1941, *Bellet* consists of only 1,600 acres, 120 of those are grown between 650 -1,000 feet above sea level. Today there are eleven producers who proudly claim to bottle an AOC *Bellet* wine. Many are family-owned and operated small boutique wineries with an annual output of less than two hundred thousand bottles a year.

Guiding you through this region is our long-time friend and superstar sommelier, Kelly, who has called France his home for over 20 years, and in particular Provence where he currently lives. Kelly draws on his past work with Michelin-star chefs and renowned winemakers to bring you a fantastic experience on the Côte d'Azur.

DAY 1 – INDEPENDENT ARRIVAL TO NICE & WELCOME DINNER [D]

You will arrive in to Nice independently and transfer on your own to the *La Pérouse*. Only 15 minutes from the *Nice International Airport*, the 4-star luxury hotel is carved into cliff next to the sea and offers the best views of Nice and the Mediterranean. Built in the 1930's and named after a French naval officer, *La Pérouse* is a boutique hotel that perfectly captures the essence of Mediterranean chic. Guests can also enjoy its cliffside pool and panoramic solarium terrace.



LA PEROUSE

Once you check in to your room you'll have time to relax before you meet sommelier Kelly and your fellow travelers that evening on the hotel's terrace for a special welcome dinner and introduction to *Provençal* wines.

DAY 2 – THE APPELLATION OF BELLET [B, L]

Your day starts with a delightful buffet breakfast at the hotel restaurant. After breakfast, the group will use small 8-passenger luxury vans to travel country roads for approximately 30 minutes

to the boutique winery *Clos Saint Vincent*. Nestled in the hills overlooking Nice, Clos Saint Vincent is one of the top producers of the Bellet appellation. Winemaker Joseph Sergi is a close friend of your host Kelly and will be opening his doors on August 15th, the most important summer holiday of the year just for Honig guests. Here you will taste biodynamic wines made with several indigenous grape varietals that even many French people do not know! After a tour of the winery and a tasting of their estate wines, you will enjoy a wine-paired lunch at a nearby restaurant.

In the mid-afternoon, you'll return to the hotel and have some free time to spend exploring on your own. In the early evening you'll meet up on the hotel terrace for a themed wine tasting led by sommelier Kelly followed by a short walking tour of Old Town Nice. At the end of the tour, you are free to return to the hotel at your leisure or stop in one of the many restaurants along the way to sample some local flavors during dinner on your own.



CLOS SAINT VINCENT

DAY 3 – OPTIONAL TOUR OF FLOWER MARKET & TRANSFER TO SHIP [B]

Enjoy a buffet breakfast at the hotel and check out of your room. You can store your bags with the hotel and either enjoy the morning on your own or join Kelly for a tour of the Saleya market in old-town Nice. Here you find the best Mediterranean specialties on offer including an exceptional flower market. Before noon you'll board the motorcoach for the drive to Monaco for embarkation on Oceania's ship, *Sirena*. Bon Voyage!

PER PERSON PRICE: **\$ 1,195 PER PERSON**

SINGLE SUPPLEMENT: **\$ 465**

TOUR INCLUDES: Two (2) nights hotel accommodations in a Double Standard room, two (2) buffet breakfasts, wine-paired welcome dinner, a winery tour and tasting, lunch with wine, walking tour of Old Nice, sommelier tasting, all entrance and tour fees, an English-speaking guide, transportation on deluxe AC motorcoach, bottled water on the motorcoach, hotel portorage, transfer to ship, and all local taxes.

NOT INCLUDED: Airport transfer to hotel upon arrival, gratuities for the driver and guides, optional hotel upgrades and additional hotel nights, and all items of a personal nature.

ACTIVITY LEVEL: Tour not suggested for wheelchairs or people with mobility issues due to extended walking.

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.

