



## MORTONS NAPA WINE FLIGHT | NOVEMBER 1 – 4, 2018

Personal Itinerary  
Guest Names





# Mortons Napa Valley Wine Flight

November 1 – 4, 2018

**PAUL HOBBS**  
**HALL • CLOS DU VAL • ROMBAUER**  
**OPUS ONE • CHANDON • INGLENOK**

Ladies and Gentlemen,

*Fall is a time of color and beauty in the Napa valley and it all starts when the last of the grapes come in and harvest comes to an end. The valley floor is covered with yellow and red foliage and the aroma of fermenting grapes seeping out of their tanks fills the air with the smell of blueberries and yeast. Simply one of the best reasons to visit Napa at this time of year!*

Are you ready for our annual sojourn to the legendary Napa Valley?

We have included your itinerary of Napa winery visits times and schedules, as well as some tips on what to bring along for the trip. From Mortons, Chris Morgan will be hosting the group. Anton from Timeless Destinations will be the travel coordinator for this trip.

Our journey begins on Thursday, November 1 with guests arriving in San Francisco to their awaiting Town Car - provided by Quicksilver TownCar - for transport to the Taj Campton Place Hotel. You will receive your airport transfer certificates by separate email. Check in to your room upon arrival. Note that some rooms may not be available before 3pm as the official check in time We will meet in the lobby of the Hotel at 6:30 p.m. and head over to Morton's for an exquisite meal paired with wines from Paul Hobbs Winery.

What to Pack? We will only have one 'semi-formal' evening and that will be the first evening at Morton's in San Francisco. Jackets are requested for Gentlemen and Cocktail Attire for Ladies. The rest of the trip will be "Napa Casual", i.e. Jeans, Khakis, comfortable tops, collared shirts and most importantly comfortable shoes.

Looks like warm sunny days predicted out in Napa with temps as high as 80°F during the day dropping drastically to 48°F over at night. For those arriving a few days ahead in San Francisco expect a high of 79°F dropping to 54°F overnight. So bring along a wrap, sweater or coat for the trip. You may also need extra layers when we tour winery cellars.

We will be going out in one group this fall to Napa with the selected wineries displaying the same hallmarks of excellence consistent with our wine flights.

On Friday we will have a short time to check in at Vista Collina Resort Hotel in Napa before our evening winery tour and dinner as well as on Saturday to give time to freshen up. Jumping ahead to Sunday we have two bus departures from Vista Collina Resort Hotel to San Francisco Airport. Sunday departure at 09:30am and 10:30am for the airport.

The itinerary from Friday through Saturday is fast paced with little down time. Our thought is that we are out here to see wineries and drink wine so we do. You will taste between 25-35 wines so spitting is not frowned upon. Drink a lot of water and pace yourself. We provide water on the coach.

This said, it is again important to note, that since we are on an excursion where wine is the center of our attention we will always be aware of keeping the atmosphere fun, educational and most importantly, safe. We are all ladies and gentlemen being hosted by ladies and gentlemen. Everyone knows their own health and tipping point when it comes to alcohol. Chris and Anton will endeavor to keep the environment comfortable for all of our guests at all times.

I am so pleased to see so many returning guests from our earlier wine flights on this Napa trip and we look forward to creating an experience that will be fun and memorable. Chris Morgan's cell is 561-703-7307 and Anton's cell is 786-280 2415.

Sincerely,

Tylor Field, III  
Divisional VP of Wine and Spirits  
Morton's The Steakhouse / Oceanaire Seafood Room / Mastro's  
Landry's, Inc.

## WINERY AND VINEYARDS VISITS AT A GLANCE

All times approximate.

### Friday, November 01<sup>st</sup>

10:00am – 11:30am

#### HALL WINERY

Our visit includes a tour and wine tasting

*[Depart Taj Hotel, San Francisco at 08:00am]*

12:30pm - 2:30pm

#### CLOS DU VAL

Tasting and winery tour followed by lunch.

*[Proceed to Vista Collina Resort hotel to check in]*

6:30pm - 9:00pm

#### ROMBAUER

Our visit includes a walkabout of the property, followed by wine tasting and dinner with members of the family.

*[Depart Vista Collina at 5:40pm]*

### Saturday, November 03<sup>th</sup>

10:00am – 11:30am

#### OPUS ONE

Dividing into two smaller groups we will enjoy a tour of the property and tasting of this iconic brand.

*[Depart Vista Collina at 9:30pm]*

12:30pm – 2:30pm

#### CHANDON

Our visit will include a tour, tasting and lunch.

