A VISIT TO V. SATTUI WINERY

Please join the Rossmoor Wine and Food Society on Thursday, May 9, 2024 for a visit to V. Sattui Winery in St. Helena. This is the ultimate wine country outdoor "picnic" in a setting unequaled in the Napa Valley, combining amazing food and fabulous wines. The visit begins with a private tour of the family-owned winery, followed by a sit down tasting of 5 of their Napa Valley tier wines, followed by a customized Italian feast featuring their chef's specialties. Truly an incomparable wine and food adventure. Their current portfolio of wines has garnered the highest recognition by the biggest wine critics in the world, including being named winery of the year and earning over 200 wine scores of 90 points and above in the last 2 years.

Below are the current vintages of the wines that are typically poured.

2022 Napa Valley Sauvignon Blanc - Sliced pears, lemon zest, apple, and green tea on the nose. Medium-bodied and tangy acidity

2021 Carsi Vineyard Chardonnay - Bright and refreshing, hints of toasted oak, and layers of vibrant fruit with a lingering finish and a touch of spice

2021 School House Creek Zinfandel - Concentrated with powerful notes of dark fruit such as fig and bramble berries. Notes of raspberry and cherry with a spicy complexity on the finish

2019 Napa Valley Cabernet Sauvignon - This voluptuous, tempting, and well-polished wine is one you don't have to wait to enjoy. It offers lavish cinnamon and clove-scented blackberries and black cherries on a supersmooth mouthfeel created by tannins that are resolved and plush

2021 Bacci (Red Blend) - A proprietary blend that incorporates three estate properties: Carsi, Vittorio and Hibbard. Enticing red ruby color, aromatics of dark cherry, ripe plum, black pepper spice. Sweet strawberry followed by velvety smooth tannins on the finish

The lunch service includes:

- · Salads of shaved fennel and citrus with fresh herbs and a traditional Caesar salad
- Entrees of duck leg confit with aromatics and marinated skirt steak with Chimichurri sauce
- Sides of fondant potatoes and local seasonal squash
- Sweet ending of Sattui Madeira Tiramisu

The cost for this experience is \$115 for members and \$125 for guests. There is limited space available due to transportation seating capacity. Priority will be given to members. Guests will be placed on the wait list and called if seats are available. Send a check payable to Rossmoor Wine and Food Society along with the reservation form to **Paula Nichols, 2121 Ptarmigan Dr. #2, Walnut Creek, CA 94595.** If you are unable to attend after you have sent in your reservation, please contact:

Paula Nichols 925 932-8261 or Louise Ng 925 997-3335

Our bus will depart Gateway at 10:30 am to arrive at V. Sattui Winery by 12:00. We will return to Rossmoor at approximately 3:30. Please make your reservations early as we expect this trip to fill quickly and please note that all reservations must be received no later than **April 25, 2024.** No refunds can be given after that date since all monies must be paid to the caterer and winery at that time.

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Phone:	
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