



## FOOD & WINE TRAILS OPTIONAL PRE-CRUISE PROGRAM & EXCLUSIVE SHORE TOURS

Food & Wine Trails invites you to visit England's South Downs sparkling wine region with your *Williamson Wine* hosts and fellow cruisers, as part of our special two-night pre-cruise program.

A region's food and wine gives much insight into its land and culture. This is no truer than in Southern England, which is now one of the fastest growing and most exciting wine regions in the world. Food & Wine Trails has unique culinary contacts around the world that give us the inside connections we need to offer exclusive pre-cruise land programs, specifically designed for the food and wine lover.

For guests of *Williamson Wines*, we are offering a newly released Food & Wine Trails package from London that includes transfers and two nights' stay in a historic "coaching inn" in scenic Midhurst. During your stay in the countryside, you will have the opportunity to visit some of the top sparkling wine producers in the region, as well experience the history and charms of West Sussex and its villages.

During the cruise, you have the option of three unique shore excursions to choose from. On the first tour out of Bordeaux, you will spend the day on the Right Bank and visit three châteaux that produce Grand Cru Classé reds in the Saint-Émilion appellation, along with a picturesque, wine-paired lunch. On the second tour from Lisbon, you will travel to Quinta Chocapahla, a family-run wine estate in Portugal's Alenquer region. Enjoy a private tour, tasting and lunch amidst the sun-dappled hills outside Lisbon. The third tour takes you to Jerez, Spain where you will visit the city's renowned sherry bodegas and discover the local Spanish cuisine.

The pre-cruise program and shore tours are available exclusively to the guests of Williamson. Enclosed you will find our 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!

# W WILLIAMSON WINES

CHATEAUX & SAINTS 2019 WINE CRUISE | OCTOBER 2 - 14, 2019

	DATE	PORT OF CALL	ARRIVE	DEPART	ONBOARD WINE PROGRAM	OPTIONAL FOOD & WINE TRAILS SHORE EXCURSIONS
Mon - Wed	9/30-10/02/19	London, UK				Food & Wine Trails 2-Night Pre-Program "Exploring England's Sparkling Wines"
Wed	10/2/19	London (Southampton), UK	Embark	6:00 PM	Welcome Reception	
Thu	10/3/19	St. Peter Port (Guernsey), UK 	7:00 AM	4:00 PM		
Fri	10/4/19	Brest, France	7:00 AM	5:00 PM		
Sat	10/5/19	La Rochelle, France	8:00 AM	4:00 PM		
Sun	10/6/19	Bordeaux, France	5:00 AM	Overnight		Food & Wine Trails Shore Tour "Rising Reds of Bordeaux - Right Bank"
Mon	10/7/19	Bordeaux, France	-----	2:00 PM	Seminar & Tasting	
Tue	10/8/19	Cruising Bay of Biscay			Seminar & Tasting	
Wed	10/9/19	Lisbon, Portugal	12:00 PM	Overnight		Food & Wine Trails Shore Tour 'Under the Alenquer Sun'
Thu	10/10/19	Lisbon, Portugal	-----	3:00 PM	Epicurean Dinner	
Fri	10/11/19	Seville (Cadiz), Spain	9:00 AM	6:00 PM		Food & Wine Trails Shore Tour "Wine Bodegas & Cocina of Jerez"
Sat	10/12/19	Granada (Motril), Spain	7:00 AM	5:00 PM		
Sun	10/13/19	Alicante, Spain	8:00 AM	4:00 PM	Farewell Party/Casual Wine Hour	
Mon	10/14/19	Barcelona, Spain	Disembark			

The above itinerary and schedule are subject to change prior to cruise departure. Look for the final Program of Events mailed with your final cruise documents.

# EXPLORING ENGLAND'S SPARKLING WINES

MIDHURST, ENGLAND | 2-NIGHT PRE-CRUISE PROGRAM | SEPTEMBER 30 – OCTOBER 02, 2019

Concealed for many years under the guise of British humor, English wine is no longer something to laugh at, although many Brits would like us to continue to think so. They would prefer to keep the local bottle prices down and enjoy their weekend outings to tasting rooms tucked away in

the lush English countryside, unfettered by foreign wine enthusiasts such as ourselves. However, the truth is that Southern England is now one of the fastest growing and most exciting wine regions in the world. It is also one of the most pleasurable places to visit, offering centuries of history infused by charming architecture and landscapes, mixed with an abundance of English hospitality and cheer. The result is a 'dosage' worth savoring.