*[Return to Vista Collina for some relaxation]*

6:30pm – 9:00pm

#### INGLENOOK

Our visit includes a walkabout of the property, followed by wine tasting and dinner.

*[Depart Vista Collina at 6:00pm]*

## MORTONS NAPA WINE FLIGHT - - FULL ITINERARY

**Thursday, November 01, 2018**

*Weather Forecast: Sunny | High: 79°F | Low: 54°F*

**On Arrival at San Francisco Airport:** Prepaid private transfer to the Taj Campton Place Hotel from San Francisco (SFO) Airport on this day. Follow the instructions provided on your Transfer Voucher to meet up with your respective driver from the town car transfer company. Your flights are monitored by their dispatch team so don't be overly concerned if flight delays occur and will be able to adjust their collection schedules accordingly.

**Important contact numbers:**

Quicksilver TownCar: (650) 589-4500 | Anton (Timeless Destinations): 786 280 2415

On Arrival at Hotel: Check-in at Taj Campton Place from 3pm. (Some rooms may be ready earlier)

**Taj Hotel:** (415) 781-5555

**6:30pm for 6:45pm – Mortons *The Steakhouse*:** Reception and Dinner with **Paul Hobbs Wines**.

Meet in the Taj Hotel lobby area at **6:30pm** for a short walk to the restaurant.

Mortons address: 400 Post St. Lower Level, San Francisco

**Dress for dinner at Mortons:** Jackets requested for Gentlemen and Cocktail Attire for Ladies.

**Friday, November 2<sup>nd</sup>, 2018**

*Weather Forecast: Sunny | High: 80°F | Low: 48°F*

**Dress for the day:** *Casual: Jeans or Khaki's with comfortable tops and walking shoes*

From **630am – 07:45am** enjoy a buffet breakfast in the reception room on the 1<sup>st</sup> floor of the Taj. *Breakfast charge is covered. All additional/incidental charges for the guest's own account.*

**07:50am:** Meet inside the Taj Hotel lobby area with your luggage.

**08:00am:** Depart Taj Hotel for Hall Winery

Drive Time: 1 hour 50 minutes (allowing for some morning traffic)

**10:00am: Hall Wines** to enjoy a tour and tasting.

**11:30am:** Proceed to **Clos Du Val** for a lunch followed by a tour and tasting.

Drive Time: 25 minutes

**2:30pm:** Proceed to **Vista Collina Hotel** to relax and freshen up before our evening event.

Drive Time: 30 minutes

**5:40pm:** Depart Vista Collina Resort by coach to **Rombauer** for tasting and dinner with the family.

**9:00pm:** Return to the Vista Collina Resort for overnight stay.

## Saturday, November 03<sup>rd</sup>, 2018

**Dress for the day:** Casual: Jeans or Khaki's with comfortable tops and walking shoes

**Weather Forecast:** Sunny | High: 80°F | Low: 54°F

From 6:00am enjoy breakfast at the various casual restaurants; Fivetown at Vista Collina Resort (6am – 9am), the Blend Café in the adjoining Meritage Resort & Spa (6am -11am) or in-room dining. (24 hour room service)

Breakfast charge at any of the three options is covered up to **\$40 per person**. Please note that you will be required to sign with your room number. All additional/incidental charges for the guest's own account.

**09:20am:** Meet the coach outside the Vista Collina Resort to depart for Opus One.  
Drive Time: 25 minutes

**10:00am:** We will divide the group in two for a tour and tasting at **Opus One**.

**11:30am:** We transfer to Domaine **Chandon** for a visit of the property, tasting followed by a lunch.  
Drive Time: 10 minutes

**2:30pm:** Proceed to **Vista Collina Hotel** to relax and freshen up before our evening event.  
Drive Time: 20 minutes

**6:00pm:** Depart Vista Collina Resort to **Inglennook** for tasting and dinner.

**9:00pm:** Return to the Vista Collina Resort for overnight stay.

## Sunday, November 4<sup>th</sup>, 2018

**Weather Forecast:** Sunny | High: 79°F | Low: 54°F

**9:30am:** First group transfer departs outside Vista Collina Resort for San Francisco Airport for all guests departing between 12 noon and 1:40pm

**10:30am:** Second group transfer departs outside Vista Collina Resort for San Francisco Airport for all guests departing after 1:45pm

*These times may be adjusted slightly in advance depending on traffic/road conditions*



Tour | Tasting

## ABOUT HALL

Since first working in her family's Mendocino vineyards, Kathryn Hall dreamed of a place to showcase fine wines alongside expressive art and masterful architecture. Now, Kathryn and Craig Hall are creating an unrivalled destination in the Napa Valley - where winemaking excellence and innovation meets contemporary design to celebrate life and inspire the senses.

