



## Corporate Event Packages

### ACTIVITIES

**Blind Tasting Challenge** Tasting a wine blind creates an opportunity to formulate a sharp, focused, objective evaluation of the wine. Any contextual knowledge that you have about a wine can cloud your judgement or influence your assessment. Perhaps you do not care for Pinot Noir? Any Pinot Noir you taste will arrive with a bias against it before it even leaves the glass and hits your lips. The best way to make an honest, transparent assessment is to know nothing at all and begin with a blank slate. Tasting a wine blind forces the taster to concentrate on the intricate, delicate and quiet aspects of the wine. While striving to pinpoint the style or origin of the wine, your senses will be sharpened to identifying layers of aromas, flavors or styles. We'll guide you through the basics of tasting blind with an interactive, wine course with lots of tasting and wine discussion. We'll share professional tips on what you really need to know about deductive wine tasting, as well as how to translate your blind wine tasting savvy in the real world. *(1.5 hours) \$75++ Based on a minimum of 15-guests*

**Touch the Vines** *(seasonal)* Take a guided tour through our estate vineyards and taste our wines with this seasonally exclusive tour. This vineyard tour is offered mid-July through early October, when our vines are ripe with fruit. Join us for an excursion through acres of pristine vineyards, including a look at more than three different grape varieties from vine to bottle. This is a one of a kind tour that includes six tastes of wine. *(1.5 hours) \$55 pp++ Based on a minimum of 10-guests.*

**Vineyard Hike & Picnic** With 1800-acres, Gainey Vineyard has a plethora of land perfect for a hike. Your group will be led on a hike through the vineyards to our historic Barn. Once at the barn, the group will enjoy a wine tasting and then a picnic boxed lunch. *(2.5 hours) \$95 pp++ Based on a minimum of 20-guests.*

**Barrel Tasting** Taste wines with an exclusive experience directly from the oak barrel. You'll have an intimate discussion about the wines and learn about the wine in-depth. Also includes a tasting flight from the wines currently in our tasting flight. *(1.25 hours) \$35 pp++ Based on a minimum of 15 guests.*

**Rustic Barn: Jeep Tour & Tasting** *(seasonal)* Taste wines at the historic Gainey barn located in the heart of the Gainey Home Ranch vineyard. Guests will be transported to the barn in a comfortable Cloud Climber Jeep in a unique way to experience the breath-taking scenery the vineyard ranch. Once at the barn, guests will enjoy an intimate tasting featuring six of our Gainey wines. *(1.5 hours) Cost to be determined pp++ Based on a minimum of 12 guests.*

### ADD-ON TO ANY PACKAGE

**Tour & Tasting:** Enjoy a tour of our vineyard property and learn the history of our estate, our philosophy on winemaking, and what goes into the winemaking process. After the tour your group will be treated to an exclusive barrel tasting. This will most often include two whites & two reds drawn from four different barrels. Barrel tasting helps to contrast different grape varieties, vineyard locations, clonal variations, barrel types or other distinguishing factors. *\$30+ pp*

**Cheese & Charcuterie Platter:** Chef's selection of three artisan and farmstead cheeses and three hand-crafted charcuterie. Includes hand crafted jam, olives, roasted & spiced nuts, brittle, fresh fruit, house made mustard and pickled onion fennel & vegetables, crackers and crostini. *\$20pp ++ Minimum of 12 guests.*

**Boxed Lunch:** Add a boxed lunch to any package. Each boxed lunch includes a sandwich, a chef's selected side, hand crafted pickled vegetables, and seasonal brittle for dessert. A bottle of water is also included with each boxed lunch. *\$25pp++ Minimum order of 10 boxed lunches.*

*Choose one of four options for the sandwich:*

**Smoked Bacon/** romaine, vine ripe tomato, aged cheddar, guacamole, herbed aioli

**Antipasto/** ham, fennel salami, prosciutto, provolone, sweet & hot peppers, olive salad, red wine vinaigrette

**Fresh Roasted Turkey Breast/** cranberry-fig compote, Mt. Tam triple cream, pancetta, arugula, rosemary aioli

**Grilled Farmer's Squash/** Citrus goat cheese spread, roasted pepper hummus, Japanese cucumber, arugula