SOUTH DOWNS, STOPHAM VINEYARD

Food & Wine Trails has partnered with a team of local sommeliers to provide you with an introduction to some of the best English sparkling (and some still) wines, along with culinary

experiences ranging from traditional to modern English cuisine and on to afternoon tea. This three day pre-cruise package is set in the heart of South Downs National Park and a short distance from the region's top producers. From rolling farmland and ancient woodlands to picturesque market towns and historic estates, this area embodies the quintessential English countryside holiday.

## DAY 1 | [D]

Upon arrival in London you will enjoy the services of a private car and driver for your journey to Midhurst, England. This delightful market town's name means "among the wooded hills" in Old English and it is home to one of the oldest coaching inns in England, *The Spread Eagle Hotel & Spa*. Dating back to 1430 this historic building still has its original lattice windows, exposed wooden beams and undulating floors, but provides all the modern amenities and comfort including a spa with four treatment rooms, a Jacuzzi and swimming pool. After settling into your room, take a walk around town or enjoy a drink at the hotel's cottage-like lounge before joining local sommelier Cindy-Marie for an introduction to English wines followed by a wine-paired dinner in the hotel's private dining room.



THE SPREAD EAGLE HOTEL & SPA

## DAY 2 | [B, L]

Enjoy a proper English breakfast this morning served at the hotel. Meet your sommelier guide Cindy-Marie in the lobby and depart for a tour of West Sussex. Your first visit of the day is Stopham Vineyard. Started from scratch in 2007 by Simon Woodhead, who planted 21,000 vines on 15 acres of meadowland overlooking the Arun River and South Downs National Park, Stopham is creating some exciting sparkling and still wines that have earned accolades from wine critics across the country. Born in Brighton, England, Simon was an electrical technician for Formula One race cars in Spain before he became increasingly enthralled by Spanish wines, which eventually led him to the crazy idea of making wine on a small farm in West Sussex. Simon will give you a tour of his vineyard providing you with insights on how his wine is made from soil to bottle. Then on his rustic farm he will lead you through a tasting of his delicious sparkling and still wines.



NUTBOURNE WINDMILL

Your next stop is Nutbourne Vineyards, a boutique winery created by the Gladwin Family in 1991. Each family member plays a part in the growing, vinification and operations of these award winning wines from a range of styles, both sparkling and still. Leveraging a unique terroir similar in several aspects to that of Champagne, the Gladwins grow seven different grape varieties, some of which you will probably taste for the first time. A family member will welcome you upon arrival and give you a tour of the vineyard and estate. A tasting will be conducted in an ancient windmill before moving next door for lunch paired with a selection of their estate wines.



COWDRAY HOUSE RUINS

Following lunch you will return to Midhurst to further explore town or relax at the hotel for afternoon tea or a spa. In the late afternoon you will have the chance to visit Midhurst's most prized attraction, the ruins of Cowdray Castle. This fortified Tudor Manor House used to be one of England's greatest examples of Tudor architecture until it was largely destroyed by a fire in 1793. After your guided tour you will be free this evening

to dine again at the hotel or at one of the restaurants in town.

## DAY 3 | [B]

After breakfast this morning you will check out of the hotel and meet your guide in the lobby for a departure to Hambledon Vineyard. As England's oldest commercial vineyard, Hambledon boasts a long and fascinating history and produces some of the best sparkling wine in the country. Not only is it the birthplace of the modern English wine industry, it is also the birthplace

of England's most English sport: cricket! After a brief tour of the estate, you will participate in a truly special tasting experience seldom experienced by the public to fully understand the importance of dosage in sparkling wines. You will have the opportunity to disgorge a bottle of Hambledon, learn how to cork and label it, and take away your very own bottle of English Sparkling! To end the visit, enjoy a tasting of all four of their Cuveés with a selection of canapés inspired by the wonderful produce of the South Downs National park.



HAMBLEDON VINEYARD

What a way to start the day! Following your visit at Hambledon, a 45-minute transfer brings you to the ship in Southampton for embarkation and time for lunch.

**PER PERSON PRICE: \$1,289 PER PERSON**

**SINGLE SUPPLEMENT: \$266**

**TOUR INCLUDES:** Transportation to the hotel from London Heathrow airport or central London, two (2) nights hotel accommodations in a Midhurst category room, a local sommelier guide, two (2) English breakfasts, a wine-paired welcome dinner, lunch at a winery, all tour and tasting fees, transportation on deluxe AC motorcoach, bottled water on the motorcoach, hotel portage, transfer to ship, and all local taxes.

