



acquire

Napa Visit

Saturday, October 29, 2022

8:00am

Meet Private Transportation

10:00am - 11:15am

TOR - Limited Oakville "First Growth" wines with seasonal canapes at Wheeler Farms

11:30am - 1:00pm

Harlan Estate - Walkthrough of the winery grounds and private tour of the production space, followed by seated tasting.

1:15pm - 2:00pm

Promotory - Boxed picnic lunch by Chef John Madriaga. Served in the Redwood Grove.

2:15pm - 3:45pm

Promotory- Walkthrough of the grounds followed by a tasting from cask and a seated tasting of two library vintages.

3:45pm - 5:00pm

Power Nap & Refresh

5:00pm - 8:30pm

The French Laundry

TOR Wines

10:00am

From great mentors and experience, TOR focuses on small production, single-vineyard Cabernet Sauvignon and Chardonnay wines, cuvées and Bordeaux varietals—each wine is handmade and bottled in a very small quantity. Their secret is to stay out of the way, not to manipulate—preserve a place in time, capture it in a bottle.

Harlan Estate

11:30am

Set in the western hills of Oakville, California – rising above the fabled Napa Valley benchlands – the estate consists of 240 acres of natural splendor; woodlands and forest, oak-studded knolls and valleys, 40 of which are under vine. But more than that, it is a family homestead and a place of great inspiration, carved from the raw land, built to last for generations.

Promontory

1:15pm arrival for Lunch

Acquiring the unmarked territory that is Promontory in 2008, H. William Harlan first found this rugged piece of property in the 1980's while hiking Oakville. A special place showcased in each bottle.





Chef John Madriaga

John Madriaga grew up in the South Bay. He attended California Culinary Academy in SF. Upon graduation, he did his externship at Charlie Trotter's in Chicago. He then went to work with Mark Sullivan at both The Village Pub and Spruce. Yearning to further his education, he went to Los Gatos to work at Manresa for 3 years. He then decided he wanted to work in Europe. His first stop was at 3 star Noma in Copenhagen and then 3 star Mirazur in the South of France. After returning from Europe, he became the Chef de Cuisine at the one Michelin star: Spruce. He then went to work for the Flour and Water group as CdC at the Pizzeria and is now now is CdC Vina Enoteca in Palo Alto.

Lunch Menu

Served in the Redwood Grove at 1:15pm

Herb Marinated

Grilled Chicken Club Sandwich

Sun Dried Tomato Pesto, Basil Aioli
Bacon & Arugula

Chicory & Fennel Salad

Apple, Candied Walnuts & Cider Vinaigrette

Chocolate Pudding

Vanilla Chantilly

THE FRENCH LAUNDRY

5:00pm arrival





Thank You!

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