HOTEL LA PEROUSE ROOM UPGRADES & INDEPENDENT NIGHTS

La Pérouse is a boutique luxury hotel located just steps from Old Town Nice. As a member of the "Small Luxury Hotels of the World" group, the hotel exudes an elegant Mediterranean style with a warm, friendly atmosphere and a modern touch. Built on a promontory next to the sea, the hotel boasts spectacular views of the Bay of Angels, along with luxurious Mediterranean vegetation, a cliffside pool and panoramic sun deck.

DOUBLE STANDARD ROOM

FEATURES: Each Double Standard guest room is in a Mediterranean-inspired style offering 194 - 215 sq ft with a small balcony, desk area, A/C, minibar and private bathroom with true ergonomic design in Botticino marble.

PER NIGHT INDEPENDENT ROOM: **\$409.00**



DOUBLE SUPERIOR ROOM

FEATURES: Each Double Superior room offers 215 - 236 sq ft with a desk area, A/C, minibar, private bathroom and large windows that open onto your furnished balcony with views of the Mediterranean garden.

PRE-CRUISE PACKAGE UPGRADE: **\$299 FOR BOTH NIGHTS**
PER NIGHT INDEPENDENT ROOM: **\$558**

SUPERIOR SEA VIEW ROOM

FEATURES: Each Double Superior Sea View room offers 236 - 269 sq ft with a desk area, A/C, minibar, private bathroom and large windows that open onto your furnished balcony and the Mediterranean with panoramic views of the sea.

PRE-CRUISE PACKAGE UPGRADE: **\$538 FOR BOTH NIGHTS**
PER NIGHT INDEPENDENT ROOM: **\$675**



HONIG VINEYARD & WINERY

Optional 2-Night Pre-Cruise Registration Form | "The Côte D'Azur's Charming Nice & the Wines of Bellet" | Aug 14 – 16, 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 _____ MOBILITY / DIETARY ISSUES: _____

TRAVELING WITH FRIENDS? : _____

PRE-CRUISE NICE PACKAGE | PER COUPLE **\$1,195.00** PER PERSON X 2 = **\$2,390.00** \$ _____

HOTEL LA PEROUSE | STANDARD ROOM

ONE BED

TWO BEDS | CANNOT BE GUARANTEED

SINGLE RATE: **\$1,195.00 + \$465.00** SINGLE SUPPLEMENT = **\$1,660.00** \$ _____

OPTIONAL ROOM UPGRADE | RATES ARE PER ROOM FOR **TWO** NIGHTS AND ARE BASED ON DOUBLE OCCUPANCY AND AVAILABILITY:

UPGRADE TO SUPERIOR ROOM: **\$299.00**

UPGRADE TO SUPERIOR SEA VIEW ROOM: **\$538.00** \$ _____

INDEPENDENT ROOM NIGHTS | RATES ARE PER ROOM PER NIGHT AND ARE BASED ON DOUBLE OCCUPANCY AND AVAILABILITY:

STANDARD ROOM: **\$409.00**

SUPERIOR ROOM: **\$558.00**

SUPERIOR SEA VIEW ROOM: **\$675.00**

ARRIVAL DATE _____ TOTAL ROOM NIGHTS: _____ \$ _____

TOTAL DUE \$ _____

INCREASE TRAVEL INSURANCE POLICY TO COVER THESE ADDITIONAL COMPONENTS OF MY TRIP: YES NO

ADDITIONAL COVERAGE MUST BE ADDED AT THE TIME OF BOOKING FOR POLICY TO EXTEND TO AND COVER PRE-EXISTING CONDITIONS.

YOUR TRAVEL ADVISOR WILL PROVIDE YOU WITH COST OF ADDITIONAL PREMIUM ***F&WT RECOMMENDS TRAVEL INSURANCE.**

PAYMENT METHOD: **AMERICAN EXPRESS** **MASTERCARD** **VISA**

PLEASE ENTER CREDIT CARD # _____ EXP: _____ CVV: _____

PRINT NAME ON CARD

SIGNATURE

DATE

"I AUTHORIZE FOOD & WINE TRAILS TO CHARGE MY CREDIT CARD FOR THE ABOVE TOTAL AND ACCEPT THAT THE CHARGE WILL BE APPLIED ON RECEIPT."

