



## *Make your visit to the Napa Valley Unforgettable with our Private Experiences*

*Dining al fresco* is an experience to be savored on a visit to the Napa Valley, and there is no better place to enjoy a winery tour and outdoor private picnic than V. Sattui Winery in the heart of the valley. Our lush landscaping and vineyard views make us the ideal location to relax and enjoy our highly-rated wines and house-made foods. Our 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 two years alone!

We're a family-owned winery, founded by Vittorio Sattui in 1885, and we're proud to continue the tradition of legendary Italian hospitality that our founder brought with him from Italy to California. At V. Sattui, we embrace our guests as family, so we serve our wine country picnics family-style in a rustic setting surrounded by vineyards. We offer a variety of tours and tastings tailored to engage both the wine-novice and aficionado. Whether you choose a private tour and tasting that features a tasting of five of our wines available only at our winery or a tour and tasting that includes a sumptuous Italian spread, you'll be enveloped in the intimate ambiance of a private estate in Tuscany.

*We offer Private Tours,* Tastings and Picnics for parties of 15 or more. We pride ourselves on our flexibility and our tours are designed to accommodate various itineraries, time constraints and levels of knowledge about winemaking. Our goal is to provide an incomparable wine country experience for all. Tours, led by experienced guides, begin with a history of our winery and include visits to our estate vineyards, aging cellars, production room, crush pad and fermentation areas. Your party will then enjoy a tasting of five wines presented in a semi-private area of the winery reserved especially for your group. V. Sattui wines are only available at the winery. Picnic lunches are served during the wine tasting providing the perfect accompaniment to a casual Napa Valley feast. Our full attention will be focused on you and your guests.

## ESTATE TOUR & TASTING

This tour and tasting of five wines is perfect for groups who want to explore the basics of winemaking at one of Napa Valley's most beautiful and historic wineries. The private tasting led by your wine educator gives your group the opportunity to learn firsthand about the distinctive characteristics of our wines.

This experience includes a generous platter of V. Sattui's house-cured charcuterie and artisanal cheeses hand-selected by our professional cheesemongers.

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**\$65.00 per person\* 90 minutes**

## MEZZO GIORNO

This V. Sattui experience begins with a private tour of our award-winning winery. A sit-down tasting of five Napa Valley tier wines will be paired with a casual and bountiful Italian buffet.

Lunch service includes:

- ❖ Assortment of sandwiches including house marinated tri-tip, spicy Italian salumi, oven roasted turkey breast and mozzarella caprese
- ❖ Traditional Caesar Salad
- ❖ Golden Beet Salad
- ❖ Assorted Italian cookies

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**\$85.00 per person\* 120 minutes**

## NOTES:

Minimum of 15 guests for all packages.

All groups must adhere to their allocated time based on the package selected.

Saturday and Sunday events:

We offer specific times seatings of 10am, 12pm and 2:30pm. The Estate Tour and Tasting is only available for the 10am and 2:30pm seatings.

Monday through Friday events have more flexibility:  
Please inquire for availability.

Allergies and dietary restrictions can be accommodated with advance notice.

Food is served as a casual picnic buffet with heavy paper plates and compostable utensils.

\* All packages subject to a 10% service charge + 7.75% sales tax.

## WINE PACKAGE

You may designate in advance for your entire group if you would prefer a combination of white and red wines, red wines specifically or a selection of our sweeter offerings.

Upgrade to premium wine service of vineyard designate upper tier wines + \$10 per person

Enjoy a pour of our world-famous Madeira at conclusion of your wine tasting + \$4 per person

## RESERVA SPLENDIDA

This is the ultimate wine country "picnic" in a setting unequaled in the Napa Valley combining amazing food and fabulous wines. The visit begins with the private tour of the family-owned winery followed by a sit-down tasting of five Napa Valley tier wines followed by a customized Italian feast featuring chef's specialties. Truly an incomparable wine and food adventure.

Lunch service includes:

- ❖ SALAD (choose two from list):
  - ◆ Shaved Fennel & Citrus Salad with fresh herbs
  - ◆ Traditional Caesar
  - ◆ Fregola Salad - toasted Sardinian couscous, preserved lemon & Calabrian chili
  - ◆ Caprese – fresh tomatoes, basil purée & burrata crème (seasonally available May-September)
  - ◆ Kale-Pecan – golden beets, golden raisins, pecans, sunflower seeds, vinaigrette
  - ◆ Soba Noodle Salad – buckwheat noodles, sesame seeds, sesame oil & shoyu
  - ◆ Shaved Green Vegetable Salad – Green Goddess dressing
- ❖ ENTRÉE (choose two from list):
  - ◆ Duck Leg Confit with aromatics
  - ◆ Sliced Chicken Breast with Rosemary & Grilled Lemons
  - ◆ Marinated Skirt Steak with Chimichurri Sauce
  - ◆ 48 Hour Slow-Cooked Short Ribs
  - ◆ Koji Marinated Black Cod with Lemon
  - ◆ Pork Loin Confit with Basil Sauce & Chicharrones
  - ◆ Seasonal Vegetarian Quiche
- ❖ SIDES (choose two from list):
  - ◆ Fondant Potatoes
  - ◆ Creamy polenta
  - ◆ 3-Cheese Mac-n-Cheese
  - ◆ Creamed Spinach
  - ◆ Local Seasonal Squash
  - ◆ Roasted Brussel Sprouts (seasonally available October-February)
- ❖ DESSERT (choose one from list):
  - ◆ Crème Brûlée
  - ◆ Citrus Panna Cotta
  - ◆ V. Sattui Madeira Tiramisu
  - ◆ Miniature Cannolis with toasted almonds

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**\$120.00 per person\* 120 minutes**

This experience must be fully booked at least 10 days in advance.

## ADD-ONS:

### Cheese & Charcuterie

Enhance your wine tasting experience with the addition of a platter featuring both local and European cheeses and meats from V. Sattui's own Salumeria hand-selected by our professional cheese mongers.  
\$18 per person

### Artisan Chocolate Truffles

Created by our in-house professional chocolatier, Kat Zide.  
Duo of truffles packaged to-go for your guests.  
\$6 per person