The Halls acquired the historic St. Helena Bergfeld Winery in 2003 and re-opened as HALL St. Helena in July of that year. With a rich history spanning 150 years, HALL St. Helena's location was once the home of the Napa Valley Co-Op, producing 40% of Napa Valley's wines. In 2013, The Hall family completed the restoration of the 1885 Bergfeld Winery and merged history and innovation with the completion of California's first LEED® Gold Certified winery, in addition to a stunning Visitor Center and state-of-the-art gravity flow winemaking facility.

In addition to the impressive St. Helena winery and tasting room, HALL Rutherford, which was purchased in 1995 with the Grand Opening in March, 2005, boasts a state-of-the-art winery amid the legendary Sacrashe Vineyard in the hills of Rutherford that is dedicated to making single vineyard and limited-production wines. Both locations provide a memorable wine country experience – tasting through award-winning wines, embracing incredible contemporary art and taking in the vistas.



HALL's estate vineyards encompass more than 500 acres of classic Bordeaux varietals; Cabernet Sauvignon, Merlot, and Sauvignon Blanc. As winegrowers, the Halls have a strong respect for the environment and a commitment to cutting-edge vineyard technology to yield the highest quality grapes. Through meticulous attention to detail in the vineyards, HALL wines are able to express the unique and diverse character of Napa Valley's soils and climate. Under the artisan-ship of winemaker Steve Leveque, HALL Wines continue to set new heights in Napa Valley winemaking. We invite you to discover HALL!



Lunch | Tasting

## ABOUT CLOS DU VAL

At Clos Du Val, our story is rich in history.

John and Henrietta Goelet founded Clos Du Val in 1972. A descendant of Bordeaux's famed wine merchant, Barton & Guestier, John had a vision of producing Cabernet Sauvignon that would rival the world's best. French trained winemaker Bernard Portet was selected to head the search for the perfect property from which to produce these wines. In 1972, two years and five continents later, a parcel in what would become the Stags Leap District in the Napa Valley was chosen to fulfill this lofty dream. Our inaugural wine, the 1972 Clos du Val Cabernet Sauvignon, was part of the group that topped French wines in the legendary 1976 Judgment of Paris blind tasting. Ten years later, our Cabernet Sauvignon took first place in the Judgment of Paris rematch.

While we are still incredibly focused on the growing and production of the world's finest wines, history has taught us that the value of what we do is in the connections that wine allows us to create. These connections, between our customers, our vineyards, our wines, our people and our history create a richness of story and purpose that informs and defines the Clos Du Val experience.







**Tour | Tasting | Dinner**

### **ABOUT ROMBAUER VINEYARDS**

When founders Koerner and Joan Rombauer moved their two children, two horses and five dogs to Napa Valley in 1972, they arrived armed with an appreciation for the intimate relationship between food and wine. Their appreciation stemmed from Koerner's great aunt Irma Rombauer having authored internationally renowned cookbook the Joy of Cooking and his ancestors originating from the winegrowing region of Rheingau, Germany, where wine is considered an essential complement to a meal.

Appreciation bred passion, and Rombauer Vineyards was established in 1980. Thirty-seven years later, the winery remains owned and operated by first-, second- and third-generation members of the family.

Rombauer's St. Helena winery, set high on a tree-covered knoll just off Silverado Trail, features a cozy Tasting Room, dramatic views of the Mayacamas Mountains from their porch, a garden with over 100 varieties of plants and flowers, and whimsical works of art collected by the late Koerner Rombauer.

The 'Joy of Wine' is an intimate Wine Country experience set in 1,900 linear feet of underground caves and their private tasting room. This look behind the scenes provides guests an opportunity to enjoy Rombauer's critically lauded wines while learning about the family-owned winery and its long history in Napa Valley.





