



# GLORIES OF NAPA TOUR WTH RUDY MAXA & FRIENDS

## 4 DAYS FROM \$2795 LIMITED TO 30 GUESTS

Join Rudy Maxa and his friends for a private and very exclusive weekend in Napa.

### DATES AND PRICES

April 15-18, 2021 \$2795

Prices are based on double occupancy.
Single Supplement: \$899

## **NAPA**



#### **DAY 1: THURSDAY, APRIL 15**

- Take advantage of a pick up in our private Gillibus at the San Francisco Ferry Terminal or make your own arrangements to reach the Andaz Napa in the town of Napa.
- Join your fellow guests for welcome cocktails before dinner is hosted poolside at our private villa

#### DAY 2: FRIDAY, APRIL 16

- A la carte breakfast begins at the hotel in its restaurant, the Farmer's Table.
- Take a walking tour of downtown Napa featuring a stop at the Oxbow Public Market, Napa's gathering place for dining as well as shopping for local specialties including pastries, chocolates, coffee, wines, and more.
- Save some room for tasting goat cheese at Skyhill Farms, the county's best-known source for great chèvre where the family farm's goats make what some consider California's best goat cheese and goat milk.



- Noon: Lunch is a picnic and a private tour and tasting at the family-owned winery, V. Sattui, known for its spicy Zinfandels, gentle Pinot Noirs, luscious Cabernet Sauvignons, and easy-drinking rosé, whites, and sparkling wines.
- The sustainable grape-growing and wine-making techniques of Cakebread Cellars have made the brand known not just in the US but worldwide. We'll take a private tour of the winery and enjoy a private tasting of some of Cakebread's current releases.
- Afternoon at leisure in the town of Napa.
- Depart for dinner poolside (weather permitting) at our private villa.





#### DAY 3: SATURDAY, APRIL 17

- If you're an early riser, a hot-air balloon ride over the vineyards is an available option at an additional charge.
- Breakfast at the Farmer's Table.
- Today's first winery tour is at another name you may recognize: Stags' Leap, a former resort that began growing grapes in 1892. The winery accepts limited visitors, but we have arranged a private tour followed by a tasting with the estate's wine educators on the manor porch.
- The Gillibus will drop us off for lunch at Thomas Keller's bistro in Yountville, Bouchon. With its one-star rating from Michelin, Bouchon is widely considered a jewel (along with the nearby French Laundry) of chef Thomas Keller's culinary empire. With its Parisian atmosphere and curated menu, Bouchon is a destination in itself.
- It's sparkling wine time at Mumm Napa, an offshoot of France's GH Mumm, an icon of Champagne in France. There's no better way to top off an afternoon than with a tasting of the local sparkling wine made in the *Méthode Traditionelle* of Maison Mumm in Reims, France.
- When you say "jam" in Napa, locals know you're talking about Hurley Farms, the pride of the region. Hurley's jellies, vinegars, mustards, eggs, and other delicacies make great gifts to take home. The farm will host a tasting for us.
- The premiere catering team from Sally Tomatoes will host a barbeque, our last dinner at our private villa. Dinner will be accompanied by a collection of local beers and large-format bottles of Napa's and Sonoma's wines.

#### **DAY 4: SUNDAY, APRIL 18**

- Guests are invited to book a spa appointment, stroll the town of Napa (with its many tasting rooms) or partake in one of our optional experiences.
- Complimentary transportation will leave the Andaz Napa at 2PM.



\* Restaurants subject to change to equal or better.









## **CONTACT US**

+1 (628) 400-3450 **9am - 5pm, Monday - Friday** (Pacific time)

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