TERMS & CONDITIONS: EACH PARTICIPANT AGREES THAT THE TERMS, CONDITIONS, LIABILITIES AND RESPONSIBILITIES AS DESCRIBED IN THE CRUISE REGISTRATION FORM APPLY TO THIS TOUR WITH THE EXCEPTION OF THE FOLLOWING: (1) CANCELLATIONS – A 25% CANCELLATION PENALTY APPLIES FROM THE TIME OF PURCHASE UP TO 120 DAYS PRIOR TO CRUISE DEPARTURE, A 50% PENALTY APPLIES BETWEEN 119 DAYS TO 90 DAYS PRIOR TO CRUISE DEPARTURE, AFTER WHICH TIME THERE CAN BE NO REFUND; AND (2) PRICE OF TOUR IS BASED ON CURRENT EXCHANGE RATES AND MINIMUM PARTICIPATION. TOUR PRICE MAY INCREASE WITH SIGNIFICANT CHANGE IN EXCHANGE RATE OR IF MINIMUM PARTICIPATION IS NOT MET; (3) F&WT RESERVES THE RIGHT TO CANCEL TOUR AND REFUND MONEY WITH NO LIABILITY UP TO 90 DAYS PRIOR TO SAILING. WE ADVISE AGAINST PURCHASING RELATED TRAVEL SERVICES THAT INCLUDE PENALTIES UNTIL AFTER THAT TIME; (4) WE RESERVE THE RIGHT TO SUBSTITUTE WINERIES AND FEATURES TO COMPARABLE FACILITIES AND SERVICES WITHOUT NOTICE.

LIMITED POWER OF ATTORNEY FOR FOOD & WINE TRAILS (F&WT) TO USE MY CREDIT CARD: I HEREBY AUTHORIZE F&WT TO ACT UPON MY INSTRUCTIONS BY PHONE OR THROUGH THIS FORM TO CHARGE MY CREDIT CARD FOR EXPENSES ARISING FROM TRAVEL ARRANGEMENTS MADE BY F&WT. I HEREBY RATIFY ANY INSTRUCTIONS GIVEN PURSUANT TO THIS AUTHORIZATION AND AGREE NEITHER THAT F&WT, NOR ANY OF ITS EMPLOYEES OR REPRESENTATIVES WILL BE HELD LIABLE FOR ANY LOSS, LIABILITY OR EXPENSE ACTING UPON SUCH INSTRUCTIONS BELIEVED BY THEM TO BE GENUINE. I AGREE TO PAY FOR ANY AND ALL LEGAL OR COLLECTION FEES COMBINED WITH A 10% ANNUAL INTEREST RATE SHOULD IT NECESSARY TO COLLECT ANY CREDIT CARD CHARGES REFUSED BY ME OR REJECTED BY THE CREDIT CARD COMPANY. THIS AGREEMENT SHALL BE INTERPRETED UNDER, AND THE LAWS OF THE STATE OF CALIFORNIA HERETO SHALL GOVERN PERFORMANCE OF THE PARTIES, AND ANY ACTION HEREUNDER SHALL BE COMMENCED AND MAINTAINED IN SONOMA COUNTY. **I HAVE READ AND ACCEPT THESE TERMS & CONDITIONS. PLEASE SIGN OR TYPE NAME IN LIEU OF SIGNATURE:**

GUEST #1 SIGNATURE

DATE

GUEST #2 SIGNATURE

DATE

FOOD & WINE TRAILS | ADELMAN TRAVEL | 141 STONY CIRCLE, SUITE 260, SANTA ROSA, CA 95401 | (800)367-5348 | CST: 2020386-40 | PRE TOUR REG FORM



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)