Tasting | Tour

## ABOUT OPUS ONE

*“Wine to me is passion. It’s family and friends. It’s warmth of heart and generosity of spirit.”*

Robert Mondavi

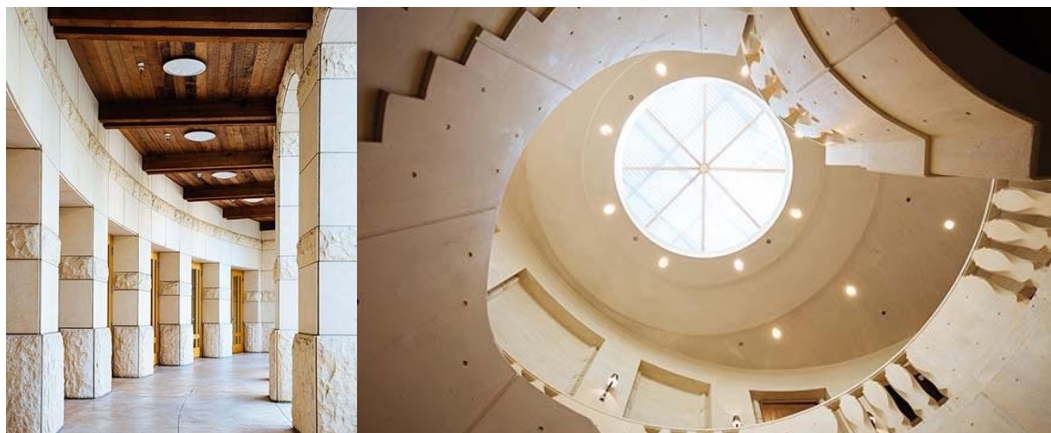
*“Wine is born, then it lives. But it never dies, in man it lives on”*

Baron Phillippe De Rothschild

Four meticulously hedged vineyard parcels form the Opus One estate. Here, the vineyard team cultivates five traditional Bordeaux grape varieties with experience, passion and dedication. This essential human touch brings forth the characteristics of each vintage through a balance of delicate coaxing and gentle restraint.

The essence of time is expressed in Opus One by the character of each vintage. Place, often defined as terroir, represents the geography, the climate and the essential human element which is captured in the wine’s balance between power and finesse, structure and texture.

Architect Scott Johnson has referred to the winery he designed as “inverted, like a jewel box.” The building’s arresting profile balances the classic heritage of French chateaux with the modern simplicity of contemporary California. The building represents a physical manifestation of the founders’ shared vision for a marriage of two cultures in the pursuit of a wine of absolute quality.





Tour | Tasting | Lunch

## ABOUT CHANDON

This year at Chandon California, as we celebrate our 45th Anniversary, we are humbly thrilled to be reminded that so much of what our founders dreamed to achieve has come to fruition. In 1973, 'M & H Winery,' that will be renamed to Chandon, became the first French-owned sparkling winery in California.

In true pioneering spirit, our founders set out to combine French winemaking techniques, American entrepreneurship and knowledge with the beautiful sun-ripened fruit of the Golden State to create California Sparkling Wine that showcases the brightness of California terroir and the vibrancy of California grapes.



Chandon has been a champion of bubbles for a long time now, sticking to tradition in terms of winemaking techniques and standards, but also innovating with wines like Sweet Star and Sparkling Red. From welcoming guests at the Visitor Center, to the opening of Michelin-star restaurant étoile formerly at the winery, and through our new Edutainment series, we have been motivated and inspired to show how Chandon pairs with everyday occasions and many different types of cuisine, encouraging people to enjoy a glass (or two!) with their favorite food.

The Domaine Chandon experience combines spectacular grounds against extraordinary Napa Valley vistas.



Chandon Hills



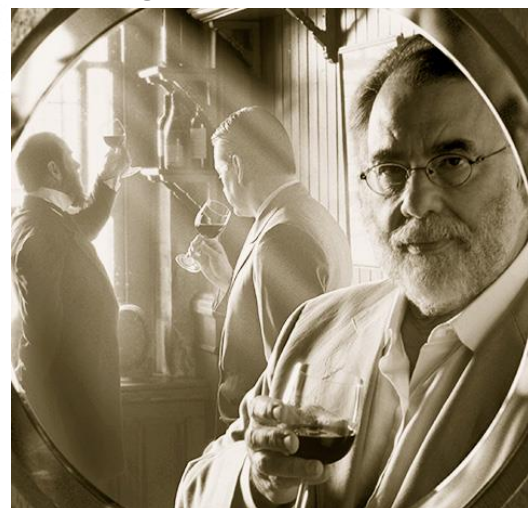
[Tour](#) | [Tasting](#) | [Dinner](#)

## ABOUT INGLENOOK

The Inglenook legacy began in 1879 when Gustave Niebaum, a Finnish sea captain, wine connoisseur and entrepreneur, came to Rutherford to build a wine estate that would rival Europe's finest. When Niebaum's grandnephew, John Daniel, Jr. inherited the chateau and vineyards in the 1930s, Inglenook had already earned international acclaim.

