

Wine Blending Seminar Information

Catherine Eilbacher
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The perfect team experience for both the wine novice and the wine connoisseur

With views of our estate vineyard and the surrounding mountain range, Old York Cellars Vista Room are the perfect setting for wine lovers of all levels to enjoy a one-of-a-kind team building wine experience. The Team Wine Blending Experience provides guests a rare opportunity to learn about, taste and blend distinctive international award winning wine varietals. Our team building experience is available by reservation for a **minimum of 10 guests**. This event lasts approximately two-hours but can be modified to a shorter version to accommodate any time constraints.

Team Wine Blending Costs

Includes use of facility, tables, chairs, glassware and private wine steward.

At the Winery Price: \$50 per guest.

If it's not convenient for your group to come to the winery you can still experience our professional wine blending program at your location within one hour of the winery.

At Your Location Price: \$60 per guest

Event Experience Includes:

Guided instructions on blending techniques and strategies led by a certified wine educator or winemaker.

An overview of winemaking in the Northeast AVA Region of the United States with a brief history of wine blending.

Proper enological tools to blend a selection of high-end varietal wines – graduated cylinders, pipettes, beakers and tasting glasses.

A tasting of four of Old York Cellars award winning wines.

Details:

The Team Wine Blending Experience both challenges and entertains the beginner and wine expert alike.

The event is fun, relaxed and competitive all at the same time.

Your group will be divided into teams. Each team will strategize, measure, blend and taste four wines until they feel they have created the best blend from the provided wine components. As a team they will select a name for their wine and create a wine label for their wine bottle.

A blind tasting of the team wines will determine the best wine. The judging panel is made up of all team members from all of the teams along-side of our winemaker or certified wine educator. The wine bottles are wrapped in brown paper simply labeled as 'A', 'B', 'C' and so on, keeping each wines identity a secret during the judging. The judges will each make their own choice as to which wine they prefer. Votes will be cast and tallied, and the winning team and wine will be announced.

The members of the winning team will each receive a winner's certificate to take home.

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Optional Upgrades:

Winery and Vineyard Tours – Price based on group size

Old York Cellars Souvenir Etched Glasses \$2.50 each

Custom wine labels for your team \$10 set up fee + cost of wine

Custom Labeled Wine Favors: \$10 set up fee + cost of wine

375ml and 750ml bottles available

If you wish to have food served for your event, please just let us know and we will provide you with a list of local caterers. You are also welcome to self-cater your event.

Please note:

Client is responsible for set-up and clean-up of their personal items and decorations.

Client is responsible for organizing catering, non-alcoholic beverages, entertainment and decorations. Availability and pricing of wine is subject to change. Clients accept full responsibility and liability for all guests attending their event.

No pets are permitted on winery property without the permission of the winery management staff with the exception of certified service animals with valid current documentation.

ONLY OLD YORK CELLARS WINES AND NON-ALCOHOLIC BEVERAGES MAY BE SERVED AT EVENT.