**NOT INCLUDED:** Gratuities for the drivers and guides, hotel upgrades and/or additional hotel nights, and all items of a personal nature.

**ACTIVITY LEVEL:** There will be walking on uneven surfaces to negotiate throughout the tour. 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.

# THE SPREAD EAGLE HOTEL & SPA, MIDHURST

## ROOM UPGRADES & INDEPENDENT ROOM NIGHTS

All rooms come with an ensuite bathroom, complimentary WiFi, Nespresso machines with a range of capsules to make delicious fresh coffee, complimentary tea tray with home-made biscuits, Freeview TV, Temple Spa bathroom products, fluffy dressing gowns, and a hairdryer.



### **MIDHURST ROOM INCLUDED:**

1 Double or 2 Twin Beds.

These spacious Midhurst rooms are individually decorated, some with sofa beds, entrance halls and many with brand new bathrooms.

Additional nights available upon request



### **SUSSEX FOUR POSTER ROOM:**

1 Double bed.

Located on the first floor in the oldest part of the hotel and incorporates many of the historic features of the original property including an oversized four poster bed.

Package 2-Night Upgrade: \$62 (*Limited Availability*)

Additional nights available upon request



### **SUSSEX JUNIOR SUITE:**

1 Double bed and a sofa bed.

Includes a feature fireplace, separate sitting room with sofa bed and dates back to approximately 1430.

Package 2-Night Upgrade: \$62 (*Limited Availability*)

Additional nights available upon request



# THE RISING REDS OF BORDEAUX – RIGHT BANK

PORT: BORDEAUX, FRANCE | SUNDAY, OCTOBER 6, 2019 | 9:30 AM – 5:00 PM\*

For generations, Bordeaux has been known as the most famous winemaking region in the world. Every year, wine lovers from all over the world come to Bordeaux for one simple reason: to visit the 300,000 acres of vineyards that lie outside town and stretch for miles in every direction. And no matter which direction you go, there's an appellation—from the classic reds of the Médoc to the underappreciated whites of Graves and Entre-Deux-Mers; from the unparalleled dessert wines of Sauternes, to the rising reds of the Right Bank's Pomerol and Saint-Émilion.

Winemakers from all over the world have credited the wines of Bordeaux for influencing their personal winemaking style. Although Sunday is usually a day of rest for wineries in Bordeaux, Food & Wine Trails has designed a special experience at three châteaux that produce Grand Cru Classé reds in the Saint-Émilion appellation, considered by



CHÂTEAU SOUTARD

some to be the “Capital of Merlot” and possibly the oldest, active wine producing appellation in the region with history dating back to the ancient Romans.

Your day begins with a visit to *Château Soutard*, run by Claire Thomas-Chenard, a 4<sup>th</sup> generation winemaker. The beauty of *Chateau Soutard* is how it embraces both classic style and modern French *art de vivre*. You will tour its impressive barrel room equipped with stunning chandeliers

before being guided through a vertical tasting spanning 15 years as well as a tasting directly from the barrel.

Continuing in Saint-Émilion, you will travel a short distance to *Château Larmande*. Also ranked a Grand Cru Classé, *Larmande* produces 90+ rated wines known for their finesse and purity thanks to their art of blending barrels and amphorae. Here you will learn their secrets as you are guided through a vertical tasting similar to that of *Chateau Soutard*.

After your visit and tasting at the winery, you will move on to *Château La Dominique* for lunch. Situated next door to Cheval Blanc and La Conseillante, they recently completed a two year renovation of the entire estate. Lunch will be served



ST EMILION VINEYARDS



LA TERRASSE ROUGE

at the winery's strikingly modern *La Terrasse Rouge* restaurant. With stunning views looking over the vineyards, you will be served a three-course lunch served with two of the winery's wonderful wines.

After lunch you will venture into the village of Saint-Émilion for a private tour including the underground hermitage and monolithic church before heading back to the ship.

**Per Person Price: \$395 per person**

**Tour Includes:** Expert wine 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.

**\*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. After dining together for the wine-paired lunch at Château La Dominique, the groups will alternate the second and third winery visits.

**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 Consultant can assist you with procuring the appropriate coverage. Please make sure to read the cancellation policy on the registration form outlining our cancellation policy.