In 1975, Francis and Eleanor Coppola purchased part of the historic Inglenook Estate, including over 1400 acres of land and founder Gustave Niebaum's Victorian home and carriage house. Coppola renamed the estate Niebaum-Coppola and in 1978 produced the first vintage of Rubicon. 1995, the Coppolas purchased the remaining part of the original property, which included the Inglenook Chateau and approximately 90 acres of vineyards, thus restoring the Estate to its historic dimensions. "In America, so few things that are broken apart are ever put back together. Reuniting this property was truly a dream come true, both for my family and for Napa Valley." The Coppolas restored the Chateau and grounds to grandeur, making it one of the most beautiful visitor destinations in the Napa Valley.

In 2011, the Coppolas acquired the iconic Inglenook trademark and Coppola announced that henceforth, his celebrated Estate would be known by its historic original name, Inglenook, "Our goal has always been to make one of the world's great wines," says Coppola. "You don't get involved with an Estate like this, without that as your goal. In April 2002, all of our 200 acres of vineyards were certified organic—a process that took several years. We are one step closer towards realizing our wine quality goals and carrying on the great legacy that was Inglenook."





## Dinner at Mortons San Francisco

### ABOUT PAUL HOBBS WINERY

Whether in California or Argentina, where he is the owner/winemaker at Paul Hobbs Winery and Viña Cobos respectively; or in Chile, France, Canada and other countries where he is a leading consultant, Paul knows that the essence of profound wines can be traced back to meticulous care and expertise in the vineyard.

Growing up on a working farm in upstate New York, Paul experienced first-hand the influence of terroir on the character of fruit when his father had him taste apples of the same variety grown in different orchards several miles apart from one another. The diversity of flavors and textures made an impression on him and would later influence his approach to winemaking.

As a winemaker, Paul is highly regarded for his ability to identify exceptional vineyards, and for his pioneering spirit in working with new and historical sites and regions. His success has inspired a wealth of nicknames among the press, from quiet trendsetter to prospector to the Steve Jobs of winemaking. Hired by Robert Mondavi for his advanced understanding of oak aging, he went on to become winemaker for Opus One and Simi Wineries, and then consultant to Peter Michael, Fisher, Lewis, Catena and others. He founded Paul Hobbs Winery in 1991 and Viña Cobos in 1999. Twice named Wine Personality of the year by Robert Parker, Jr., he continues to be a leading consultant winemaker around the globe.



## ACCOMMODATIONS DURING YOUR NAPA VALLEY WINE FLIGHT



### SAN FRANCISCO

**Taj Campton Place**, the quintessential landmark San Francisco boutique hotel on Union Square, is now a part of the legendary Taj family of hotels. Located along Stockton Street at the prestigious Union Square, Taj Campton Place is adjacent to the financial district, premier art galleries, prominent museums, and the City's best-known stores. Historic Taj Campton Place is an intimate boutique hotel with classical European style and modern sophistication. Taj Campton Place was Global Traveler GT Tested Awards - Best Hotel in the United States 2010 and earned one Michelin Star for Campton Place Restaurant



### NAPA VALLEY

**Vista Collina**, The newly built resort with a grand opening this month July 2018 boasts premier rooms and suites providing tranquil retreats. Relax in soothing, Tuscan-inspired décor with Frette linens, natural stone bathrooms and Fresh bath amenities. Upon arrival take in the view of the resort's own nine-acre vineyard, resort pool or lush courtyards from your expansive balcony. Suite accommodations offer additional comforts such as spacious living rooms, kitchens and dining areas ideal for entertaining, separate bedrooms, deep soaking tubs, and premium views of the surrounding hills.



### MORTONS THE STEAKHOUSE

#### Dinner in San Francisco

Celebrating 15 years in San Francisco's world-famous Union Square, Morton's is located in the heart of the city's most luxurious shopping district, hotel destinations, premium nightlife and world-class entertainment.



Having recently unveiled an expansion, the newly renovated two-story restaurant now boasts a beautiful street-level dining room, new Bar 12.21 welcoming some of the city's most elite, and gorgeous private dining spaces accommodating both large and small groups. Enjoy the "Good Life" with us on November 7th at Morton's The Steakhouse, San Francisco

**HALL**  
NAPA VALLEY

Paul

**PAUL HOBBS**  
WINES

**ROMBAUER**  
VINEYARDS

*Napa Valley*



**OPUS ONE**

**CHANDON**