# WINE UNDER THE ALENQUER SUN

PORT: LISBON, PORTUGAL | WEDNESDAY, OCTOBER 9, 2019 | 12:00 PM – 5:30 PM\*



PORTUGAL'S CAPITAL CITY, LISBOA

A city set on seven hills, the Portuguese capital of **Lisbon** has a history longer and richer than any other European city. Facing the river Tagus, connected by the stunning bridge that reminds us of San Francisco's Golden Gate, the charm of Lisbon exists in its strong links to the past. Its renovated palaces, magnificent churches and an impressive castle mirror the city's rich cultural heritage. With nine distinct DOC appellations, Lisbon's wine-producing region is no less impressive. Today you will discover the outstanding *terroir* of the Alenquer DOC.

Your destination will be **Chocapalha Wine Estate**, located in the sun-drenched hills of Alenquer, about an hour northwest of Lisbon. Here you will enjoy a private tour, tasting and lunch at a wonderful and enchanting property that is not only known for its architecture, but also for its history, beauty and wines. The vineyards of *Chocapalha* date back to the 16th century and were given to a Scotsman, Diogo Duff, who fought for King João VI and received both the "Tower and Sword" insignia. The current owners Alice and Paulo Tavares da Silva bought the property in the mid-1980s and made significant improvements, allowing this small family-owned winery to earn *90-point* scores from *Wine Spectator* and *4 stars* from *Decanter*. The wine tasting will be led by winemaker and daughter of the owners, Sandra Tavares da Silva, or a member of the oenology staff. Following the tasting, you will join the family for afternoon lunch at their charming house. Return to the ship in the late afternoon with time to get ready for an evening out on the town.



CHOCAPALHA WINE ESTATE

## Per Person Price: **\$329 per person**

**Tour Includes:** English-speaking guide, transportation, winery tour and tasting, 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.

# WINE BODEGAS & COCINA OF JEREZ

PORT: CÁDIZ, SPAIN | FRIDAY, OCTOBER 11, 2019 | 9:00 AM – 5:00 PM\*

Located upon one of many hills mid-way between the nearby mountains of the sierra and the brilliant white towns and villages of the coast, Jerez, Spain is where sherry wines share the stage with other age-old symbols of the city, such as flamenco and horse breeding. Locals here say that you can't possibly understand sherry wines without first understanding the food. For them it's all about the food, and the wines provide an ideal pairing. Today, you'll sample both from an area known for its cuisine!

Your visit to Jerez will include visits to two wine bodegas, including one of a growing number of wineries focusing its production on red wines and the other producing some of the finest sherry wines in the region.

While sherry is still king in Jerez, there are some wine estates creating red wine varietals such as Syrah, Petit Verdot, Merlot, Tempranillo, and Cabernet Sauvignon. *Bodegas Luis Perez* is one of them. Located just outside the city, the estate of Luis Perez offers views over the surrounding countryside along with vineyards of twenty different grape varieties. You'll tour the winery and enjoy a tasting of three of their wines paired with some tasty appetizers.

Next is a visit to *Bodegas Tradición*, a newer winery, but one that holds the honor of being the successor of the oldest winery in the region. In addition to sherry production, the winery has a small but valuable collection of Spanish paintings from the 14<sup>th</sup> to the 19<sup>th</sup> centuries on site. Here you'll taste three wines and a sample of one of their brandy wines.

After your winery visits you will transfer to the historical city center of Jerez for a wine paired lunch at one of our favorite restaurants. The sherry centered menu will start with a selection of tapas, and will be paired with local wines from the Cádiz region. You will have a little free time after lunch to walk around before heading back to the ship.



WINE PAIRED LUNCH IN JEREZ

**Per Person Price:**      **\$339 per person**

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

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

**Activity Level:** Extensive walking which can be over uneven surfaces. Inform your travel consultant 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.

# WILLIAMSON WINES

## 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.

### THE RISING REDS OF BORDEAUX - RIGHT BANK

SUNDAY, OCTOBER 06, 2019 – BORDEAUX, FRANCE

\_\_\_\_\_ X **\$395.00** = \$ \_\_\_\_\_  
NUMBER OF GUESTS PER PERSON

### WINE UNDER THE ALENQUER SUN

WEDNESDAY, OCTOBER 09, 2019 – LISBON, PORTUGAL

\_\_\_\_\_ X **\$329.00** = \$ \_\_\_\_\_  
NUMBER OF GUESTS PER PERSON

### WINE BODEGAS & COCINA OF JEREZ

FRIDAY, OCTOBER 11, 2019 – SEVILLE (CADIZ), SPAIN

\_\_\_\_\_ X **\$339.00** = \$ \_\_\_\_\_  
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



## 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)